

Silver Angel Sauvignon Blanc 2022

Elegant, exquisite, irresistibly charming. Created in 2010, Silver Angel is a charming mixture of traditional and modern winemaking of Sauvignon Blanc. Midalidare's "Silver Angel" is a fresh, cool, enticing and yet unforgettable wine with character: a synonym for classic Sauvignon, refracted through the lens of modern concept. A beautiful company in moments of perfection, tranquility and sincerity, Silver Angel is true to its style: fruity, citrusy-herbaceous Sauvignon Blanc from Midalidare, increasingly expressive with each successive harvest.

Appellation and origin: White wine Sauvignon Blanc "Silver Angel" from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled, [Shipkata](#) and [Prisovete](#) vineyards.

Grape variety: 100% [Sauvignon Blanc](#), blended grapes grown on Shipkata and Prisovete.

Terroir: The vines are planted on the eastern hills on Shipkata vineyard and on the northern plots of Prisovete vineyard, at average altitude 290-360 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 and Italian origin with average age of 15 years. The forming is single vertical shoot positioning (VSP or single guyot), the density is 5000 plants per hectare. The yield is controlled at 9-10 ton/ha. Regulation of production, e.g., green pruning is made when the height of the shoots is 15-20 cm.

Harvest: The harvest for Silver Angel takes place in the early mornings during the first half of September. Machine and hand-picked grapes are carried out in 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 Sauvignon Blanc 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 and bottling complete the winemaking process.

Tasting notes: [Silver Angel](#) shines in straw-yellow color. A Sauvignon Blanc with gorgeous nose, aroma of ripe pear, melon and juicy lemon are enhanced by elegant grassy-herbal notes of lemongrass and elderflower. Fresh, crispy wine with light structure and excellent balance between acidity and body. The palate is dominated by citrusy notes, the finish is long and mineral with persistent and memorable aftertaste.

Serving suggestions: Silver Angel is excellent as an aperitif. Great match for grilled fish, especially oily fish such as sardines and mackerel; garlicky prawns and chargrilled squid; fried fish or chicken strip; whitebait and fish'n'chips; grilled chicken or lamb (without a powerful marinade); Greek and Mexican food and other fresh-tasting dishes with avocados, tomatoes, green onions, olives; Brined cheeses like feta or Bulgarian White cheese; fresh salads, vegetable appetizers; saute green vegetables or mix vegetables in creamy sauce; cucumber dill yogurt salad; green hummus; white bean casserole with zucchini; mild Asian cuisine. 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. Keep up to two years.

Chemical Analysis:

Alcohol content: 12.5% Vol.

Total acidity: 6.33 g/l

Residual sugar: 1.5 g/l

pH: 3.15