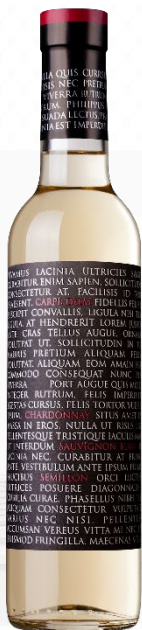




MIDALIDARE  
ESTATE

## Carpe Diem White, 0.375 L



**Chemical Analysis:**  
Alcohol content: 13% vol.  
Total acidity: 5.96 g/l  
Residual sugar: 1.7 g/l  
pH: 3.27

**Carpe Diem** is Midalidare's brand for friends, for fun, for everyday moments in life. The brand consists of red, rose, and white wine, all of them blended of several varieties. **Carpe Diem** wines are young, vibrant, and expressive. They are suitable for every taste, every moment and are excellent paired with a variety of dishes. With **Carpe Diem** wines, emotions come to life in the enjoyment of the present.

**Appellation and origin:** White wine from Bulgaria, blend of Sauvignon Blanc, Chardonnay, and Semillon "Carpe Diem", PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled, Shipkata and Prisovete vineyards.

**Grape variety:** Blend of 50% Sauvignon Blanc from Shipkata and Prisovete & 30% Chardonnay from Shipkata & 20% Semillon from Prisovete.

**Terroir:** The vines are planted on the eastern hills on Shipkata vineyard (Sauvignon Blanc and Chardonnay) and on the northern plots of Prisovete vineyard (Sauvignon Blanc and Semillon), at average altitude 290-350 metres above sea level and 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. Water balance is controlled daily.

**Harvest:** The harvest takes place in the early mornings. Hand-picked grapes are carried out in 10-12 kg boxes.

**Winemaking notes:** After immediate 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 finest selection of grapes are 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 certain period, batonnage is carried out if necessary. Filtration, clarification and blending complete the winemaking process.

**Tasting notes:** Bright, yellow greenish colour. On the nose seductive aroma of peach blossom, melon, juicy lemon, grapefruit, and freshly mown grass take over. Rich and crispy on the palate. Carpe Diem White has excellent balance with predominant citrusy flavor, grassy notes, and mineral undertones.

**Serving suggestions:** Great as an aperitif or paired with fish, poultry, semi-soft cheese. Perfect match for Havarti cheese; Pad Thai Chicken; Chicken Fajitas. 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 3 years.