

Untiedt's Apple Variety Guide

In order of ripening



Zestar

One of the earliest Minnesota apple varieties, Zestar apples are juicy with a sweet-tart taste, and a light, crisp texture. Great for fresh eating or baking.



SweeTango

The newest apple variety from the U of M, the SweeTango apple is a cross between the Honeycrisp and Zestar varieties. They are crisp, juicy, and sweet with a smooth texture.



Wealthy

The earliest apple to thrive in the MN climate, developed by Peter Gideon in 1868 in Excelsior, MN. Tart, balanced flavor perfect for cooking in pies, sauces, and juices.



McIntosh

One of the best apples for juicing, McIntosh apples are sweet with a tart tang, and very juicy. Excellent for eating, applesauce, and cider.



Sweet Sixteen

Crisp and juicy with an exotic yellow flesh and a very sweet flavor. Ideal for applesauce, baking, and juicing. From year to year the flavor can change slightly as it is affected by the weather.



Cortland

A cross between a McIntosh and a Ben Davis apple, Cortlands are large with red-orange striping. They are slow to brown when cut and are excellent for salads and fruit plates.



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HoneyCrisp

The Minnesota Apple! Large, red fruit with an explosively crisp and juicy texture. A perfect eating apple.



Haralson

Firm texture with a complex tart flavor. Good for fresh eating and cooking. An especially good pie apple. The fruit can store for 4-5 months in the right conditions.



SnowSweet

Savory, sweet tasting apple, with a slight tart balance and rich overtones. Amazingly slow to turn brown when cut. Excellent for fresh eating, snack trays, and salads.



Fireside

Very large fruit with sweet flavor and fine-grained flesh. Good for fresh eating, salad, and baked apples.



Keepsake

Very hard and crisp with yellow flesh and an exotic sweet, spicy flavor. Good for fresh eating and cooking. Excellent for long storage.

