



Grand Vintage Cabernet Franc 2018, Magnum



Chemical Analysis:
Alcohol content: 14.5 % vol.
Total acidity: 5.31 g/l
Residual sugar: 3 g/l
pH: 3.49

The best grapes of each vintage grown on the best organic certified vineyards. The most suitable varieties for the terroir of Dabovets vineyard. This is the Grand Vintage brand. It consists of three exceptional varietal red wines and each of them reveals the nature of Mogilovo village and the passion of Midalidare: Syrah, Malbec, and Cabernet Franc.

Appellation and origin: Red varietal wine Cabernet Franc "Grand Vintage" from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: **Dabovets** vineyard (Bio certified).

Grape variety: 100% Cabernet Franc from Dabovets vineyard.

Terroir: The vines are planted on Eastern Dabovets plots, at average altitude 360-390 metres above sea level and 10% slope. The soils are characterized by a high content of clay with specific red colour. The temperature amplitudes are great, but the altitude prevents vines from spring frosts.

Viticulture: : Cabernet Franc vines are of French origin, at average age of 12 years. The forming is double vertical shoot positioning (VSP or double guyot), the density is approximate 4000 plants per hectare. The yield is controlled and reduced. 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.

Harvest: The harvest for Grand Vintage Cabernet Franc takes place in the early morning, in the beginning of October. Manually harvested grapes are 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 grapes enters by gravity 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 at controlled temperature. Small percentage of the blend ferments in new 400-litres French oak barrels. A post maceration is carried out. Then the wine is drained from the fermenters and fed for ageing into 225-litres French oak barrels (barrique). Malolactic fermentation takes place under controlled temperature. The wine is aged for at least 12 months. Rough filtration, blending and bottling complete the process. Grand Vintage Cabernet Franc is not processed prior bottling so it is possible that natural sediment could form during the bottle ageing.

Tasting notes: Vivid, deep dark red colour with ruby shades. Intensive, varietal aroma of green pepper, blackberry, blueberry, and black currant, enhanced by spicy tone, dark chocolate, vanilla, and smoky notes. Elegant body, mild and harmonic, with luscious tannins. **Grand Vintage Cabernet Franc** reveals a very strong and intriguing palate, dominated by flavours of black currant and blueberry. Spicy and persisting finish and long aftertaste. A truly memorable wine.

Serving suggestions: Excellent pair for roasted pork, beef burgers or stew, meatballs in tomato sauce, chicken tomato curry, turkey with cranberry, wild game, lamb gyros; goat cheese, camembert, feta; black lentil, red bean, roasted red pepper, mushroom, tomato, eggplant, leeks, spinach. Serve at 16-18°C, in **Cabernet/Merlot** or Bordeaux glass (tall stem, larger bowl, wide rim) or regular Red wine glass. Decant at least an hour before serving.

Storage and maturity: Cool and dark place, at temperature 12-15°C. Mature; could benefit from further ageing. Keep up to 5 years.