



MIDALIDARE  
ESTATE

## Grand Vintage Syrah Magnum

2019



**Chemical Analysis:**  
Alcohol content: 14.5 %  
vol.  
Total acidity: 6.15 g/l  
Residual sugar: 3.1 g/l  
pH: 3.46

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 Syrah „Grand Vintage” from Bulgaria, Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: Dabovets vineyard (Bio certified).

**Grape variety:** 100% Syrah from Dabovets vineyard.

**Terroir:** The vines are planted on two plots with distinct characteristics for the type of Syrah clone grown, 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:** Syrah vines are of French origin, clones are a result of a so-called "mass selection", at average age of 13 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 takes place in the early morning, in mid-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 Syrah is not processed prior bottling so it is possible that natural sediment could form during the bottle ageing.

**Tasting notes:** Vivid, deep, dense dark red color. Intense, intriguing aroma of black cherry jam, natural chocolate, and strong spices, with hints of dried fruit and smoke. Elegant well-balanced body with excellent structure and volume, well-integrated notes of smoky oak. Strong palate, dominated by spices, cherries, and chocolate. Grand Vintage Syrah is an elegant wine with a noticeable freshness at the end, the aftertaste is long and spicy.

**Serving suggestions:** Pair with barbecue pork, veal, hard cheese, mould cheese, mushroom-based dishes. Serve at 16-18°C, in Syrah Old World glass (mid-size stem, egg-shaped bowl, narrow 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.