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**MANGO (*MANGIFERA INDICA*) VARIETIES - COLLECT THEM ALL!**

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Before we moved to Florida, we thought there was only one variety of mango - from the grocery store. It was nice to discover that there are over 400 of them! After we had a chance to participate in a tasting of different varieties, we realized that we have to have them all... and started collecting them!

The diversity of mango is so huge, and yeat each one has individual taste and features. It's hard to make a choice sometimes which variety to chose for planting, so if you have enough yard space - do not hesitate to plant as many as you can. You will never regret it.

However, even if your yard is a postage-stamp size or you even live in appartment complex - there is still a chance for you to grow a dward or semi-dwarf mango that won't take much space and may be grown in container, still rewarding you with delicious fruit.

The appreciation of the mango began over 4,000 years ago in India and throughout Southeast Asia. It was there that the first selections of improved cultivars were cloned from vast orchards and untamed jungles. The ensuing millennia's brought great recognition to the delectable fruit and now it is known by more people worldwide than the peach.

Commercial production of the fruit now spans six continents, and here in Florida is where most of the world's commercial varieties were developed. The Tommy Atkin, Haden, Keitt, and Van Dyke remain the most popular commercial varieties, and they were all selected in Florida less than 100 years ago. Although Florida did enjoy a brief stint as a commercial mango producer, the fresh fruit market is now dominated by Mexico, Brazil, and Columbia. Ironically, the mango has never been more popular domestically, but the product has changed dramatically.

Growers in warmer states are finding enormous satisfaction growing and harvesting one of the world's finest fruits right in their own backyard. However, the needs of the dooryard grower are very different than those of a commercial producer. Dooryard growers generally prefer small trees that require minimal care and bear only the highest quality fruit. The criteria for commercial selections emphasize production, handling characteristics, and a red color.

The mango varieties that we grow represent the finest selections from around the world including those selected here in Florida.

**Small to medium size trees, good for container culture:**

- Carrie
- Cogshell
- Cushman
- Fairchild
- Glenn
- Ice Cream
- Julie
- Keitt
- Lancetilla
- Lemon Meringue
- Mallika
- Manilita
- Nam Doc Mai
- Neelum
- Okrung
- Okrung Tong
- Pickering
- Rosigold

Picture	Name of Mango	Ripening Season	Plant characteristics	Flavor	Fruit Shape / Size	Color	Texture	Comments	Place of Origin
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**Alampur  
Baneshan**

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exceptional, multi-  
leveled flavor,  
from the deep and  
resinous to the  
intensely sweet

large, 14  
to 16 oz,  
oblique-  
oblong

green

fibreless

Originated in the Andhra Pradesh region of South India and is considered as one of the finest dessert mangos in the country. The fruit are large, averaging 14 to 16 oz. They are oblique-oblong. The skin color is green, even when ripe, and is overlaid with characteristic corky dots covering the fruit surface. As with most other fine dessert mangos of India, 'Alampur Baneshan' is best harvested hard-green and ripened at room temperature. In this manner one can expect an exceptional, multi-leveled flavor, from the deep and resinous to the intensely sweet. This is a mango for the true connoisseur, not the beginner, as its flavor could prove to be overpowering to the unaccustomed palate. The fruit are uncommon outside of India and due to its green skin color, yield limitations and propensity for pre-harvest splitting, it is improbable that they will enter into international export markets.

North  
India

	<p><b>Alphonso</b></p>	<p>June-July</p>	<p>Vigorous large grower</p>	<p>intensely warm-sweet, pleasantly tart, rich and full, with multiple aromatic overtones and a hint of citrus</p>	<p>oval in shape, 4-6 inches long, 10 oz</p>	<p>golden yellow</p>	<p>fibreless</p>	<p>'Alphonse', often termed 'Alphonso', is among the finest of Indian dessert mangos. Originating in Goa, 'Alphonse' weighs 10 oz, with an ovate-oblique shape. The fruit can be green or a bright yellow depending on the environmental conditions, and they often have a pink blush on the sun-exposed shoulder. The ripening fruit are the perfect accent for the kitchen, perfuming the air with a wonderful sweet and fruity aroma. The flavor also is intensely sweet, rich and full, with multiple aromatic overtones and a hint of citrus. There is no fiber in the orange, melting flesh. 'Alphonse' is best eaten out-of-hand, and is exported from India to specialty markets in Europe, where it is sold for a good price. The fruit are harvested firm, at the mature green stage, and are not refrigerated prior to ripening. Mature-green fruit are ripened at 70F to develop optimal flesh texture, flavor and aroma. Alphonso is considered by many to be the best Indian cultivar in</p>	<p>India</p>
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								terms of sweetness and flavor. One of the rarest varieties and sought after - sweet large juice fruit.	
	<b>Bailey's Marvel</b>	mid-season: June; July - mid August	Large, handsome vigorous grower having a rounded symmetrical canopy and dense foliage  Best cold tolerance.	superb, juicy, tangy yet sweet, yellow flesh	large, medium-sized, oval- to round-shaped 1-2 lbs	showy peach blush over a freckled yellow base	fiberless	This mango is very similar to the Haden, only better! It has the same flavor with the Haden, with less fiber. The fruit are also bigger and less prone to fungus problems. Pick when you see the base of the fruit turning yellow. Eat before fruit gets too ripe. Best cold tolerance.	-
	<b>Beverly</b>	mid-July to mid-August	Low spreading habit	sweet creamy, aromatic	large, up to 3 lbs	dull green with red blush	fiberless	'Beverly' is an excellent late season mango. Yellow flesh is juicy, virtually fiberless, excellent! All of this adds up to a delicious mango with abundant flesh available when most cultivars are through for the year. The only downfalls are its lackluster dull green color and the tree's low spreading habit.	-



