

Indigo Rose Tomato



Heirlooms have all the flavor that store tomatoes lack.

- ***Lycopersicum 'Indigo Rose'***
- **Use:** Unique, dark tomato, exceptionally high in anthocyanins. Anthocyanins are powerful anti-oxidants. In the early stages of fruit development, Indigo Rose develops a dark purple pigment in its skin where exposed to direct sunlight. Green when unripe, purple-red when ripe, the 1–2 oz., cocktail-sized tomatoes have good flavor with 'plummy' overtones. Developed by Jim Myers at Oregon State University using traditional plant breeding techniques. Moderately vigorous. Compact indeterminate.
- **Exposure/Soil:** FULL SUN! Soak to depth of 6 to 10 inches when watering. They need at least 6 hours of direct sunlight a day. Tomatoes hate red clay so use a good soil such as our peat mix.
- **Growth:** Grows 36" tall and 36" wide or more depending on type. Plant tomatoes 2"-3" deeper than current soil line for a sturdy plant.
- **Hardiness:** Zone 9-11, annual, houseplant. 50 days from transplant to ripen.
- **Foliage:** Small, lacy leaves.
- **Fruit:** The 2 inch round fruit have nearly blue skin that occurs on the portion of the fruit that is exposed to light, while the shaded portion starts out green and turns deep red when mature. Inside, the flesh reveals the same rouge tone with a superbly balanced, multi-faceted tomatoey flavor. The indeterminate plants have an open habit and are very vigorous producers.

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