



# Citrus aurantifolia

## Mexican Lime








### Thornless Semi-Dwarf

#### THORNLESS MEXICAN LIME

The Mexican lime, as we call them, produces a small, round to slightly ovoid yellow green fruit. The flesh is bright green and juicy, with an aromatic sweet tart flavor. In the southwest, these fruits are best known for use in cocktails, most notably in margaritas, but they are also prized for baking, putting the zing into traditional salsas, and as a BBQ seasoning. This is a thornless lime with a bushy habit, growing as wide as they are tall. These limes thrive in intense heat, and produce prolifically once mature, but they are quite cold sensitive requiring protection from frosts in low desert winters.

All varieties of edible Citrus make lovely ornamental landscape trees for the low desert. They all have deep green, glossy leaves, unique, sturdy branching structure, with attractive, sweetly fragranced white blooms primarily from February through March. Contrary to common belief, they are relatively low maintenance once established and they are long-lived, moderate growers. All edible Citrus spp. are grafted onto size-determining rootstocks. While the fruit is not affected, Standard rootstocks allow trees to reach 25-30 ft. high & wide at maturity and Semi-dwarf rootstock trees grow 30-50% the size of a Standard tree. Provide citrus trees with well-drained soil, regular deep watering, especially during the growing season, and annual spring feedings with a balanced and complete fertilizer.



DESCRIPTION	
	8-15 FT. X 8-15 FT.
	FULL SUN
	USDA ZONE 9-12
	TROPICAL ASIA
	WHITE
	MODERATE TO HIGH
	TO 32°F