	<p><b>Bombay</b></p>	<p>July</p>	<p>Vigorous large grower</p> <p>Consistent fruiting under humid South Florida conditions</p>	<p>very sweet, melting and juicy, rich and spicy</p>	<p>medium, ovate, oblique 1/2-3/4 lbs (12 to 14 oz)</p>	<p>green with red</p>	<p>fibreless</p>	<p>This exotic variety has extremely sweet, rich and unique taste. It is very popular in Jamaica as well as in Western India, where it is known as <i>Pairi</i>. To determine when to pick, look for a slight yellow color on bottom of fruit. As the name would suggest, it originated from seeds brought to the island by early immigrants from India, and the fruit and tree are similar in shape, taste and habit to the 'Paheri' of India. The fruit range from 12 to 14 oz. and remain a deep green color even when ready to eat. When exposed to the sun they often develop a dull red shoulder. The flesh is a deep orange, melting and juicy with no hint of fiber. The flavor is rich and spicy, reminiscent of the finest of the Indian dessert types. The tree is vigorous, open growing and forms a large, handsome tree. Consistent fruiting under South Florida conditions. The fruit can be cut around the middle, twisted to separate into two halves and eaten with a spoon.</p>	<p>India, Pakistan</p>
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 <p data-bbox="86 885 506 1229">© TopTropicals.com</p>	<p data-bbox="506 94 663 1229"><b>Carrie</b></p>	<p data-bbox="663 94 806 1229">June- July</p>	<p data-bbox="806 94 972 844">Dwarf small stature tree, this "condo mango" is an ultra compact grower. The tree is suitable for container growing on a balcony, or planting in a suburban backyard</p> <p data-bbox="806 844 972 1229">high disease tolerance</p>	<p data-bbox="972 94 1199 1229">excellent sweet and tangy, highly aromatic, orange flesh</p>	<p data-bbox="1199 94 1346 1229">regular ovate, small, 10-12 oz, up to 1 lb</p>	<p data-bbox="1346 94 1493 1229">green to yellow</p>	<p data-bbox="1493 94 1640 1229">fiberless</p>	<p data-bbox="1640 94 1879 1229">A home garden favorite offering small tree size, disease tolerance and excellent flavor. The flavor is by far the most outstanding feature of this variety. It has absolutely no fiber; Is extremely rich in flavor, sweet, aromatic and a pure pleasure to eat. You will savor every mouthful! Its compact size makes it an excellent dooryard tree that requires minimal care. Both fruit and tree have little to no problem with fungus or disease. Lack of color and firmness are the only shortcomings of this superb variety. To determine where to pick, look for a subtle yellow color at its base. Do not let the fruit drop from a tree, or it will bruise since it's completely fiberless. Many people agree that this is the best tasting mango in existence!</p>	
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<p><b>Choc Anon (Miracle)</b></p>	<p>Double crop:  November-January and sometimes July as well</p>	<p>Medium size tree, vigorous grower with a densely foliated canopy and upright habit.</p>	<p>excellent taste, sweet and firm, has a very distinctive coconut flavor.</p>	<p>0.75-1.0 lbs</p>	<p>golden yellow skin</p>	<p>fiberless</p>	<p>Also known as the Miracle Mango. Fruit come in bunches. Medium size tree. It is a Thai mango that fruits in the winter and often fruits in the summer of the same year producing two crops annually. The fruit ripens from November-January and sometimes July as well. The fruit are typically 0.75-1.0 lbs and have a golden yellow skin when ripe. The pulp is sweet and firm and has a very distinctive coconut flavor. The trees are vigorous growers with a densely foliated canopy and upright habit. This variety is an excellent choice for winter residents, and growers that want to extend their mango season beyond the traditional summer months.</p>	<p>Thailand</p>
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	<p><b>Cogshall</b></p>	<p>June-July</p>	<p>semi-dwarf, this "condo mango" is suitable for container growing on a balcony</p> <p>fungus resistant, good disease tolerance</p>	<p>sweet, aromatic, with a rich, spicy flavor</p>	<p>10-16 oz, oval</p>	<p>yellow to red</p>	<p>fiberless</p>	<p>Mango Cogshall (Semi-Dwarf) is one the best variety for indoor potting culture! This variety is perfect for small yards or as "condo mango" - an ultra compact grower. It has slow growth habit which makes it very easy to control its size with pruning. The tree is suitable for container growing on a balcony, or planting in a suburban backyard. It can easily be maintained at just eight feet tall, and it will still produce a good size crop year after year. The fruit is very colorful and has a mild, sweet flavor that appeals to many. It is also fungus resistant. Selected on Pine Island, Florida in the 1940s, is recognized for its small tree size, heavy production, eating quality and beauty. The fruit, averaging about a pound, have eye-catching yellowish-orange skin, overlaid with a brilliant crimson blush. The soft, completely fiberless flesh is aromatic, with a rich, spicy flavor that is sure to please. Both fruit and tree have good disease tolerance. The fruit ripen like jewels, a few each</p>	<p>Florida</p>
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								day, over an extended season from mid June through July. The 'Cogshall' tree remains compact; with minimal pruning it can be maintained at a height and spread of six feet or less while producing 30 to 50 pounds (3 to 5 boxes) of fruit.	
	<b>Cushman</b>	July to August	<p>medium-size tree</p> <p>poor disease resistance</p>	creamy, aromatic and sweet	resembles a grapefruit in size and shape	yellow-greenish	fiberless	'Cushman' is an excellent mid to late season mango that resembles a grapefruit in size, shape, and color. The flesh is smooth, creamy, and completely fiberless. Although the tree is not the most aesthetically pleasing due to poor disease resistance, one bite will make you drop the axe. One of the best tasting fruit!	-
	<b>Dot</b>	June to July	<p>fair disease resistance</p>	excellent flavor, firm, juicy, and aromatic		bright yellow with a pink blush	fiberless	'Dot' is a virtually fiberless cultivar of excellent eating quality. The flesh is firm, juicy, and aromatic. The skin is an attractive bright yellow with a faint pink blush. The fruit ripens June to July. A Dot mango is a mango cultivar that It was developed in South Florida. The cultivar has limited to no commercial plantings but is sold as nursery stock as a dooryard tree in	South Florida

