

Midalidare Blanc de Blancs Brut NV

Following the principles and practices built over the centuries in already recognized wine regions, the "Midalidare Sparkling" project was launched: a sparkling wine produced according to the traditional sparkling winemaking with bottle fermentation, at least 18 months ageing on the lees and made with exceptional attention to detail.

Midalidare Blanc de Blancs Brut NV is made of Chardonnay and it is aged on the lees for at least 18 months. The wine is presented on the market in 2019 as our everyday wine, great for each moment and occasion.

Appellation and origin: Sparkling wine from Bulgaria, Chardonnay Brut "Midalidare Sparkling", traditional sparkling winemaking Blanc de Blancs, Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled.

Grape variety: 100% Chardonnay from Prisovete and Dabovets (Bio certified).

Style: Non-vintage Blanc de Blancs.

Sweetness Scale: Brut.

Tirage: 2021

Terroir: Chardonnay vines are planted on the northern slopes of Prisovete and Dabovets vineyards. The plots are specially selected in order to limit the amount of sunlight. The plantations are at an average altitude 300-400 metres above sea level and 10% slope. The soils are of alluvial origin and are characterized by presence of clay and slime, with a high content of limestone. These soils have the ability to retain water and make carbonates available to the plants. The unique microclimate of Mogilovo area is characterized by great temperature amplitudes, northern air currents from the wide valleys, mild winter, hot summer, and optimal proportion of sunshine and rainfall.

Viticulture: Chardonnay vines are at an average age of 11 years. The orientation of rows is East-West, with northern exposure. The forming is single vertical shoot positioning (VSP or singe guyot), the density is 5000 plants per hectare. The yield is controlled at 9-10 ton/ha. Regulation of production, e.g., green pruning is made when the height of the shoots is 15-20 cm. Also, an important viticulture practice is controlling the water balance.

Harvest: The harvest for sparkling winemaking precedes the one for still winemaking and usually starts two-three weeks earlier. The harvest for Midalidare Blanc de Blancs Brut NV takes place in the early mornings, at the beginning of August. Manually harvested grapes are carried out with 10-12 kg boxes and cooled for 24 hours.

Winemaking notes: The winemaking process starts with step-by-step fractioned whole-cluster pressing and separating the fractions. Clarification (debourbage), decanting and primary fermentation at controlled temperature precede the ageing on the lees, blending and cold stabilization. Then, sterile filtration, adding yeasts and "liqueur de tirage" are the preparation for the fermentation in bottle. A few hours later the wine is bottled, stopped with a crown cap and stored in a wine cellar horizontally for a second fermentation. The second fermentation is carried out for about 40 days at controlled temperature. During the process the pressure inside the bottle increases from 0 to 7 bars. The following process is ageing on the lees at controlled low temperature, for 18 to 24 months or more. After ageing, the bottles undergo a process remuage (riddling). Next is the process of degorgement: the bottles are placed upside down and the bottle neck is frozen. The crown cap is then popped off which allows the frozen lees to shoot out of the pressurized bottle. The liquid level is complemented with "liqueur d'expédition" (dosage) and the wine is bottled and corked. The final steps are Poignettage – gentle shaking of the bottles in order to homogenize the dosage, and Mirage or inspection of the limpidity of the wine. At the end of his long winemaking process, Midalidare Blanc de Blancs Brut NV is aged for at least 3 months in bottle.

Tasting notes: Fine and elegant mousse. A generous floral nose, a deliciously refreshing, yet rich palate and clean, satisfying finish. Midalidare Blanc de Blancs Brut NV is crispy, rich, and fruity wine that develops a toasty finesse.

Serving suggestions: Excellent aperitif. Great match for fried food, crustacean, oily fish, white meat, pasta, hard cheese, and desserts, especially fruit salad. Pair with oysters and caviar; Fish 'n'Chips; fried calamari; smoked fish (like salmon gravadlax); chicken and cheese Empanadas; fried chicken; sushi; soufflé with shrimp-onion relish; pastry. Serve at 6-10°C, in Tulip wine glass.

Storage and maturity: Cool and dark place, at temperature 12-15°C. Mature; could benefit from further ageing. Keep 10 years and more.

Chemical Analysis:

Alcohol content: 12.5 % vol.

Total acidity: 6.2 g/l

Residual sugar: 1.7 g/l

pH: 3.01