



**MIDALIDARE  
ESTATE**

## 42/25 Syrah & Cabernet Sauvignon



**Chemical Analysis:**  
**Alcohol content: 14% vol.**  
**Total acidity: 4,95 g/l**  
**Residual sugar: 2,7 g/l**  
**pH: 3.64**

**Taste the aroma of Mogilovo and feel the spirit of Midalidare with 42/25 Syrah & Cabernet Sauvignon. Pin the violet colour, follow the location, experience an exciting emotion. The journey 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 Violet PIN is located at the easternmost plots of Karaliets vineyard where are the plantations of Merlot and to the northern part of Shipkata vineyard where are the plantations of Syrah.**

**Appellation and origin:** Red wine, blend of Syrah & Cabernet Sauvignon „42/25“ from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: **Shipkata** and **Karaliets** vineyards.

**Grape variety:** 70% Syrah from Shipkata and 30% Cabernet Sauvignon from Karaliets.

**Terroir:** Cabernet Sauvignon vines are planted on the eastern part of Karaliets, and Syrah vines are planted on the north part of Shipkata. Vines of both vineyards are with south exposure. The soils are average to low sandy and clayey (Karaliets) and alluvial with high presence of limestone (Shipkata). The unique microclimate of Mogilovo area is characterized by average (Karaliets) and low (Shipkata) altitude; big temperature amplitude; mild winter, hot summer; optimal proportion of sunshine and rainfall.

**Viticulture:** Vines are of French origin, at average age of 16 years for Cabernet and 10 years for Syrah. The forming is double vertical shoot positioning (VSP or double guyot). 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. Leaf mass regulation is made on Syrah vines three times during the growing period.

**Harvest:** The harvest for 42/25 Syrah & Cabernet Sauvignon takes place in the early mornings, in the second half of October. The grapes are hand-picked and are carried out in 10-12 kg boxes.

**Winemaking notes:** After 24-hour 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 to stainless fermenters whose shape resemble an open wooden vat, specially designed by Midalidare. There, at controlled temperature, cold soak takes place in order to obtain maximum coloring substance and fruity flavor from the skin. Gentle warming preceded the yeasts introduction and slow fermentation days at controlled temperature. A post maceration is carried out. Then the wine is drained from the fermenters and part of the blend is fed for ageing into second to third fill 225-litres French oak barrels (barrique). Malolactic fermentation takes place under controlled temperature. 42/25 Syrah & Cabernet Sauvignon is partially aged for at least 10 months. Rough filtration, blending and bottling complete the process.

**Tasting notes:** Brilliant ruby red color with light purple shades. The aroma is intense, fruity, with hints of cherry, blackberry, and blueberry, enhanced by jammy notes, chocolate, spices, and smoky oak. **42/25 Syrah & Cabernet Sauvignon** is a complex and balanced fruity wine with a medium body and soft tannins. Slightly spicy and juicy in the mouth with a medium finish and jammy aftertaste.

**Serving suggestions:** Fresh fruity blend, suitable for any occasion and variety of foods. Ideal combination for lean white and red meats, charcuterie and sausages, soft to medium-hard cheeses, vegetables and Italian cuisine. 42/25 Syrah & Cabernet Sauvignon is perfect match for with grilled meat (pork, chicken, lamb, rabbit) with grilled vegetables and dried tomato sauce with garlic; baked bean or rice dishes with zucchini and tomatoes; moussaka (meat or vegetarian), especially with eggplant; pizza, lasagna and pasta with cheese or light meats or tomato sauce with vegetables. Serve at 16-18°C, in Syrah Old World glass (mid-size stem, egg-shaped bowl, narrow rim) or regular Red wine glass.

**Storage and maturity:** Cool and dark place, at temperature 12-15°C. Mature. Keep 3-5 years.