								<p>Florida. Dot was originally developed by nurseryman Lawrence Zill of Boynton Beach, Florida, and was named after his wife Dorothy. It was reportedly a seedling of the Carrie mango, however pedigree analysis indicates it was a seedling of the Zill mango. Dot was propagated for several years by the Zill nursery but fell out of favor due to disease susceptibility and lack of ideal color. However, Frank Smathers of Miami, Florida received several cuttings of the Dot and took up propagating the tree, finding the eating quality of the fruit to be very high. The fruit began to be promoted as a popular dooryard cultivar beginning in 1992.</p>	
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	<p><b>Duncan</b></p>	<p>July</p>	<p>vigorous and open growth habit, but can be maintained at a height and spread of 8 to 10 ft</p> <p>tolerant of anthracose infection, suitable for humid, rainy conditions</p>	<p>sweet, slightly tangy, refreshing flavor with a hint of citrus and a fruity aroma</p>	<p>oblong, 16 to 24 oz</p>	<p>canary yellow</p>	<p>smooth</p>	<p>'Duncan', of unknown parentage, was one of the few patented varieties of Florida, being bred and protected by David Sturrock of Palm Beach County due to its exceptional production, disease resistance and eating quality. The fruit are oblong and are of uniform shape throughout the canopy, from 16 to 24 oz. The color is a solid canary yellow with no blush. The skin is thick, waxy and resistant to handling damage, with a soft, tender, and juicy orange flesh. The flesh is velvet-smooth and bright yellow, with an exceptionally sweet, slightly tangy, refreshing flavor reminiscent of 'Carabao', with a hint of citrus and a fruity aroma. The fruit ripen in July in Florida and are tolerant of anthracose infection, making them suitable for production under humid, rainy conditions. Production is heavy. The tree itself is vigorous and open in its growth habit, but highly manageable. It can be maintained at a height and spread of 8 to 10 ft with a</p>	<p>Florida</p>
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								minimal of care and pruning.	
	<b>East Indian</b>			The deep orange flesh is firm and juicy, with some fiber. Flavor is rich, aromatic, spicy, with distinctive tropical and coconut flavor notes.	12-20 oz.	greenish to bright yellow skin, red blush on the shoulders, overlaid with large white dots	some fiber	A traditional juice mango selected in Jamaica but not well known away from the Island. Common in markets in Jamaica and other parts of Caribbean. The fruit is oblong, with a smooth greenish to bright yellow skin, red blush on the shoulders, overlaid with large white dots and a heavy wax coating. The deep orange flesh is firm and juicy, with some fiber. Flavor is rich, aromatic, spicy, with distinctive tropical and coconut flavor notes. Very good for fresh juices.	Jamaica
	<b>Edward</b>	Late May - July, long-lasting season	Vigorous large grower, consistent, moderate bearing habit	sweet, aromatic, superb eating quality	12-15 oz, up to 1.5 lbs, oval	golden yellow with a reddish blush where exposed to the sun	fiberless	The most outstanding feature of this variety is the perfect blend of sweetness and tartness thanks to its Indo-Chinese / Indian background. It is also firm, yet has no fiber. Another good trait is a long-lasting season. So, after many of the early varieties are gone, you will still be savoring the sweet tartness of this exceptional variety. It is easy to determine when to pick because the fruit will turn yellow at its base.	Indo-Chinese / Indian

	<p><b>Fairchild</b></p>	<p>June-July</p>	<p>Small, condo-mango, can easily be kept to small stature, can be maintained at 8 ft or less</p> <p>Highly tolerant of disease and humid conditions</p>	<p>firm, juicy, spicy flavor</p>	<p>10 oz</p>	<p>lemon yellow</p>	<p>fiberless</p>	<p>A fiberless selection from Central America having firm, juicy flesh. Excellent and can easily be kept to small stature. It was selected in the early 1900s in the Panama Canal Zone. It was a favorite of David Fairchild and his family due to its distinctive flavor and heavy production under humid conditions. The small, oblong fruit average 10 oz and are lemon yellow at maturity in June and July. The juicy flesh is deep orange and fiberless, with a rich, aromatic and spicy flavor. The tree and fruit are highly tolerant of disease and fruit well under humid conditions, making it a natural for South Florida. The tree is among the most ornamental of mangos, with its compact shape and deep green color. It can be maintained at a height and spread of eight feet or less, perfect for those with a modest-sized home garden.</p>	<p>Central America (Panama)</p>
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 <p>© TopTropicals.com</p>	<p><b>Florigon</b></p>	<p>May-July, early season</p>	<p>good disease tolerance</p>	<p>firm flesh, mild flavor</p>		<p>pure yellow</p>	<p>fiberless</p>	<p>A pure yellow, early season cultivar with an excellent flavor and good disease tolerance. Extremely popular with dooryard growers for its quality, consistency, and precocity. The flesh is firm with a deep yellow color and mild flavor. The fruit ripens from late May-July.</p>	
 <p>© TopTropicals.com</p>	<p><b>Fralan</b></p>					<p>green</p>	<p>fiberless</p>	<p>Rare variety from Thailand, with green skin. Fralan means "Thunder" - as the fruit cracks when peeled. No turpentine aftertaste, very good flavor.</p>	<p>Thailand</p>
 <p>© TopTropicals.com</p>	<p><b>Glenn</b></p>	<p>Late may-June</p>	<p>Medium size, 15 ft tall with a rounded densely foliated canopy; can be kept at 10 ft</p> <p>effortless to grow, disease tolerant</p>	<p>sweet, silky, rich, tangy, mild peachy flavor</p>	<p>16 to 20 oz, oval</p>	<p>yellow to pink to red</p>	<p>fiberless</p>	<p>This Indian / Indo-Chinese hybrid fruits consistently every year. It is a Haden seedling, and much like the Haden it is a Florida favorite. It has a very attractive appearance with a mild, sweet flavor. The fruit is virtually fiberless. Excellent eating quality, consistent production, and</p>	<p>Florida</p>

