



MIDALIDARE
ESTATE

42/25
Sauvignon
Blanc 2019
Terroir



We created 42/25 for You. No matter who you are and where you are, at any time a few sips will take you to Mogilovo and will share with you the passion our wines are filled up with. We created 42/25 so that you could have a taste not just of its aroma but of spirit of Midalidare. 42/25 is not only telling you about itself. Its aroma and taste are taking you on an exciting journey. You are traveling to Mogilovo, but it is not about the destination. It is about the emotion. And the emotion starts with a glass of 42/25 right where you are, goes through 42 degrees latitude and 25 degrees longitude and ends wherever you decide.

The green PIN is located at the easternmost plots of Shipkata vineyard. There the Sauvignon Blanc is planted.

Terroir: The vines are planted on the endmost eastern hills, on three neighbouring plots of **Shipkata vineyard**, at average altitude 290-310 metres above sea level and 10% slope. The soils of Shipkata vineyard 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 plantation is designed and planted with East-West exposure and enjoy northern air currents from the wide valleys. Constant presence of light wind balances humidity and prevents accumulation of too much moisture; more marked temperature excursions, above all, from the veraison phase. This last aspect is essential to guarantee the strong aromaticity of the wines.

The combination of clay soil that guarantees the right vigour, marked temperature range, perfect exposure, and carefully considered advanced viticulture ensure the development of great aromatic complexes and thus perfect characteristics of the wines.

Viticulture: The plants are from French and Italian origin with average are 5 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. Only one shoot per bud is left. This creates spaces suitable for the growth of the shoots, more air circulation. No second regulation is made since the aromatic white varieties and especially Sauvignon Blanc need more leaf mass in order to obtain and concentrate aroma. Also, important viticultural practice is de-leaving the vines on the non-sun exposed side in the afternoons and stimulate formation of leaf mass on the sun-exposed side.

Shipkata vineyard: Shipkata vineyard is located in the east of Mogilovo. This is the plot with the lowest altitude, situated in a 44 hectares area in the very heart of the valley. The soil composition is extremely suitable for the white grape varieties, in particular for the more aromatic varieties like **Sauvignon Blanc, Chardonnay, Viognier**. These soils have the ability to retain water and make carbonates available to the plants. And the carbonates are responsible for the mineral notes of the wine.

The geographical position of Shipkata vineyard is unique among all the Midalidare plantation. Northern air currents always give a temperature difference of 2-3 degrees centigrade less. The vines start growing always later than the same varieties in other plots. This fact gives multiple advantages. The design of Shipkata vineyard was made with a view to the types of wine Midalidare envisages to produce: a good body with strong aroma. So, the choice of planting the vines is not random. In fact, the East-West orientation is able to protect the bunches from the strong radiation of the afternoon summer sun, without altering - due to direct exposure to the sun - the aromatic complexes concentrated in the skin of the grapes. The specific features and the advanced viticulture are what makes Shipkata vineyard superb terroir for the white varieties of Midalidare.