



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.

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**.

ACCOLADES

Magnum: CSWWC 2025 **Gold**; CSWWC 2024 **Silver**, CSWWC 2023 **Silver**, CSWWC 2022 **Gold**, CSWWC 2020 **Silver**, CSWWC 2019 **Silver**

Regular: Sakura 2021 **Silver**



CHEMICAL ANALYSIS

- ABV: 12.5 % by vol.
- TA: 6.2 g/l
- RS: 1.7 g/l
- pH: 3.01

CELLARING

Mature; could benefit from further ageing. Keep 10 years and more.



- Appellation: Wine without PGI / PDO
- Vineyard: **Prisovete, Dabovets** (Bio certified)
- Grape variety: **Chardonnay**
- Type: Sparkling wine
- Vintage: Non-vintage
- Volume: 750 ml / 1500 ml
- Tirage: 2021
- Closure: Natural cork
- Style: Blanc de Blancs
- Sweetness scale: Brut
- Released: 2019

TERROIR

- Topography: Altitude 300-400 metres, hilly terrain, 10% slope
- Soils: Clayey soils of alluvial origin with high presence of limestone and slime
- Climate: Limited sunlight exposure, mild winter, hot summer, optimal proportion of sunshine and rainfall, big temperature amplitude

VITICULTURE

- Farming: Organic and conventional viticulture
- Vine age and forming: 8 years of average, double VSP
- Vine clone/origin: French origin
- Density and yield: 5000 plants/ha, 9-10 ton/ha
- Controlled water balance, green pruning

WINEMAKING

- Production method: Traditional sparkling winemaking
- Harvest: By hand, mid-August
- Pre-fermentation: Cooling, hole-cluster pressing, separating the fractions
- Primary fermentation: Stainless steel
- Secondary fermentation: Bottle
- Maturation: At least 18 months on the lees
- Remuage (riddling), Degorgement (disgorgement)
- Dosage, Poignettage (shaking) and mirage (inspection)
- Bottle ageing: At least 3 months

PRODUCER PROFILE

- Wine origin: Midalidare estate grown and bottled, Mogilovo 6239, Thracian Lowlands, Bulgaria
- Manufacturer: Midalidare Estate Ltd
- Winemaking team: Aleksandar Aleksiev, Nikolay Katerov, Marin Marinov, Ivo Petkov
- Total acreage: 160 ha
- Total production volume: 650 000 bottles
- Production volume sparkling: 50 000 bottles