								<p>effortless to grow. It is easy to determine when to pick because the fruit will turn yellow at its base. It was discovered as a seedling tree growing at the residence of Mr. Roscoe E. Glenn, Miami, Florida in the 1940s. The fruit are oval to oblong, weighing from 16 to 20 oz with a bright yellow background and a pastel orange-red blush on the shoulders. The deep yellow flesh has no fiber and is soft and silky, with a rich, sweet and aromatic flavor. This is accompanied by a prevalent, sweet aroma. 'Glenn' is a favorite in home gardens of Florida because it may be maintained at 10 ft throughout its life with consistent production, disease tolerance and superb eating quality.</p>	
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	<p><b>Graham</b></p>	<p>mid-July to August</p>	<p>The tree is naturally compact, can be kept 8 ft</p> <p>grows well in moist, humid conditions</p>	<p>soft, juicy, sweet, rich and aromatic flavor</p>	<p>oval, 13 to 16 oz</p>	<p>bright yellow with pink blush</p>	<p>fiberless</p>	<p>A descendent of 'Julie' selected in Trinidad. The fruit are oval, averaging 13 to 16 oz. The fruit ripen from mid-July to August to a bright yellow, with a slight pink blush. The thick, tough skin conceals a fiberless, deep orange, soft and juicy flesh with a sweet, rich and aromatic flavor. During the late summer, a finer-flavored mango cannot be found. 'Graham' grows well in moist, humid conditions, typical of South Florida. The tree is naturally compact, and with annual pruning can be maintained with a size and spread of eight feet, perfect for the space-limited homeowner.</p>	<p>Trinidad</p>
	<p><b>Haden</b></p>	<p>Mid May - June - July</p>	<p>Vigorous large grower with an open rounded canopy.</p> <p>average disease resistance, susceptible to fungus</p>	<p>luscious, full sweet</p>	<p>medium to large, an oval to round shape 6-24 oz</p>	<p>yellow with red highlights and crimson blush</p>	<p>little fiber</p>	<p>This variety is well-known because it originated in Florida and has been grown here since 1910. It has a good flavor, however, it is slightly fibrous and is susceptible to fungus. If you insist on "old haden" variety, this is it. The flesh has a full sweet flavor, and it is of good eating quality. The fruit is eye catching having a deep yellow base with a crimson blush. The tree is a vigorous large</p>	<p>Florida</p>

								grower with an open rounded canopy. Drawbacks include below average disease resistance and a tendency to have "jelly seed". A traditional favorite despite disease susceptibility.	
 <p>© TopTropicals.com</p>	<b>Heidi</b>			spice melon taste, very sweet		Yellow skinned	little fiber	Heidi mango - this cultivar has spice melon taste. Yellow skinned when ripe this mango is grown in South Africa. Very sweet, with a slightly fibrous flesh.	Grown South Africa
 <p>© TopTropicals.com</p>	<b>Ice Cream</b>	June - July	dwarf tree, ideal for container growing, 6 ft  disease resistant	sweet, melting and juicy, reminiscent of mango sorbet	small, 8 oz	green	fiberless	'Ice Cream' is far and away the most popular of the "condo mangos." Dwarf tree, small green fruit w/ yellow flesh. Flavored like name. The tree can easily be maintained at a height of just six feet making it ideal for container growing. Although the fruit is not exactly dessert to the eyes the flavor is sweet, rich, and reminiscent of mango sorbet. The skin is thick; yet, tender and easily	Trinidad and Tobago

								separating from the fiberless, soft, melting and juicy, yellow flesh. It is the flavor that distinguishes this fruit, with a sweet richness reminiscent of mango sorbet. The fruiting season stretches over a month from June to July. It is perfect for those with limited space or interest in container growing - easily managed to a height of 6 ft. The tree is tolerant of disease, allowing for large harvests with no pesticides.	
 <p>© TopTropicals.com</p>	<b>Imam Pasand</b>	June - July	trailing growth habit and is easily controlled of 8 to 10 ft  disease resistant	silky flesh, deep, sweet flavor with citrus overtones	smooth oval, 16 oz or more	dark green	fiberless	One of the best mangos of India, ideally suited for dessert, the table and show. The fruit weigh 16 oz or more and are a beautiful smooth oval at maturity. The skin is a dark green, with distinct white highlights over the entire surface. Upon ripening the fruit can attain a deep yellow blush the shoulders and mid-section. The tree has a trailing growth habit and is easily controlled by annual pruning. The properly pruned tree will have a full, spreading canopy of 8 to 10 ft in height and spread. During the fruiting season	India

								of June and July, 'Imam Pasand' hangs heavy with consistent production. The fruit should be harvested mature green and ripened off the tree at a temperature of 75 to 85 F. Harvesting should occur 2 to 4 weeks before ripening on the tree for the development of the best quality. Properly harvested and ripened fruit have a fiberless, silky flesh with a deep, sweet flavor and distinct citrus overtones. The tree and fruit are tolerant of diseases and require little in the way of special care.	
	<b>Irwin</b>	June-July	dwarf tree, ideal for container growing	sweet	oblong-ovate, one shoulder oblique, 12-16 oz	orange to pink with extensive dark-red blush	fiberless		Mexico, Ecuador, Peru

 <p>© TopTropicals.com</p>	<p><b>Jakarta</b></p>	<p>June to August</p>	<p>Vigorous large grower with a densely foliated rounded canopy</p>	<p>juicy, sweet.</p>	<p>large 1-2 lbs</p>	<p>deep orange to red with numerous white dots</p>	<p>fiberless</p>	<p>This mango is a cross of a Kent and Bombay and inherited the finest features of each variety: the large size and gorgeous yellow/red color of the Kent; and the excellent, exotic flavor of the Bombay. 'Jakarta' is a virtually fiberless selection of good eating quality and consistent production. When fully ripe the skin will turn deep orange to red and display numerous white dots. The fruit of this completely fiberless selection is very colorful when ripened. Consistent producer. To determine when to pick, look for yellowing on lower half of fruit.</p>	<p>Java, Singapore</p>
 <p>© TopTropicals.com</p>	<p><b>Julie</b></p>	<p>June-July-August</p>	<p>dwarf tree ideal for container growing</p> <p>Fungus problems may occur, especially in humid climate</p> <p>the most cold sensitive variety</p>	<p>juicy, sweet, tangy, coconut/pineapple-like flavor, rich and spicy flavor</p>	<p>flattened oval shape, small (6-10 oz.)</p>	<p>greenish to mustard yellow, with a pink blush</p>	<p>fiberless</p>	<p>'Julie' is synonymous with the Caribbean. Selected in Jamaica, the fruit have a flattened oval shape and are small, generally weighing from 6 to 10 oz. This is the most popular variety in Jamaica and many other Caribbean islands because of its rich, sweet, coconut/pineapple-like flavor. To fully enjoy this unique tasting mango, it is best to eat on the same, or next day</p>	<p>Jamaica</p>

