

Rock'NRolla 2020

Rock'NRolla is a brand inspired by our life and our passion for cinema and music. The percentage of the varieties is different every year but is always a blend of the power of Cabernet Sauvignon, the elegant bouquet of Cabernet Franc and the finesse of Merlot.

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

Grape variety: Blend of 50% Cabernet Sauvignon from Karaliets, 40% Cabernet Franc from Dabovets and 10% **Merlot** from Karaliets.

Terroir: The vines are planted on the southern hills, at the eastern (Merlot) and western (Cabernet Sauvignon) part of Karaliets vineyard and at the eastern part of 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 14 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 color, in the veraison period.

Harvest: The harvest takes place in the early mornings, at the end of September for Merlot, in the beginning of October for Cabernet Franc and in the second half of October for Cabernet Sauvignon. Manually harvested grapes are carried out with 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 in order to obtain maximum coloring substance and fruity flavor from the skin. Gentle warming preceded the yeasts introduction and slow fermentation at controlled temperature. Small percentage of the blend ferments in new 400-litres French oak barrels. A post maceration is carried out. Then the wine is drained from the fermenters and fed for ageing into new 225-litres French oak barrels (barrique). Malolactic fermentation takes place under controlled temperature. The wine is aged for at least 12 months. Rough filtration, blending and bottling complete the process. Rock'NRolla is not processed prior bottling so it is possible that natural sediment could form during the bottle aging.

Tasting notes: Deep and intensive dark red colour with fine brick hues. Elegant and complex nose, aromas of red fruits, pepper, leather, and smoke are complimented by vanilla and marmalade tones. **Rock'NRolla** is a wine with excellent concentration, very good balance, and nice acidity. Long and memorable aftertaste.

Serving suggestions: Rock'NRolla pairs lovely with grilled and roast lamb, Roast beef, veal and venison, stews cooked in red wine, British territorial cheeses, and hard cheeses. Serve at 16-18°C, in **Cabernet/Merlot** or Bordeaux wine glass (tall stem, larger bowl, wide rim) or regular Red wine glass. Decant at least two hours prior serving.

Storage and maturity: Cool and dark place, at temperature 12-15°C. Mature; could benefit from further ageing. Ageing potential is 10 years and more.

Chemical Analysis:

Alcohol content: 14% vol.

Total acidity: 6.2 g/l

Residual sugar: 3.2 g/l

pH: 3.35