



**MIDALIDARE
ESTATE**

Midalidare Sparkling Blanc de Blancs Magnum Terroir



Following the principles and practices built over the centuries in already recognized wine regions the Midalidare Sparkling Wine project was launched. 10 years ago, after a profound terroir analysis and assessment, the first vines of Chardonnay, Pinot Noir and Pinot Meunier was planted on the Prisovete and Dabovets vineyards. In accordance with the winemaking philosophy of Midalidare, a new winery is building. Midalidare Sparkling Brut is a wine made according to the traditional method of sparkling winemaking, with bottle fermentation, minimum 18 months ageing on the lees and made with exceptional attention to detail.

Terroir: The vines are planted on the northern slopes of vineyards Prisovete and Dabovets, at average altitude 360-390 metres above sea level and 10% slope. The soils are characterized by a high content of limestone. The temperature amplitudes are great, but the altitude prevents vines from spring frosts.

Viticulture: Chardonnay vines are at average age of 8 years. The forming is single vertical shoot positioning (VSP or singe 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. No second regulation is made since the aromatic white varieties need more leaf mass in order to obtain and concentrate aroma. Also, an important viticulture practice is controlling the water balance. The harvest for sparkling winemaking grapes precedes the one for still winemaking and usually starts two-three weeks earlier.

Dabovets vineyard: Dabovets is the pride of Midalidare estate. Situated northeasterly over the smaller eastern winery, the vineyard illuminates the view with its specific red clayey soils. After a long period and application of compulsory requirements and practices, in 2018 the vineyard was officially certified for a production of organic grapes.

The soils are characterized by a high content of clay with specific red color. In pedology some soils are defined as red earth, with an accentuated presence of clayey fraction. Red colour indicates variety of iron oxides. The iron oxides differ in colour and may change the shade of the soil according to their conditions. It is therefore possible to determine the degree of soil drainage with a certain approximation. Compared to typical clayey soils, red soils have excellent drainage characteristics. The color of Dabovets vineyard is red-brown and is particularly suitable for the production of wine.

Chardonnay vines for sparkling winemaking are planted on the part of Dabovets, where the clayey soils have a high content of limestone.

Terroir of Dabovets is extremely suitable for red varieties Syrah, Malbec, Cabernet Franc, Pinot Noir and Mourvedre and white Chardonnay.

Prisovete vineyard: Prisovete consists of numerous scattered plantations and bears the name of the area in which it is located. Each individual plot has a different exposure and soil content. The size of the hole terrain is 40 hectares. The Chardonnay vines are planted in the northeastern part of the vineyard, where permeable calcareous soils predominate. The vineyards are located on the northern hilly slopes of Prisovete.