

THE GODDESS OF TRAVEL.

 **BERRIES**
del **OESTE**

 **CIBELES**  [®]



Hi!

My name is Cibeles...

- I am naturally strong and resistant to any adversity
- Generous and constant throughout my production
- Exceptional taste and shelf life after long-distance travel
- I triumph in taste tests after several days of storage
- Resistant, early, productive, rich and travelling

Find out more
about me inside





Cibeles • Characteristics of the variety

PLANT HABIT

- Very tolerant to tired soils and abiotic stress
- Early and vigorous, without forming a dense plant
- No sensitivity to pests or diseases; ideal for organic production too
- Virtually no second-class fruit
- Works well from both bare root and potted plants

PRODUCTION CYCLE

- Early production, continues through the winter period
- Produces well in cold and wet weeks
- High quality fruit throughout the season.
- High productivity

SHELF-LIFE

- Very long shelf life. Highly competitive in post-harvest
- Retains excellent appearance and improves its flavour after storage
- Useful for shipping long distances

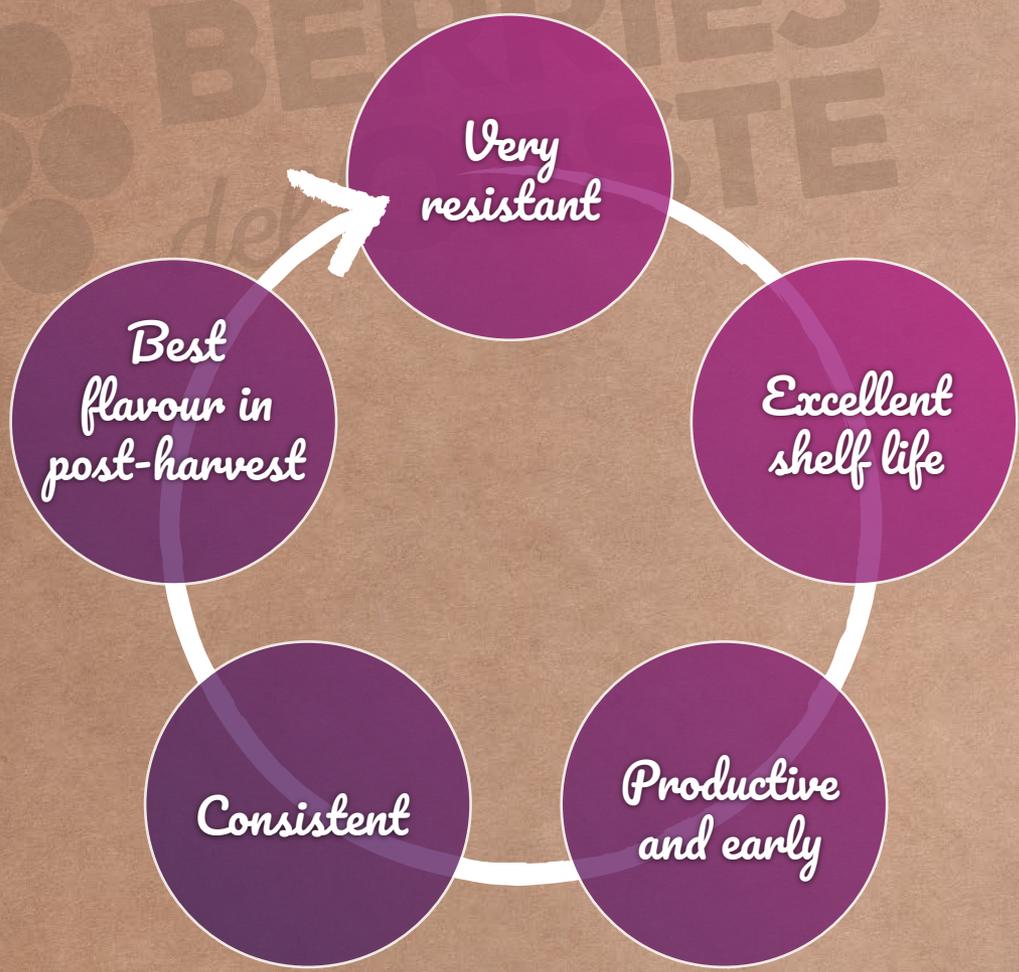
FRUIT QUALITY

- Perfect conic form throughout the whole year, even in cold or rain
- Cherry red colour, with very bright and attractive skin
- High levels of flavour and sugar throughout the campaign
- Stands out for its sweet flavour with a touch of acidity and aroma especially in post-harvest

"Cibeles is a productive variety, very resistant, and ideal for shipping"

BERRIES

TE



Iguazú
Savour



Berries del Oeste was conceived to rediscover the delight of authentic fruit. Starting from a natural and traditional methodology, through the hybridization of distant genus, we have achieved hybrid vigour. This has allowed us to obtain plants of generous productivity, with fruits of great potential, both in flavour, as well as in earliness and post-harvest.

The "**Igazú Savour**" family, while achieving these objectives, also champions the essence of the authentic strawberry, where juiciness and aroma merge in sweet fruit, with a light background acidity, a deep flavour, which echoes its natural origins.

"**Cibeles**" stands out for its post-harvest flavour, for its great resistance in the plant and fruit, and its long shelf life. Unbeatable in long-distance transport. It is the only variety that enhances its aromatic flavour during transit with a slight touch of acidity. **An early variety with great commercial potential.**



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