

Angel's share Syrah 2021

It has been known since ancient times that the angels of heaven descend on Earth every night to take their share of barrels filled with the divine drink. And because winged creatures are fleshless and humble, their share called "Angel's share" is only a few percent of the volume of barrels that winemakers then happily topped up. Whether they hope in this way to appease the Gods or think that this ragweed will return through the celestial creatures to the plants on which all their labor depends, is not so important. The main thing is that most of the elixirs worthy of angels are left for us - humans.

This is how the wines Angel's Share Syrah and Angel's Share Chardonnay were born: from an inspiring celestial story that gave rise to the desire of Midalidare to share their angel's share!

Appellation and origin: Red varietal wine Syrah "Angel's Share" from Bulgaria, Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: [Dabovets](#) vineyard (Bio certified).

Grape variety: 100% Syrah from Dabovets vineyard.

Terroir: The vines are planted on two plots with distinct characteristics for the type of Syrah clone grown, at average altitude 360-390 metres above sea level and 10% slope. The soils are characterized by a high content of clay with a specific red colour. The temperature amplitudes are great, but the altitude protects vines from spring frosts.

Viticulture: Syrah vines are of French origin, clones are a result of a so-called "mass selection", at average age of 15 years. The forming is double vertical shoot positioning (VSP or double guyot), the density is approximate 4000 plants per hectare. The yield is controlled and reduced. 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 colour, in the veraison period.

Harvest: The harvest for Angel's Share Syrah takes place in the early morning, in mid-October. Manually harvested grapes 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 enters by gravity stainless fermenters whose shape resemble an open wooden vat, specially designed by Midalidare. There, at controlled temperature, cold soak takes place for 10 days 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 for 1 to 4 weeks. Then the wine is drained from the fermenters and fed for ageing into 225-litres French oak barrels (barrique). Malolactic fermentation takes place under controlled temperature. Angel's Share Syrah is aged for 10 months. Rough filtration, blending and bottling complete the process.

Tasting notes: An outstanding Syrah with purple color and violet hints. On the nose the wine is fruity with intense aroma of ripe fruits as cherry and blueberry, enhanced with spices, natural chocolate, herbs and subtle oak note. Rich and fruity, [Angel's Share Syrah](#) has opulent body, velvet tannins and perfect balance between fruitiness and freshness. Long, lingering fruity finish with spicy aftertaste.

Serving suggestions: Angel's Share Syrah is a great everyday wine, pairs lovely with many types of food from appetizers, dry-cured meat, cheeses, meat courses with sweet or fruity sauce to light or salty fruit desserts. Excellent pair for spicy meals, roasted lamb with grilled eggplant and chocolate souffle with cheery topping. Serve at 16-18°C, in Syrah Old World glass (mid-size stem, egg-shaped bowl, narrow rim) or regular Red wine glass.

Storage and maturity: Cool and dark place, at temperature 12-15°C. Mature; could benefit from further ageing. Keep 2-4 years.

Chemical Analysis:

Alcohol content: 14% vol.

Total acidity: 6.2 g/l

Residual sugar: 3.4 g/l

pH: 3.39