



MIDALIDARE  
ESTATE

## 42/25 Rose Syrah



**Chemical Analysis:**  
Alcohol content: 13 % vol.  
Total acidity: 5.94 g/l  
Residual sugar: 1.7 g/l  
pH: 3.15

Right here, within these coordinates, in the middle of the gently rolling hills of the Sarnena Sredna Gora Mountain, in the lovely village of Mogilovo is nested Midalidare Estate. A wine oasis filled with passion and love, where traditions are honored, and nature's gifts are respected. This is where we create our wines. Some had heard about it. Others had tasted them, and some had even been our guests and had sensed the charm of Midalidare.

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 with. We created 42/25 so that you could have a taste not just of its aroma but of the spirit of Midalidare. 42/25 is not only telling you about itself. Its aroma and taste take you on an exciting journey. You are traveling to Mogilovo, but it is not about the destination. It is about 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.

**Appellation and origin:** Rose wine Syrah "42/25" from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: Dabovets vineyard (Bio certified).

**Grape variety:** 100% Syrah from Dabovets.

**Terroir:** The vines are planted on two plots with distinct characteristics for the type of Syrah clone grown, at average altitude 360-390 metres above sea level and 10% slope. The soils are characterized by a high content of clay with a specific red colour. The temperature amplitudes are great, but the altitude protects vines from spring frosts.

**Viticulture:** Syrah vines are of French origin, clones are a result of a so-called "mass selection", at average age of 16 years. The forming is double vertical shoot positioning (VSP or double guyot), the density is approximate 4000 plants per hectare. The yield is controlled at 7 ton/ha. Regulation of production is twofold - the first operation is always done when the height of the shoots is 15-20 cm. The second regulation is made when the bunches start to change colour, in the veraison period.

**Harvest:** The harvest begins in the second half of September: a bit earlier comparing the one of the same grape varieties for red wine. Grapes for 42/25 Rose Syrah are hand-picked in the early morning and carried out in 10-12 kg boxes.

**Winemaking notes:** After 24-hours 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 fine selection of grapes is sent by gravity for gentle pressing. A cold soak for a few hours 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 tank with a capacity of 500 to 5000 litres. 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 5-6 months, batonnage (stirring) is carried out if necessary. Filtration, clarification and blending complete the winemaking process.

**Tasting notes:** 42/25 Rose Syrah shines in a gorgeous salmon pink colour with delicate grey shades. Intense and multi-layered bouquet with attractive notes of red berries - strawberries, raspberries, and cranberries, intertwined with a tone of green apple, cherry, and ripe lemon, surrounded by fresh green herbs, violet, and strawberry leaf. A refreshing fruity taste in the mouth, dominated by ripe raspberries, morello cherries and gooseberries. 42/25 Rose Syrah is fresh, vibrant, and perfectly balanced wine, with a light body and a gorgeous fruity finish. Tasted in June '22.

**Serving suggestions:** Great aperitif, especially for the summer months. Pairs lovely with a wide range of dishes: fish and seafood, white meats, lean red meats, pastries, and light desserts. Goes well with fruit pie, fruit salad, cheesecake, duck confit, grilled lamb or crispy hors d'oeuvres. Serve at 9-13°C in Flared Lip Rose glass (tall stem, flared rim) or regular White wine glass.

**Storage and maturity:** Cool and dark place, at temperature 8-12°C. Mature; keep up to two years.