



**MIDALIDARE
ESTATE**

Calista Chardonnay



Chemical Analysis:
Alcohol content: 14% vol.
Total acidity: 5.25 g/l
Residual sugar: 2.3 g/l
pH: 3.39

The fairest Chardonnay by Midalidare from the most beautiful vineyard of Mogilovo – this is Calista. A wine made from the best grapes, grown on the southern sunny hills of Prisovete vineyard. Calista Chardonnay is a magnificent manifestation of Midalidare's winemaking philosophy.

Appellation and origin: White varietal wine Chardonnay "Calista" from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: Prisovete vineyard.

Grape variety: 100% Chardonnay from Prisovete vineyard.

Terroir: The vines are planted on the only southern plot of Prisovete vineyard, at average altitude 330-350 metres above sea level and 10% slope. The limestone soils are of alluvial origin and characterized by 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, mild winter, hot summer and optimal proportion of sunshine and rainfall.

Viticulture: The plants are from French origin. The forming is single vertical shoot positioning (VSP or single guyot), Regulation of production, e.g., green pruning is made when the height of the shoots is 15-20 cm. Water balance is controlled daily.

Harvest: The harvest for Calista takes place in the early morning, at the end of September. The grapes are hand-picked and carried out with 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 Chardonnay grapes is sent by gravity for gentle pressing and cold soak in order to allow aromas from the skin to penetrate the grape juice. The grapes are then strained and delicately pressed into 225-liters French oak barrels (barrique). Slow fermentation for about 10 days at controlled temperature takes place. The wine is aged in the same barrels for at least 12 month and once a week a rotation of the barriques is made. Matured wine is separated from the lees. Rough filtration and bottling complete the winemaking process.

Tasting notes: Calista Chardonnay shines in beautiful golden colour. Attractive complex nose with aromas of toast with butter and vanilla cream, pleasantly embraced in hint of candied nuts, sweet spices and smokey notes. A voluminous, gorgeous body with magnificent structure, elegant oak notes, vanilla, coconut, and butter on the palate. Extremely long, smoky finish, nice balance, and crispy aftertaste.

Serving suggestions: Calista is excellent pair for grilled, seared, or roast shellfish like lobster and scallops, roast chicken, hazelnut-crusted chicken or fish, oily fish, creamy white meat, fish or seafood pasta, dishes that include wild mushrooms and slow roast tomatoes, white truffles. Serve at 9-11°C, in Oaked Chardonnay wine glass (mid-size stem, large bowl, large opening) or regular White wine glass.

Storage and maturity: Cool and dark place, at temperature 8-12°C. Mature; could benefit from further ageing. Keep 7 to 10 years.