

*Midalidare  
Sparkling Brut  
in Magnum*



**APPELLATION AND ORIGIN:** Sparkling wine traditional method, Thracian Lowlands, Bulgaria.

**VINEYARD:** Prisovete and Dabovets (Bio certified).

**GRAPE VARIETY:** 100% Chardonnay.

**HARVEST:** By hand, at the end of August.

**WINEMAKING:**

- Whole-cluster pressing;
- Stainless steel fermentation;
- Bottling and Secondary bottle fermentation;
- Maturation (on the lees);
- Remuage (ridding);
- Degorgement (disgorgement);
- Dosage;
- Poignettage (shaking) and mirage (inspection).

**AGEING:** 24-60 months.

**MATURITY:** Mature. Could benefit from further ageing. Keep 10 years and more.

**VOLUME:** 1500ml

**CLOSURE:** Cork.



*A Timeline of Outstanding Accolades*

**2019**

*The Champagne & Sparkling Wine World Championships 2019*



*Gold medal*



*National Champion*

*Best Bulgarian Sparkling Wine*



*Best in Class*

*Bulgarian Magnum*