



MIDALIDARE
ESTATE

Grande Cuvee

2017



Chemical Analysis:
Alcohol content: 14% vol.
Total acidity: 6.07 g/l
Residual sugar: 3.4 g/l
pH: 3.37

Vigour, finesse, and irresistible fruit are combined in this magnificent cuvee by Midalidare. Created in 2009 as the winery's first triple red blend, Grande Cuvee is different for each vintage, but always combines three of the most respected Bordeaux varieties: Merlot, Cabernet Sauvignon and Malbec.

Appellation and origin: Red wine, blend of Merlot, Cabernet Sauvignon & Malbec "Grande Cuvee" from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: **Karaliets vineyard** and **Dabovets vineyard** (Bio certified).

Grape variety: Blend of 70% **Merlot** from Karaliets, 20% Cabernet Sauvignon from Karaliets and 10% Malbec from Dabovets.

Terroir: The vines are planted on the southern hills, at the eastern (Merlot) and western (Cabernet Sauvignon) part of Karaliets vineyard and at the eastern part of organic certified Dabovets vineyard (Malbec), at average altitude 300-390 metres above sea level and 6%-10% slope. The soils are alluvial, average to low sandy, with a high content of clay on Karaliets and red clay with high presence of iron oxides on Dabovets. The unique microclimate of Mogilovo area is characterized by great temperature amplitudes, mild winter, hot summer and optimal proportion of sunshine and rainfall.

Viticulture: Vines are of French origin, at average age of 11 years. The orientation of rows is East-West, with southern exposure. The forming is double vertical shoot positioning (VSP or double guyot). 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 color, in the veraison period.

Harvest: The harvest takes place in the early morning, at the end of September for Merlot, in the second half of October for Cabernet Sauvignon and at the end of October for Malbec. Manually harvested grapes are carried out with 10-12 kg boxes.

Winemaking notes: The three varieties undergoes separated winemaking, and their proportion in the blend may vary depending on the vintage. 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 400-litres French oak barrels by gravity. 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. A post maceration is carried out for certain period. Then the wine is drained from the fermenters and fed for ageing into French oak barrels. Malolactic fermentation takes place under controlled temperature. The wine is aged for at least 12 months. Rough filtration, blending and bottling complete the winemaking. Grande Cuvee is not processed prior bottling so it is possible that natural sediment could form during the bottle ageing.

Tasting notes: Deep, intensive inky colour with ruby shades. Elegant and complex aroma of ripe fruits – cherry, plum, blackberry and mulberry, fine notes of hips and elder-berry and hints of spices, smoke, and dried meat. Excellent concentration on the palate with ripe tannins. Very well balanced phenolics and acids. Round, soft, full-bodied with long aftertaste. **Grande Cuvee** is spicy wine with lush fruit, oaky touch, and elegant smoky taste. The finish is long and memorable, with spicy aftertaste.

Serving suggestions: Grande Cuvee pairs well with steak, especially richer steak dishes such as Tournedos Rossini; posh burgers; Japanese-style steak dishes; roast duck and Chinese-style crispy duck pancakes; Christmas turkey, pasta with cheese and macaronnada (a pasta baked with meat); hard cheese as Cheddar. 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 two hours before serving.

Storage and maturity: Cool and dark place, at temperature 12-15°C. Mature; could benefit from further ageing. Keep 10 years and more.