

Inca Plum

Prunus salicina sp.

An Heirloom Fruit variety introduced by Luther Burbank in 1919 in Santa Rosa California.

The plum is heart-shaped and tapers in toward the tip. The skin is a beautiful golden color, and when ripe, it has brilliant magenta specks and a magenta blush around the stem end.

The Inca has a unique flavor with the perfect balance of tart and sweetness. Its flesh is rich, dense and crisp.

Requires 300 hours of chilling below 45° F.

Ripens: Early to mid August with fruit hanging on tree to the end of the month.

Cold hardy to U.S.D.A. Zone 7.



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