CAROLINA REAPER PURPLE

The most beautiful plant in the Reaper family — and it keeps changing all season.



The pods start out a greenish violet on dark, almost black-purple branches and finish a glossy red. What happens in between is the reason to grow it.

In our northern greenhouse the ripening runs through deep magenta and plum, dusty mauve, chocolate brown, olive washed with violet, then amber and orange as the red takes over. Often several of these sit on one pod at the same time, mottled and streaked, and the tail tends to hold on to its purple the longest. A mature plant carries every stage at once — pale mauve, near-black and bright red on the same branches.

> *If you were planning to skip a growing season, grow at least this one.*

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A plant you grow to look at — and then you taste it



Recommended as an ornamental, even at this heat

Despite its Reaper-class heat, this is a chili I also recommend for ornamental growing. The plant is dazzlingly beautiful when it hangs full of these pods in all their different shades. Dark stems, a heavy set, a new colour every week. If you grow only one chili this year, make it this one.

The purple is driven by light

Anthocyanin in the skin deepens with sun. Pods in full light colour most deeply; those shaded under the leaves come out noticeably paler. If you want the darkest pods, keep them exposed.





The pods

They run 4–7 cm, with the wrinkled, blistered Reaper surface and a stinger that varies from long to missing altogether. The flesh is thicker than on most superhots, so there is more to slice, dry, ferment and powder.

C. chinense · Plant size M · Fruit medium · Green, purple, multicolor, red · Heat 5/5 · Super hot · Plants 60–150 cm · Late ripening — start early · This line is not fully stabilised



A LITTLE GOES A VERY LONG WAY

Even if you fear the heat

This is true Reaper-class heat, Heat 5/5 on our scale. Treat it with exactly the same respect as the red Carolina Reaper.

That does not mean you have to eat it whole. Even if you fear the heat, use it in small amounts as an ingredient in your own spice blend. It becomes a really economical booster for your everyday seasoning. One plant gives you a remarkable amount of milder all-purpose seasoning once you mix it with your favourite spices.

The flavour is fruity with a floral edge. It belongs in hot sauce, in ferments, and dried to powder — though a powder made from ripe pods is red, not purple.

Not fully stabilised — and that is part of the charm

Expect variation between plants in pod shape, tail length and foliage colour. The plants set heavily and ripen late, so start them early.



The seeds are ready when you are.

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https://fataliiseeds.net/product/carolina-reaper-purple/

Each pack contains approximately 8–10 or more seeds.

Scan for the seeds

Don't Just Grow chilis, let chilis grow you!

— Jukka Fatalii