									<p>after it falls from the tree before it gets too ripe. The fruit are greenish to mustard yellow, with a pink blush when exposed to the sun. The deep orange, fiber-free flesh is soft and extremely juicy, with a rich and spicy flavor. The fruit are not stunning specimens, but they certainly have an extraordinary flavor. The fruiting season is from May to July, but unpredictable, with multiple crops throughout the summer. The tree is dwarf and should be grown in combination with other varieties to assure production. This variety is a perfect choice for those with a small yard because it is a very compact, dwarf tree. In Florida it is sought after for its dwarf growing habit. Florida's humidity makes this tree a challenge to grow, however. Fungus problems which lead to twig die back are common, making fungicide applications necessary for success.</p>
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<p><b>Keitt</b></p>	<p>Late July to October</p>	<p>Small to medium, erect, open, rather scraggly but very productive</p> <p>desease resistant</p>	<p>tangy, sweet, firm flesh</p>	<p>x-large, oval shape 20-26 oz, up to 5 lbs</p>	<p>green with slight dark red blush</p>	<p>minimal fiber</p>	<p>By far, this is the best all-around late mango. It is very productive, good-flavored, excellent for shipping, and disease resistant. It also has a very long and late season. The largest fruit mature in late July, and the smallest fruit can be left on the tree as late as November. Fruit ripe more evenly when picked green, starting with the largest fruit. Good variety for eating while green and to use for making Indian green mango pickle (<i>achar</i>). The variety has become one of the world's most outstanding mangos. Excellent eating quality, disease resistance, productivity, and ripening time are some of the features of this four to five pound goliath. An excellent late season cultivar with superior quality, manageability, yield.</p>	<p>Mexico</p>
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**Kensington Pride**

mid-season, early to mid-November

Average height of 15 - 25'. Tree rounded, vigorous.

Oval crown and unusually sweet-scented leaves

the best for drier areas. In humid regions it is anthracnose-prone and requires spraying

soft and juicy with a sweet aromatic flavor

medium to large, almost round, 1-1.5 lbs

smooth and colorful with a bright yellow skin and a red blush.

minimal fiber

Kensington Pride (syn. Pride of Bowen, Bowen Special) is the number one commercial variety in Australia. This heavy bearing medium sized tree grows to an average height of 15 - 25'. The fruit is smooth and colorful with a bright yellow skin and a red blush. The flesh is soft and juicy with a sweet aromatic flavor, and just a slight amount of fiber. The fruit is consumed ripe out of hand and is also well suited for pickles and sweet preserves at the firm-green stage. In Queensland, 'Kensington Pride' is the leading commercial cultivar in the drier areas. In humid regions it is anthracnose-prone and requires spraying. It is thought to have been introduced by traders in Bowen who were shipping horses for military use in India. It may be called because of its color, 'Apple' or 'Strawberry'. Flesh is orange, thick, nearly fiberless, juicy, of rich flavor. This cultivar is classified as mid-season. The fruit matures from early to mid-November. Polyembryonic. The

Australia

								fruit ships well but the tree is not a dependable nor heavy bearer. It has an oval crown and unusually sweet-scented leaves.	
	<b>Kent</b>	July-August	Very large, vigorous grower which can attain heights of fifty to sixty feet if unmanaged	flesh is deep yellow, sweet, aromatic, juicy, tender	large, oval to round shape, 20 - 26 oz, up to 2.5 lbs	dark red blush and small yellow dots	fiberless	This variety originated in Coconut Grove, Florida in 1945 from a Haden seed. It has an excellent flavor, large size, and very little fiber. Considered by many to be one of the best tasting Florida mangoes. Eat before fruit gets too ripe. The most rewarding attribute is a bountiful late season crop. Late season mango with good color and exceptional flavor, great for drying.	Florida
	<b>Lancetilla</b>	August-September late season	semi-dwarf tree, can be formed into a small 10 ft tree  excellent disease tolerance	firm, juicy, sweet	large, up to five pound	blood red	fiberless	This impressive mango comes from the north coast of Honduras. The fruit are quite large, ranging from two to five pounds. The thick skin, bright red color with radiant, crimson on the shoulders is tolerant of rough handling and is easily separated from the firm, juicy lemon-yellow flesh. The fiberless flesh is aromatic and has an intensely sweet, flavor. The fruit ripen from mid-August through September, almost	Honduras

								the end of the mango season in South Florida. With branch tipping and selective pruning, it can be formed into a small, productive ten-foot tree. With its excellent disease tolerance, is the perfect late season mango, offering beauty, compact size and flavor.	
	<b>Lemon Meringue</b>	June-July	medium size tree	sweet and tart	oblong, 1/2 - 3/4 lbs-	yellow with orange blush	fiberless	This unique variety has a tart, yet sweet flavor with a wonderful "lemony" aroma - hence the name. Everyone who tastes this fruit loves it! It is originally from Burma, where it is known as <i>Pu Pyi Klai</i> . The fruit is extremely fungus resistant.	Burma

