

*Midalidare Reserve Brut  
NV, Magnum*



**APPELLATION AND ORIGIN:** Sparkling wine from Bulgaria, Chardonnay Brut "Midalidare Reserve", traditional sparkling winemaking Blanc de Blancs, Thracian Lowlands, Mogilovo.

**VINEYARD:** Prisovete and Dabovets (Bio certified).

**GRAPE VARIETY:** 100% Chardonnay.

**HARVEST:** By hand, in the beginning of August.

**WINEMAKING:**

- Whole-cluster pressing,
- Stainless steel fermentation,
- Bottling and Secondary bottle fermentation,
- Maturation (on the lees),
- Remuage (ridding),
- Degorgement (disgorgement),
- Dosage,
- Poignettage (shaking) and mirage (inspection),
- Bottle ageing.

**MATURATION:** At least 48 months.

**MATURITY:** Mature. Could benefit from further ageing. Keep 10 years and more.

**VOLUME:** 1500ml.

**CLOSURE:** Cork, Diam Cork (**MYTIK DIAM**).

**INTRODUCED:** 2020.

## *A Timeline of Outstanding Accolades*

**2023**

***The Champagne & Sparkling Wine World Championships***

***National Champion***

***Best in Class Bulgarian Blanc de Blancs***

***Gold medal***



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