



**MIDALIDARE  
ESTATE**

## Midalidare Cabernet Sauvignon & Petit Verdot



**Chemical Analysis:**  
Alcohol content: 14% vol.  
Total acidity: 6.1 g/l  
Residual sugar: 3.21 g/l  
pH: 3.33

**Midalidare's brand of the same name honours the nature and climate conditions typical of the village of Mogilovo. Part of the winemaking philosophy is to grow only grape varieties suitable for the winery's unique terroir. Midalidare brand represents the remarkable features of the area in combination with the varietal characteristics of the grapes, individually or blended. The charm of this series is visually supported by the beautiful monochrome wine labels: each wine has its own unique colour.**

**A brilliant yellow colour represents the powerful and spicy Cabernet Sauvignon & Petit Verdot blend.**

**Appellation and origin:** Red wine, blend of Cabernet Sauvignon & Petit Verdot "Midalidare" from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: vineyards Karaliets and Shipkata.

**Grape variety:** Blend of 85% Cabernet Sauvignon from Karaliets vineyard & 15% Petit Verdot from Shipkata vineyard.

**Terroir:** The vines are planted on southern hills at an average altitude 290-320 metres above sea level and 10% slope. The soils are average to low sandy and clayey on Karaliets and alluvial with high presence of limestone on Shipkata. 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 vines are of French origin, at average age of 15 years. The forming is double vertical shoot positioning (VSP or double guyot), the density is approximate 4000 plants per hectare. 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, depending on the variety.

**Harvest:** The harvest takes place in the early morning. Manually harvested grapes are carried out with 10-12 kg boxes.

**Winemaking notes:** Manually harvested grapes are cooled for 24-hour and 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 for 10-20 days in order to obtain maximum coloring substance and fruity flavor from the skin. Gentle warming preceded the yeasts introduction and slow fermentation for 15-25 days at controlled temperature. 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. Midalidare Cabernet Sauvignon and Petit Verdot is aged for 10 to 12 months. Rough filtration, blending and bottling complete the process.

**Tasting notes:** Deep, vibrant, dark ruby color. Intensive, spicy bouquet with aromas of cranberries, gooseberries, and black cherries, embraced by notes of black and green pepper, green coffee, and subtle eucalyptus tone. Midalidare Cabernet Sauvignon & Petit Verdot is a powerful, very spicy medium to full-bodied wine with strong tannins. The taste is dominated by ripe berries and elegant oak. The finish is spicy, with a long aftertaste.

**Serving suggestions:** Great match for rich cuts of red meat or wild game and game birds, barbecue meat and vegetables; beef stew; roasted rack of lamb; well-aged cheese (like Stilton). Serve at 16-18°C, in Cabernet/Merlot or Bordeaux glass (tall stem, larger bowl, wide rim) or regular Red wine glass.

**Storage and maturity:** Cool and dark place, at temperature 12-15°C. Mature; could benefit from further ageing. Keep for 2-4 years.