

## Midalidare Pinot Gris 2022

*Midalidare's brand of the same name honours the nature and climate conditions typical of the village of Mogilovo. Part of the company's wine philosophy is to grow only grape varieties suitable for the winery's unique terroir. The Midalidare brand presents the remarkable features of the area in combination with the varietal characteristics of the grapes. Midalidare are terroir wines expressing the specifics of the varieties, individually or in 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 lovely orange colour represents Pinot Gris: one of the most aromatic white varieties from Mogilovo.*

**Appellation and origin:** White wine Pinot Gris "Midalidare" from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: **Prisovete vineyard**.

**Grape variety:** 100% Pinot Gris from Prisovete.

**Terroir:** The vines are planted on the northern plots of Prisovete vineyard, at average altitude 330-350 metres above sea level and 10% slope. The soils are of alluvial origin and are characterized by presence of clay and slime, with a high content of carbonates. These soils have the ability to retain water and make carbonates available to the plants. The unique microclimate of Mogilovo area is characterized by great temperature amplitudes, northern air currents from the wide valleys, mild winter, hot summer and optimal proportion of sunshine and rainfall.

**Viticulture:** The plants are from French origin. The forming is single vertical shoot positioning (VSP or single guyot), Regulation of production, e.g., green pruning is made when the height of the shoots is 15-20 cm. Water balance is controlled daily.

**Harvest:** The harvest for Midalidare Pinot Gris takes place in the early mornings, in mid-September. Hand-picked grapes are carried out with 10-12 kg boxes.

**Winemaking notes:** After immediate 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 finest selection of Pinot Gris grapes are sent by gravity for gentle pressing. A cold soak takes place in order to allow aromas from the skin to penetrate the grape juice. The grapes are then strained and delicately pressed into stainless steel vats. Clarification for a few days preceded the yeasts introduction and slow fermentation at controlled temperature. Upon finishing the fermentation, the wine is cooled and kept on the lees for certain period, batonnage is carried out if necessary. Filtration, clarification, blending and bottling complete the winemaking process.

**Tasting notes:** Brilliant and clean light yellow colour. Intense varietal aroma of quince, apple and lemon are intertwined with notes of acacia and honey. On the palate melon and citrus dominate, the wine is fruity and slightly spicy. **Midalidare Pinot Gris** reveals an excellent balance between freshness and structure, the citrusy finish is long and memorable.

**Serving suggestions:** Pairs lovely with spicy food, especially Indian, Thai, and fusion dishes with a touch of sweetness; seafood, pork, roasted vegetables; lemon chicken; hot & sour soup; hot wings, cauliflower puree; brioche. Serve at 9-11°C, in **Sauvignon Blanc glass** (tall stem, slender bowl, narrow rim) or regular White wine glass.

**Storage and maturity:** Cool and dark place, at temperature 8-12°C. Mature. Could benefit from further ageing. Keep up to 5 years.

### **Chemical Analysis:**

Alcohol content: 14% vol.

Total acidity: 5.11 g/l

Residual sugar: 1.6 g/l

pH: 3.3