



Angel's Share Chardonnay



Chemical Analysis:
Alcohol Content: 13% vol.
Total acidity: 5.34 g/l
Residual sugar: 1.8 g/l
pH: 3.36

It has been known since ancient times that the angels of heaven descend on Earth every night to take their share of barrels filled with the divine drink. And because winged creatures are fleshless and humble, their share called "Angel's share" is only a few percent of the volume of barrels that winemakers then happily topped up. Whether they hope in this way to appease the Gods or think that this ragweed will return through the celestial creatures to the plants on which all their labor depends, is not so important. The main thing is that most of the elixirs worthy of angels are left for us - humans. This is how the wines Angel's Share Syrah and Angel's Share Chardonnay were born: from an inspiring celestial story that gave rise to the desire of Midalidare to share their angel's share!

Appellation and origin: White wine Chardonnay "Angel's Share" from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: **Shipkata** and **Prisovete** vineyards.

Grape variety: 100% **Chardonnay** from Shipkata and Prisovete.

Terroir: The vines are planted on the eastern hills on Shipkata vineyard and on the northern plots of Prisovete vineyard, at average altitude 290-350 metres above sea level and 6%-10% slope. The soils 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 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 from French and Italian origin with average age of 15 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 Angel's Share Chardonnay takes place in the early morning, from the beginning to mid-September. Hand-picked grapes are carried out in 10-12 kg boxes.

Winemaking notes: After immediate 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 Chardonnay grapes is sent by gravity 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 a certain period of time, batonnage is carried out if necessary. A small percentage of wine matures in used French oak barrels for 2 months. Filtration, clarification, blending, and bottling complete the winemaking process.

Tasting notes: Shining pale golden colour with green hints. The nose is complex, floral, with notes of acacia and white peach, enhanced by fruity aromas of green apple and juicy tropical fruits. The taste is fresh, mineral. **Angel's Share Chardonnay** is wine with medium body and good structure. The final is long and refreshing.

Serving suggestions: Angel's Share Chardonnay pairs well with fish pie and fish cakes (especially salmon fish cakes); poached salmon or with a buttery sauce, chicken, pork or pasta in a creamy sauce, chicken, ham, or cheese-based salads such as Caesar salad or chicken salads that include peach, mango or macadamia nuts, mild curries with buttery sauces. Serve at 9-11°C, in **Unoaked Chardonnay wine glass** (tall stem, large bowl, wide rim) or regular White wine glass.

Storage and maturity: Cool and dark place, at temperature 8-12°C. Mature; keep up to 3 years.