

Midalidare Reserve Brut NV



APPELATION 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: 750ml.

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

INTRODUCED: 2020.

A Timeline of Outstanding Accolades

2020



The Champagne & Sparkling Wine World Championships 2020



Silver medal