



**MIDALIDARE
ESTATE**

Midalidare Carbonic Maceration Petit Verdot



Chemical Analysis:
Alcohol content: 13.5% vol.
Total acidity: 5.83 g/l
Residual sugar: 2.2 g/l
pH: 3.47

In order to reveal the full potential of the variety, at Midalidare we used the carbonic maceration technique as a part of the Midalidare Carbonic Maceration Petit Verdot winemaking. The result is an elegant varietal wine, with a lighter color, complex aroma, soft tannins, excellent balance, and very good aging potential.

Appellation and origin: Red varietal wine Petit Verdot "Midalidare Carbonic Maceration" from Bulgaria, Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: **Shipkata** vineyard.

Grape variety: 100% Petit Verdot from Shipkata.

Terroir: Petit Verdot vines are planted on Shipkata vineyard, at average altitude 290-310 metres above sea level and 6% slope. The soils are alluvial with a high presence of limestone. 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 15 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 colour, in the veraison period.

Harvest: The harvest for Midalidare Carbonic Maceration Petit Verdot takes place in the early mornings, in the second half of October. Manually harvested grapes are carried out in 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 in a closed fermentation vessel for **carbonic maceration** where intracellular fermentation takes place in anaerobic atmosphere. Once the process is finished, the grapes are crushed and entered stainless fermenters whose shape resembles an open wooden vat, specially designed by Midalidare. There a cold soak takes place in order to obtain maximum coloring substance and fruity flavor from the skin. Gentle warming preceded the yeasts introduction and fermentation 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. The wine is aged for 18 months. Rough filtration, blending and bottling complete the process. Midalidare Carbonic Maceration Petit Verdot is not processed prior to bottling so it is possible that natural sediment could form during the bottle ageing.

Tasting notes: Opaque dark red color with ruby shades. A gorgeous complex bouquet with aromas of cherry jam, blueberries, and chocolate, embraced by notes of green coffee, spices and oak. The palate is fruity, with a spicy taste and an elegant oak note. **Midalidare Carbonic Maceration Petit Verdot** is a juicy, full-bodied wine with ripe tannins, excellent balance, a fresh, mineral finish, and a prolonged fruity aftertaste.

Serving suggestions: Midalidare Carbonic Maceration Petit Verdot pairs beautifully with grilled beef and pork topped with fruit sauce, roast game meats and stews with wine sauce, brined cheeses and especially sheep's cheese, as well as Brie and Camembert with a blueberry topping; goes well with chocolate desserts and buttery pastries topped with black fruit jam. Serve at 16-18°C, in **Cabernet/Merlot wine glass** (tall stem, large bowl with slightly tapered top, narrow rim), Bordeaux wine glass (tall stem, larger bowl, wide rim) or regular Red wine glass. Decant 30 minutes prior serving.

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

Bottles produced: 675.