



## 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.

### 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.

### SERVING SUGGESTIONS

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



### CHEMICAL ANALYSIS

- ABV: 13 % by vol.
- TA: 5.63 g/l
- RS: 1.5 g/l
- pH: 3.23

### CELLARING

Mature; keep up to two years.



- Appellation: Thracian Lowlands, Bulgaria
- Vineyard: [Shipkata](#) and [Prisovete](#) vineyards
- Grape variety: [Sauvignon Blanc](#), Semillon
- Type: White wine
- Vintage: 2025
- Volume: 750 ml
- Closure: Cork
- Style: Still, dry
- Released: 2011

### TERROIR

- Topography: Altitude 290-360 metres, hilly terrain, 6-10% slope
- Soils: Alluvial soils with presence of clay and slime, with a high content of carbonates
- Climate: Mild winter, hot summer, optimal proportion of sunshine and rainfall, big temperature amplitude, northern air currents from the wide valleys

### VITICULTURE

- Farming: Conventional viticulture
- Vine age and forming: 18 years, double VSP
- Density and yield: 5000 plants/ha, 9-10 ton/ha
- Controlled water balance, green pruning

### WINEMAKING

Harvest: Machine and manual, in the beginning of September  
Pre-fermentation: Cooling, destemming / Opti-Grape system, cold soak, decanting  
Primary fermentation: Stainless steel  
Maturation: On the lees

### PRODUCER PROFILE

Production type: Estate grown and bottled  
Winemaker: Aleksandar Aleksiev, Nikolay Katerov, Marin Marinov, Ivo Petkov  
Total acreage: 160 ha  
Total production volume: 650 000 bottles