



**MIDALIDARE
ESTATE**

42/25 Sauvignon Blanc



Chemical Analysis:
Alcohol content: 13% vol.
Total acidity: 6.78 g/l
Residual sugar: 1.8 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. Others had tasted them, and some even had 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 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.

Appellation and origin: White wine Sauvignon Blanc "42/25" from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: [Shipkata vineyard](#).

Grape variety: 100% [Sauvignon Blanc](#) from Shipkata.

Terroir: The vines are planted on the eastern hills, on three neighbouring plots of Shipkata vineyard, at average altitude 290-310 metres above sea level and 6%-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. The unique microclimate of Mogilovo area is characterized by great temperature amplitudes, northern air currents from the wide valleys, mild winter, hot summer and optimal proportion of sunshine and rainfall.

Viticulture: The plants are of French and Italian origin with average age 8 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.

Harvest: The harvest for 42/25 Sauvignon Blanc takes place during the nights, in the first half of September. The grapes are machine-picked by stages from the three plots and are triple sorted through Opti-Grape system.

Winemaking notes: The finest selection of Sauvignon Blanc grapes are sent for gentle pressing. A cold soak 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 vats. 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 certain period, batonnage is carried out if necessary. Filtration, clarification and bottling complete the winemaking process.

Tasting notes: Brilliant and pure pale straw-yellow color. [42/25 Sauvignon Blanc](#) reveals gorgeous aromas of freshly cut grass, juicy apple, melon and lemon, elegantly surrounded by elderflower, acacia and hints of fresh nettle. In the mouth it is fresh, mineral, with fine grassy and citrusy notes. Wine with a light body, excellent balance, medium-lasting finish and mineral aftertaste.

Serving suggestions: 42/25 Sauvignon Blanc is excellent as an aperitif. Great match poultry, fish, seafood, vegetables, spicy foods. Pair with Asian cuisine and sushi; pea soup and dishes garnished with pea puree; vegetable meatballs with milk sauce; fresh green salads; fish appetizers; pasta with pesto and vegetables; asparagus dishes; spring rolls or spicy pastries. Serve at 9-11°C, in [Sauvignon Blanc glass](#) (tall stem, slender bowl, narrow rim) or regular White wine glass.

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