

Midalidare Merlot & Cabernet Franc 2022

Midalidare's brand of the same name honours the nature and climate conditions typical of the village of Mogilovo. Part of the winemaking philosophy is to grow only grape varieties suitable for the winery's unique terroir. Midalidare brand represents the remarkable features of the area in combination with the varietal characteristics of the grapes, individually or blended. The charm of this series is visually supported by the beautiful monochrome wine labels: each wine has its own unique colour.

Red is the colour of a charming Merlot and Cabernet Franc blend.

Appellation and origin: Red wine, blend of Merlot & Cabernet Franc "Midalidare" from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: **Karaliets vineyard** and **Dabovets vineyard** (Bio certified).

Grape variety: Blend of 80% **Merlot** from Karaliets vineyard & 20% Cabernet Franc from Dabovets vineyard.

Terroir: The vines are planted on the southern hills, at the eastern parts of Karaliets vineyard (Merlot) and organic certified Dabovets vineyard (Cabernet Franc), at average altitude 300-390 metres above sea level and 6%-10% slope. The soils are alluvial, average to low sandy, with a high content of clay on Karaliets and red clay with high presence of iron oxides on Dabovets. The unique microclimate of Mogilovo area is characterized by great temperature amplitudes, mild winter, hot summer and optimal proportion of sunshine and rainfall.

Viticulture: Vines are of French origin, at average age of 16 years. The orientation of rows is East-West, with southern exposure. The forming is double vertical shoot positioning (VSP or double guyot). 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 Midalidare Merlot & Cabernet Franc takes place in the early morning, at the end of September for Merlot and in the beginning of October for Cabernet Franc. Manually harvested grapes are carried out in 10-12 kg boxes.

Winemaking notes: The varieties undergoes separated winemaking, and their proportion in the blend may vary depending on the vintage. 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 10-20 days in order to obtain maximum coloring substance and fruity flavor from the skin. Gentle warming preceded the yeasts introduction and slow fermentation for 15-25 days at controlled temperature. A post maceration is carried out. 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. Midalidare Merlot & Cabernet Franc is aged for 10 to 12 months. Rough filtration, blending and bottling complete the process.

Tasting notes: Intense, dark ruby red color with light red highlights. Attractive fruity nose with a pronounced spice nuance, fine oak, vanilla, and chocolate tone and a bouquet of fruity aromas of ripe cherries and plums, mulberries, blueberries, and raisins. Elegant, full-bodied, and perfectly balanced in the mouth, with well-integrated tannins, the wine has a refreshing call on sense of ripe berries, raisins, and aromatic spices. **Midalidare Merlot & Cabernet Franc** reveals very long, spicy finish and a memorable fruity aftertaste.

Serving suggestions: Midalidare Merlot & Cabernet Franc is excellent pair for roasted red meat (beef, lamb), pork, duck, and poultry; turkey with cranberry; pasta; roasted vegetables; goat cheese, Camembert, Feta; mushrooms. Serve at 16-18°C, in **Cabernet/Merlot** or Bordeaux glass (tall stem, larger bowl, wide 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 up to 2-4 years.

Chemical Analysis:

Alcohol content: 14 % vol.

Total acidity: 6.2 g/l

Residual sugar: 3.4 g/l

pH: 3.4