 <p>© TopTropicals.com</p>	<p><b>Lemon Zest aka 27-1</b></p>			<p>Excellent sweet citrus flavor</p>				<p>This unique variety has excellent sweet citrus flavor - hence the name. Everyone who tastes this fruit loves it!</p>	
 <p>© TopTropicals.com</p>	<p><b>Madame Francis</b></p>	<p>June-July</p>	<p>medium to large tree vigorous, with large, light green leaves</p> <p>moderate anthracnose tolerance.</p>	<p>soft and juicy with a rich, spicy and sweet flavor</p>	<p>large, flattened, kidney-shaped, 1 to 1 ½ lb</p>	<p>light-green, slightly yellowish or orange</p>	<p>low-fiber</p>	<p>A traditional dessert mango from Haiti. The fruit are saber-like in shape, with an undulating and naturally waxed skin. The size of the fruit is from 1 to 1 ½ lb., with a bright yellow color at full maturity. The dark orange somewhat fibrous flesh is soft and juicy with a rich, spicy and sweet flavor that speaks of the Caribbean. 'Madame Francis' is one of the few specialty mangos available in the United States for a number of years. The tree is open growing and vigorous, with large, light green leaves and moderate anthracnose tolerance. It is generally one of the first mangos to</p>	<p>Haiti</p>

								ripen during the season and often produces multiple crops here in Florida and throughout the tropics.	
	<b>Maha Chinook</b>	season is long	slow growth habit	consider the best by many	long fruit	green w/pink blush		Very rare mango variety from Singapore. It is a long fruit looking similar to Nam Doc Mai but with a pink blush. Some people consider it the best had ever tasted. The season is long and can vary from year to year. It is fiberless with good flesh to seed ratio. The seed is almost paper thin. This mango would be perfect for the container considering its slow growth habit. May be also spelled Maha Chanok or Maha Chanook.	Singapore
	<b>Mallika</b>	June-July	dwarf tree ideal for container growing  disease resistant	sweet, honey-like flavor with hints of citrus and melon, highly aromatic	flattened oblong, 10-18 oz	oblong, canary-yellow to Pink	fiberless	'Mallika' is a condo mango native to India. It is a hybrid between 'Neelum' and 'Dasher', and is considered among the best of the new generation of Indian dessert mangos. The bright yellow fruit are a flattened oblong shape, with a rounded base and an irregular, non-waxy skin, and weigh from 10 to 18 oz. When properly ripened, the pasty, but completely fiber-	India

								<p>free flesh is a deep orange, with an intensely sweet, rich and highly aromatic flavor with hints of citrus and melon. 'Mallika' fruit are harvested mature-green, before they break color on the tree and should be stored at a temperature of not less than 70°F for 2 to 3 weeks for proper ripening. In this manner their ultimate eating quality will be achieved. The fruit can be refrigerated after complete ripening, but not before. Although best consumed out-of-hand, 'Mallika' also excels in juices and as dehydrated slices, with a distinctive honey flavor. The fruiting season is from late June to July. The tree is semi-dwarf and moderately vigorous, making it attractive to mango growers outside of India, who are always looking for new niche markets around the world. It has become a favorite due to its superb flavor, unparalleled disease resistance, and small but extremely productive habit.</p>
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**Manilita**

early season

dwarf tree  
disease resistant

silky-smooth, with a pleasing sweet and uncomplicated flavor

small, 9 oz, elongated

pastel red

fiberless

Originated from the Pacific Coast of Mexico. The fruit are small and elongated, weighing 9 oz. The color is an eye-catching pastel red, which covers all but the nose of the fruit. The flesh is light yellow and silky-smooth, with a pleasing sweet and uncomplicated flavor. It is perfect for eating out-of-hand, for slicing and dehydrating. The fruit ripen early in the mango season; it is among the earliest red mango to ripen in Florida. The tree is dwarf and disease resistant and is perfectly suited for container or patio production. Tree size can be maintained at 7 ft or less. Production is consistent, but modest.

Mexico



**Nam Doc Mai**

June-July

medium-size tree suitable to a small backyard  
  
can be kept 10 ft or less.

firm, very sweet, aromatic, juicy

long, slender, sigmoid, 12-20 oz

green-gold to bright yellow

fiberless

'Nam Doc Mai' is a premium cultivar introduced to Florida from Thailand in 1973 where it is one of the most popular varieties. Green to yellow skin, no fiber whatsoever, multiple crops possible. Eaten green or ripe, a Thailand favorite. It is hands down the most sought after of the Asian mangos and for good reason. A great feature of this variety is that the branches bloom occasionally at different times, giving you an extended ripening season during the summer. 'Nam Doc Mai' is among the best known dessert mangos of Thailand, with an exceptional appearance and eating quality. It can sometimes be found in specialty markets in Japan, Europe, and rarely the United States. The fruit are long, slender and sigmoid, weighing from 12 to 20 oz. The ripe fruit range from a greenish- to canary-yellow, rarely with a reddish blush on the sun-exposed shoulder. The fruit are most often eaten when ripe, when the flesh is

Thailand

								soft and juicy, with a sweet and aromatic flavor. Like most Southeast Asian mangos has no fiber. In Thailand and throughout much of Asia, this cultivar encompasses what is most desired in terms of a quality ripe dessert fruit, with a smooth, silky texture and extreme sweetness and bouquet. The fruit are also used while mature green for dipping in sauces and for the making of sweet preserves and pickles. The tree can be pruned to maintain a productive tree of 10 ft or less. It has found a home in the Caribbean, where it grows and fruits well.	
	<b>Neelum</b>	late season	dwarf tree	firm, aromatic flavor, overpowering to the unaccustomed palate	cashew shape, 9 to 12 oz	bright yellow	fiberless	A South Indian dessert mango, widely grown throughout the country and to an increasing extent in southernmost China. The fruit weigh 9 to 12 oz, with the general shape of a fat cashew nut. They are smooth-skinned and bright yellow upon ripening and have no blush. The flesh is deep yellow or orange. There is no fiber and a rich, aromatic flavor that	India

