



**MIDALIDARE
ESTATE**

Midalidare Multi- Vintage



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

We blended the two most beloved varieties that never cease to excite with their exceptional development in Mogilovo: Syrah - the embodiment of the aristocracy among wine varieties, and Malbec - the forgotten giant, revived by the New World. We added already bottled old vintage Syrah and even older vintage Malbec.

Thus, Multi-vintage was born - an innovation to turn into a future tradition.

Appellation and origin: Non-vintage red wine from Bulgaria, blend of Malbec and Syrah of current 2019, opened bottles of Syrah 2015 and opened bottles of Malbec 2013, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: Dabovets vineyard (Bio certified).

Grape variety: 68,6% Malbec 2019, 26,7% Syrah 2019, 2,8% opened bottles Syrah 2015, 1,9% opened bottles Malbec 2013.

Harvest: The harvest for Multi-vintage, for all vintages takes place in the early mornings, in the second half of October for Syrah and the last couple of days in October for Malbec. The grapes are hand-picked and are carried out with 10-12 kg boxes.

Winemaking notes: Vinification of all vintages and both varieties is carried out under the technology of Midalidare's Grand Vintage brand winemaking. 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. For Syrah grapes small percentage of the blend ferments in new 400-litres French oak barrels and the major part - in stainless steel vats. Opposite is valid for Malbec - a major part of the blend ferments in new 400-litres French oak barrels and the rest - in stainless steel vats. 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 of creation the base blend. Then, step by step, opened bottles of Grand Vintage Syrah 2015 and Grand Vintage Malbec 2013 are added. Midalidare Multi-vintage is not processed prior bottling so it is possible that natural sediment could form during the bottle aging.

Bottles produced: 1300

Tasting notes: Vivid, dense ruby-red color with light violet shades. The intense, gorgeous multi-layered bouquet reveals intriguing fruity aromas of blueberries and ripe plums, enhanced by a jammy tone of black cherry jam and pronounced spicy notes of black pepper and aromatic spices. Gentle natural chocolate and a hint of smoked meat and vanilla complete the nose and spill over into the palate. Midalidare Multi-vintage is a powerful, yet elegant and fresh wine, with a full body and soft tannins. Balanced and juicy in the mouth, with a fruity finish and a long spicy aftertaste.

Serving suggestions: Great match for tender red meats, mature cheeses, spicy and fried foods. Pair with pepper steak with a garnish of vegetable tempura, grilled steak with fruit dressing, duck dishes, strong cheese with fruit or vegetable jam, charcuterie or sweet-salty Asian cuisine. Serve at 16-18°C, in Syrah Old World glass (mid-size stem, egg-shaped bowl, narrow 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 up to 10 years.