

Centennial Variegated Kumquat



Kumquat fruits are used to make jellies and preserves, and the entire fruit can be eaten raw. Takes well to container culture. Also suitable as a small ornamental tree in the home landscape, Mediterranean garden, or edible garden.



Citrus (Fortunella)japonica 'Centennial Variegated'

- **Use:** A very unique variety discovered as a spontaneous variegated genetic mutation from an unknown breeding project. It is thought to be a cross between a Nagami Kumquat and a mandarin given how incredibly sweet it is. This variety is also essentially thornless.
- **Exposure/Soil:** Full sun. Water regularly, when top 3 in. of soil is dry. Always hungry citrus need a lot of fertilizer.
- **Growth:** Grown in containers will reach about 7 to 10 feet and a mature width between 5 and 8 feet. However, with perfect conditions when grown in the ground, this citrus tree can grow to 24' feet tall and wide in South Florida. Mature size can be kept smaller by pruning, but this is for Florida residents. If you live in a cooler climate like ATL area, plant these warm-weather plants in containers so that you can move them indoors before temps below 50 at nite arrive.
- **Hardiness:** Zone 9-11; 24 degrees F, must be grown indoors in winter. May be grown outdoors when night temps are above 50 degrees.
- **Foliage:** Evergreen (indoors), glossy white and green variegated foliage.
- **Flower:** Fragrant 1" white flowers, We love the fragrance of the blossoms!
- **Fruit:** Centennial flowers in late spring and ripens fruit mid-winter, though fruit will hang on the tree without spoiling for many months. t selection that features white and green variegated foliage as well as variegated fruit. The fruits (around 1.5" in diameter) have a smooth, thin rind with green and yellow streaks when immature and orange to red streaks once ripe. They have a strong citrus aroma with a sweet and tart taste.

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