								<p>is over-powering to the unaccustomed palate. 'Neelum' is best eaten out-of-hand, or used as slices or cubes in mixed fruit salads, as the firm flesh holds its shape. They have a late ripening season and can be stored for an extended time, which offers advantages in marketing. However, the fruit are only occasionally exported outside of their production areas, due to significant local demand. Fruit should be harvested when mature green and ripened at room temperature off the tree. 'Neelum' is a dwarf tree perfect for the home gardener and may fit into modern production systems, which will hopefully increase its availability in commercial export markets.</p>	
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 <p>© TopTropicals.com</p>	<p><b>Okrung</b></p>	<p>Late May-June</p>	<p>Medium sized erect grower</p>	<p>soft, juicy, very sweet with low acid</p>	<p>small, 1/2 lbs</p>	<p>green-yellow</p>	<p>somewhat fibrous</p>	<p>'Okrung' is another excellent Thai cultivar introduced to Florida in 1973. Thai-cultivar, green-yellow fruit eaten while green. The fruit is traditionally served in Thailand in combination with sticky rice. One of the most popular varieties in Thailand. The fruit is very sweet, with the highest sugar content of any mango tested in Florida. It has a strong Indo-Chinese flavor and is somewhat fibrous. The fruit are small, hand in clusters and drop off the tree when ripe.</p>	<p>Thailand</p>
 <p>© TopTropicals.com</p>	<p><b>Okrung Tong</b></p>	<p>Late May-June</p>	<p>Medium size</p>	<p>extremely sweet</p>	<p>very small, 1/2 pounds</p>	<p>golden yellow, elongated</p>	<p>fiberless</p>	<p>This one of the most popular varieties in Thailand. The fruit are extremely sweet, with a rich Indo-Chinese type flavor. The fruit are small, hang in clusters, and turn yellow when ready to pick.</p>	<p>Thailand</p>

 <p>© TopTropicals.com</p>	<p><b>Palmer</b></p>	<p>July and August sometimes into September</p>	<p>Tree is medium to large</p>	<p>-</p>	<p>oblong-ovate, large, 20-30 oz</p>	<p>orange-yellow with red blush</p>	<p>fiberless</p>		
 <p>© TopTropicals.com</p>	<p><b>Philippine</b></p>	<p>June- July</p>	<p>Large vigorous grower well adapted to South Florida</p>	<p>sweet, yellow flesh is soft, creamy, tart</p>	<p>small, 1/2 - 3/4 lbs</p>	<p>yellow</p>	<p>fiberless</p>	<p>This variety originated from Philippines and is also popular in Mexico and Cuba. This small fiberless fruit was introduced to Florida from Cuba. In Mexico, it is known as <i>Manila</i>, in Philippines - as <i>Carabo</i>. The flesh is soft, melting, and has a sweet rich flavor, with an aroma typical of the Indo-Chinese types, it is very different from the Indian types. The fruit hang in clusters on the stem. The tree is well adapted to South Florida.</p>	<p>Philippine</p>

	<p><b>Pim Seng Mun (Phimsen Mun)</b></p>	<p>June - July</p>	<p>medium-size tree</p>	<p>refreshingly delicious with flavor similar to a green apple.</p>	<p>medium, 12-20 oz</p>	<p>green to yellow</p>	<p>fiberless</p>	<p>If you like green mangoes, you'll love this one! As with many Thai mangoes, this variety must be eaten green to fully enjoy its unique apple-like qualities. It has a crunchy, crisp texture with a pleasantly tart taste. Pick when the fruit are full-sized and green, before they ripen. For the trully different taste, try the fruit with sald and Cayenne papper.</p>	<p>Thailand</p>
	<p><b>Rosigold</b></p>	<p>the earliest March through June</p>	<p>small, manageable, highly productive, 15 feet but can be kept to 8 feet</p>	<p>rich, aromatic and sweet</p>	<p>cylindrical, 11 oz</p>	<p>bright yellow, with crimson and red highlights</p>	<p>fiberless</p>	<p>Southeast Asian heritage. The fruit ripen early, from middle to late March. The fruit are cylindrical, weighing 11 oz and are a bright yellow, with crimson and red highlights on the sun-exposed shoulders. The skin is thick, tender and adhesive to the soft, melting and juicy deep-orange flesh. The flavor is rich, aromatic and sweet, with a hint of the Asian Tropics. There is no fiber in the silky flesh. The tree is small, manageable and highly productive and can be kept at 8 ft. Blooming often occurs in successive waves throughout the winter, resulting in a multi-harvest fruiting season.</p>	<p>Southeast Asia</p>

								There is a need to thin fruit in most years to improve fruit size and quality.	
	<b>San Felipe</b>		vigorous tree	rich, sweet and spicy	nearly a pound	bright yellow background with apple-red blush		An eye-stopping beauty from western Cuba. Selected in more recent times, 'San Felipe' has many characteristics of the 'Haden' of Florida. The fruit weight nearly a pound each or slightly more and have a bright yellow background color and an apple-red blush overlaid by a blanket of white dots. The tree is vigorous; yet, productive and consistent in its production. The flesh color is a deep yellow to orange and the flavor is rich, sweet and spicy, one of the classic mango flavors of the world. 'San Felipe' is perfect for the home gardener searching for a taste of old Cuba, and bragging rights among his neighbors for the most beautiful of mango fruit.	Cuba

 <p>© TopTropicals.com</p>	<p><b>Southern Blush</b></p>	<p>June-July</p>	<p>-</p>	<p>juicy, sweet, tart, firm</p>	<p>medium to large-sized, 1-2 1/4 lbs</p>	<p>orange-yellow with red blush</p>	<p>little fiber</p>	<p>This variety produces gorgeous large fruit with a sweet, yet tart flavor. It has a firm texture and it never gets to overripe taste when left uneaten. Pick the fruit when you see a yellow color at its base.</p>	<p>Mexico, Brazil, Ecuador, Peru</p>
 <p>© TopTropicals.com</p>	<p><b>Spirit of '76</b></p>	<p>June-July</p>	<p>vigorous grower with spreading canopy</p>	<p>soft sweet flesh rich, aromatic flavor</p>	<p>oblong, about a pound in weight</p>	<p>yellow with red blush</p>	<p>fiberless</p>	<p>The original tree was a Zill x Haden cross. Though Spirit of '76 did not gain commercial acceptance due to its soft flesh, it has been propagated as nursery stock and sold on a limited basis as a dooryard tree for home growers in Florida.</p> <p>The fruit is oblong in shape, with a rounded base and rounded apex that sometimes has a small lateral beak. It averages about a pound in weight at maturity. The skin color is yellow with red blush, and the flesh is yellow in color. It is completely fiberless with a rich, aromatic flavor, and contains a monoembryonic seed. The fruit ripen from June to</p>	<p>Florida</p>

