



# Silver Angel Sauvignon Blanc



Elegant, exquisite, irresistibly charming. Created in 2010, Silver Angel is a charming mixture of traditional and modern winemaking of Sauvignon Blanc. Midalidare's "Silver Angel" is a fresh, cool, enticing and yet unforgettable wine with character: a synonym for classic Sauvignon, refracted through the lens of modern concept. A beautiful company in moments of perfection, tranquility and sincerity, Silver Angel is true to its style: fruity, citrusy-herbaceous Sauvignon Blanc from Midalidare, increasingly expressive with each successive harvest.

## TASTING NOTES

Clear, pale lemon-green color. Attractive citrus aromas (lemon and lime), asparagus and lemongrass. Dry wine with high acidity, low alcohol content and light body. The palate is intensive, fresh, predominantly citrus, with a medium mineral finish.

## SERVING SUGGESTIONS

Silver Angel is great match for grilled fish, especially oily fish such as sardines and mackerel; garlicky prawns and chargrilled squid; fried fish or chicken strip; whitebait and fish'n'chips; grilled chicken or lamb (without a powerful marinade); Greek and Mexican food and other fresh-tasting dishes with avocados, tomatoes, green onions, olives; Brined cheeses like feta or Bulgarian White cheese; fresh salads, vegetable appetizers; sauté green vegetables or mix vegetables in creamy sauce; cucumber dill yogurt salad; green hummus; white bean casserole with zucchini; white lasagna; mild Asian cuisine. 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: 6.48 g/l
- RS: 1.27 g/l
- pH: 3.3

## CELLARING

Mature; keep up to two years.



- Appellation: Thracian Lowlands, Bulgaria
- Vineyard: **Shipkata** and **Prisovete** vineyards
- Grape variety: **Sauvignon Blanc**
- Type: White wine
- Vintage: 2025
- Volume: 750 ml / 375 ml
- Closure: Cork
- Style: Still, dry
- Released: 2010

## 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

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