

Midalidare Sauvignon Blanc & Semillon

We created the Midalidare brand for honoring nature and climate conditions typical of the village of Mogilovo. We grow only grape varieties that are suitable for the terroir - this is a part of the company's winemaking philosophy. With the Midalidare wine brand, we present the unique features of the microclimate in Mogilovo in combination with the varietal characteristics of the grapes, individually or in a blend. The charm of this series is visually supported by the beautiful monochrome wine labels: each varietal or blended wine has its own unique colour.

The white colour represents a classic white Bordeaux blend – Sauvignon Blanc and Semillon.

Appellation and origin: White wine from Bulgaria, blend of Sauvignon Blanc and Semillon “Midalidare”, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled, **Shipkata** and **Prisovete** vineyards.

Grape variety: Blend of 95% **Sauvignon Blanc** from Shipkata and Prisovete vineyards & 5% **Semillon** from Prisovete vineyard.

Terroir: The vines are planted on the eastern hills on Shipkata vineyard and on the northern plots of Prisovete vineyard, at average altitude 290-360 metres above sea level and 6-10% slope. The soils are of alluvial origin and are characterized by presence of clay and silt, with a high content of carbonates. 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: The plants are from French and Italian origin with average age of 18 years. The forming is double vertical shoot positioning (VSP or double 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.

Harvest: The harvest for Midalidare Sauvignon Blanc & Semillon takes place in the early mornings. The machine-picked grapes are triple sorted through Opti-Grape system, and the hand-picked grapes are double sorted by hand: at first the whole clusters are sorted and after being destemmed, the second sorting of the grapes is carried out. All grapes are immediately cooled prior to winemaking.

Winemaking notes: The finest selection of grapes is sent by gravity for gentle pressing. A cold soak takes place in order to allow aromas from the skin to penetrate the grape juice. The grapes are then strained and delicately pressed into stainless steel vats. Clarification for a few days preceded the yeasts introduction and slow fermentation at controlled temperature. Upon finishing the fermentation, the wine is cooled and kept on the lees for certain period, batonnage is carried out if necessary. Filtration, clarification, blending and bottling complete the winemaking process.

Tasting notes: Clean, pale lemon-green color. Floral (peach blossom, acacia), citrus (lemon), tropical (passion fruit) and herbaceous (freshly cut grass) aromas on the nose. Dry wine with high acidity, low alcohol and light body. The palate is intense, crisp, predominantly fruity (lemon and passion fruit), with a long, mineral finish.

Food pairing: Midalidare Sauvignon Blanc & Semillon is excellent as an aperitif or paired with white meat, poultry, vegetables, pasta. Great match for chicken or veal especially if accompanied by a creamy sauce or with spring vegetables such as asparagus and peas, pasta dishes with spring vegetables and buttery or creamy sauces.

Serving: Serve at 7-10°C, in **Sauvignon Blanc glass** (tall stem, slender bowl, narrow rim) or regular White wine glass.

Storage and maturity: Cool and dark place, at temperature 14-18°C. Ready to drink; keep up to two years.

Chemical Analysis:

Alcohol content: 13% vol.

Total acidity: 5.63 g/l

Residual sugar: 1.5 g/l

pH: 3.23