



© David Perez - CC-BY-3.0 - <http://creativecommons.org/licenses/by/3.0/>



Xemenendura - CC-BY-SA-3.0 - <http://creativecommons.org/licenses/by-3.0/>



Xemenendura - CC-BY-SA-3.0 - <http://creativecommons.org/licenses/by-3.0/>

Mastic Thyme

Thymus mastichina

The evergreen Mastic Thyme will provide you with a special treat on your balcony or in your garden because the smell of its grey-green leafage is always changing according to the time of day and the weather. Basically it has a herbal, eucalyptus-like fragrance with the typical aroma of marjoram. The bushy and strongly ramified subshrub grows up to 40 cm tall and develops during summer almost ball-shaped inflorescences with light-pink to white-coloured blossoms. On the Iberian Peninsula the Mastic Thyme with its sweet eucalyptus note, is widely used for spicing up meat dishes, stews and sauces. It has the strongest aroma shortly before blossoming in June, which is the best time for harvesting and drying the leave

Natural location: The Mastic Thyme has its natural habitat in the mountain region of the Iberian Peninsula. In Spain and Argentina, it is also cultivated as a crop plant and used as spice.

Cultivation:

Place: The plant prefers a sunny or full sunny place.

Care: The Mastic Thyme requires rather moderate watering and only in very dry soils it should be watered regularly. It also doesn't need a lot of nutrients and fertilizing would not be necessary.

During the winter: During winter the plant should be kept rather dry. In a tub, it best hibernates at a cool and bright place. From the second year on, the Mastic Thyme can also be kept at a somewhat sheltered place outdoors during winter, while it is frost-protected with some foliage or brushwood. In spring it can lightly be pruned back.