								July in Florida.  The trees are moderately vigorous growers with spreading canopies.	
	<b>Springfels</b>	July to August	Medium size, spreading habit but can attain heights over twenty feet	juicy, sweet	large (to 3lbs)	pink to red with yellow	little fiber	'Springfels' is a Haden seedling selected in West Palm Beach, Florida in 1925. The fruit is large, colorful, and of good eating quality. The tree has a low spreading habit but can attain heights over twenty feet. The fruit ripens from July to August.	Florida
	<b>Torbert</b>	June-July	Semi-dwarf, moderately vigorous, production is good and consistent.	mildly sweet, light aroma	round, almost spherical  about a pound in weight	colorful: orange-yellow with red blush	moderately fibrous	It is sometimes incorrectly spelled 'Torbet' or 'Tolbert'. Semi-dwarf, juicy & colorful mango. The original tree was grown from a seed planted on the property of Tommy Torbert in Goulds, Florida. Haden was the likely parent of Torbert. Torbert was 're-introduced' to the United States in 1981 from a Torbert tree that had been planted in Honduras. Fruit has a round, almost spherical shape, similar to the shape of the Cushman mango. The fruit average about a	Florida

								<p>pound in weight at maturity. The skin is orange-yellow in color with red blush covering much of the skin. The skin is thick and the fruit handle well. The flesh is moderately fibrous and is yellow in color. It has a mildly sweet flavor and light aroma, and contains a polyembryonic seed. The fruit typically ripen from June to July in Florida. Torbert's fruit production is considered good and consistent. The trees are moderately vigorous growers.</p>	
	<p><b>Valencia Pride</b></p>	<p>July-August</p>	<p>Vigorous large grower, excellent shade tree</p>	<p>excellent, sweet, aromatic, firm, tangy</p>	<p>large, long, 21-32 oz</p>	<p>pink to red with yellow</p>	<p>fiberless</p>	<p>'Valencia Pride' is a Haden seedling selected and named in Florida in 1941. The tree is a vigorous large grower making it an excellent shade tree complemented by an exceptionally attractive fruit. The tree is forming a large, spreading, open canopy of 50 ft. The long, slender fruit have a pronounced S-shape. They are quite large, weighing from 21 to 32 oz. (600 - 900 g). The skin color is striking, having a yellow base color and a vivid crimson to dark red blush. The flesh is firm,</p>	<p>Florida</p>

								melting, and juicy with a mild, and sweet flavor and little fiber. The fruiting season is July to August. This variety is recommended for dooryard planting because of its good eating quality and consistent production.	
	<b>Van Dyke</b>	June- July	<p>vigorous grower with open, spreading canopy</p> <p>excellent disease resistance</p> <p>good production</p>	spicy and sweet	<p>oval with a rounded base and a bluntly pointed apex</p> <p>small lateral beak</p> <p>under a pound</p>	exceptional red color	fiberless	<p>Van Dyke is an eye catching Florida cultivar which enjoys wide acceptance throughout Europe. The fiberless fruit has a rich sweet flavor that is both spicy and sweet. Its excellent disease resistance is complemented by exceptional color. The original tree grew from a seed likely planted in the 1930s on the property of Mrs. Madeline Van Dyke in Miami, Florida. For decades the parentage of 'Van Dyke' was unknown, though a 2005 pedigree analysis estimated that Haden was the likely parent. The fruit is of oval shape with a rounded base and a bluntly pointed apex. Most fruit will also contain a small lateral beak. They average under a pound at maturity, with smooth yellow skin color and</p>	Florida

									<p>bright red blush. The flesh is yellow with minimal fiber, and has a rich and sweet flavor and aroma. It contains a monoembryonic seed. The fruit typically ripen from June to July in Florida, and production is considered to be good. Van Dyke is moderately fungus resistant. Van Dyke trees are vigorous growers with open, spreading canopies.</p>	
 <p>© TopTropicals.com</p>	<b>Zill</b>	June- July	Medium-size tree	firm, sweet, juicy, with a hint of pineapple	almost round, apex oblique, small, 8-12 oz	yellow with red blush	little fiber	<p>'Zill' is a Haden seedling selected in Lake Worth , Florida in 1940. The fruit are born in clusters and have a tendency to ripen all at the same time. The flesh is firm, juicy, and has a very pleasant aroma. The flavor is sweet having just a hint of pineapple. The fruit ripens from June to early July.</p>	Florida	

<http://toptropicals.com/pics/garden/09/mango/vandykeP6133119s.jpg>

**Mango Picture Gallery**



Alan Poor



Alan Poor



Bayleys Marvel



Beverly



Carrie



Carrie



Cariie



Choc Anon



Cogshall



Cogshall



Dominicana



Dominicana



Duncan



Duncan



East Indian



Edward



Florigon



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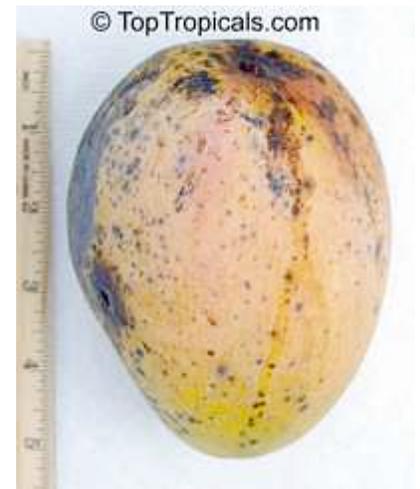
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Graham



Hatcher



Ice Cream



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Ice Cream



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Irwin



Irwin



Julie



Keitt



Kent



Keo Sevoy



Keo Sevoy



Keo Sevoy



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Lancetilla



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Lemon Meringue



Lemon Meringue



Lemon Saigon



Mallika



Mun Kun Si



Mun Kun Si



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Mun Kun Si



Nam Doc Mai



Nam Doc Mai



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Okrung Pikung Tong



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Pim Seng Mun



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Pim Seng Mun



Pim Seng Mun



Pram Kai Mia - **Brahm Kai Meu**



Pram Kai Mia - **Brahm Kai Meu**



Springfels



Thom Pi Kan



Tong Dom



Tong Dom



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Turby



Valencia Pride



Valencia Pride



Valencia Pride



Valencia Pride



Van Dyke



Van Dyke



Van Dyke



Wise



Eating mango

1

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3



4



5



6







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