



MIDALIDARE
ESTATE

42/25 Merlot



Chemical Analysis:
Alcohol content: 13.5% ABV
Total acidity: 5.88 g/l
Residual sugar: 2.7 g/l
pH: 3.42

Right here, within these coordinates, in the middle of the gently rolling hills of the Sarnena Sredna Gora Mountain, in the lovely village of Mogilovo is nested Midalidare Estate. A wine oasis filled with passion and love, where traditions are honored, and nature's gifts are respected. This is where we create our wines. Some had heard about it. Others had tasted them, and some had even been our guests and had sensed the charm of Midalidare.

We created 42/25 for You. No matter who you are and where you are, at any time a few sips will take you to Mogilovo and will share with you the passion our wines are filled with. We created 42/25 so that you could have a taste not just of its aroma but of the spirit of Midalidare. 42/25 is not only telling you about itself. Its aroma and taste will take you on an exciting journey. You are traveling to Mogilovo, but it is not about the destination. It is about emotion. And the emotion starts with a glass of 42/25 right where you are, goes through 42 degrees latitude and 25 degrees longitude and ends wherever you decide.

Appellation and origin: Red wine Merlot from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: Karaliets vineyard.

Grape variety: 100% Merlot.

Terroir: Merlot vines are planted on the eastern part of Karaliets, at an average altitude 300-360 metres above sea level and 6%-10% slope. The soils are average to low sandy and clayey. The unique microclimate of Mogilovo area is characterized by great temperature amplitudes, mild winter, hot summer and optimal proportion of sunshine and rainfall.

Viticulture: Merlot vines are of French origin, at an average age of 16 years. The orientation of rows is East-West, with southern exposure. The forming is double vertical shoot positioning (VSP or double guyot). Regulation of production is twofold - the first operation is always done when the height of the shoots is 15-20 cm. The second regulation is made when the bunches start to change color, in the veraison period.

Harvest: The harvest for 42/25 Merlot takes place in the early mornings, during the last week of September. The grapes are hand-picked and are carried out in 10-12 kg boxes.

Winemaking notes: After 24-hour cooling the grapes are carefully double sorted by hand. At first the whole clusters are sorted and after being destemmed, the second sorting of the grapes is carried out. The fine selection of grapes is sent by gravity to stainless fermenters whose shape resemble an open wooden vat, specially designed by Midalidare. There, at controlled temperature, cold soak takes place in order to obtain maximum coloring substance and fruity flavor from the skin. Gentle warming preceded the yeasts introduction and slow fermentation days at controlled temperature. A post maceration is carried out. Then the wine is drained from the fermenters and part of the blend is fed for ageing into second to third fill 225-litres French oak barrels (barrique). Malolactic fermentation takes place under controlled temperature. 42/25 Merlot is partially aged for a minimum of 10 months. Rough filtration, blending and bottling complete the process.

Tasting notes: Shiny and dense ruby red color. Intensive spicy-fruity aroma, dominated by notes of black pepper and cloves and juicy fruits typical of the variety: black cherries, blackberries, gooseberries and ripe plums. An elegant oak tone and a light earthy shade complete the fragrant bouquet. 42/25 Merlot is soft and balanced in the mouth, with velvety tannins. The body is medium, the spicy-fruity palate corresponds to the bouquet. The finish is spicy, with hints of oak and cherry jam.

Serving suggestions: This spicy and fresh Merlot matches soft to medium-hard cheeses and tender red and white meats, as well as exotic cuisine, meat stews and generously seasoned vegetable dishes. Pair with mild to medium (but not very strongly flavoured) hard cheeses. Spaghetti and meatballs, lasagne and macaroni cheese; spicy rice dishes and bean dishes with smoked ham or chorizo; roast turkey; chinese style crispy duck pancakes; braised short ribs; chicken, pork or rabbit casseroles with a fruity element. Serve at 16-18°C, in Cabernet/Merlot wine glass (tall stem, large bowl with slightly tapered top, narrow rim) or regular Red wine glass.

Storage and maturity: Cool and dark place, at temperature 14-18°C. Mature; keep 3-5 years.