



**MIDALIDARE
ESTATE**

Midalidare Pas

Dosé NV,

Magnum



Chemical Analysis:
Alcohol content: 12.5 % vol.
Total acidity: 8.2 g/l
Residual sugar: 1.7 g/l
pH: 2.99

Following the principles and practices built over the centuries in already recognized wine regions the Midalidare Sparkling project was launched: a sparkling wine produced according to the traditional method of sparkling winemaking with bottle fermentation, ageing on the lees and made with exceptional attention to detail.

Sparkling wine Midalidare Pas Dosé NV is produced of Chardonnay and is aged on the lees for at least 66 months. The wine is presented on the market in December 2023.

Appellation and origin: Sparkling wine from Bulgaria, Chardonnay Brut Nature "Midalidare Pas Dosé", Blanc de Blancs traditional sparkling winemaking, Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: vineyards **Prisovete** and **Dabovets** (Bio certified).

Grape variety: 100% **Chardonnay**, blended grapes grown on Prisovete and Dabovets.

Style: Non-vintage Blanc de Blancs.

Sweetness scale: Brut Nature (Pas Dose, Zero Dosage).

Terroir: The Chardonnay vines are planted on the northern slopes of Prisovete and Dabovets vineyards. The plots are specially selected in order to limit the amount of sunlight. The plantations are at an average altitude 350-390 metres above sea level and 10% slope. The soils are of alluvial origin and are characterized by presence of clay and slime, with a high content of limestone. These soils have the ability to retain water and make carbonates available to the plants. The unique microclimate of Mogilovo area is characterized by great temperature amplitudes, northern air currents from the wide valleys, mild winter, hot summer, and optimal proportion of sunshine and rainfall.

Viticulture: The vines are at an average age of 10 years. The orientation of rows is East-West, with northern exposure. The forming is single vertical shoot positioning (VSP or single guyot), the density is around 5000 plants per hectare. The yield is controlled at 9-10 ton/ha. Regulation of production, e.g., green pruning is made when the height of the shoots is 15-20 cm. Also, an important viticulture practice is controlling the water balance.

Harvest: The harvest for sparkling winemaking precedes the one for still winemaking and usually starts two-three weeks earlier. The harvest for Midalidare Premier Extra Brut NV takes place in the early mornings, at the end of August. Manually harvested grapes are carried out in 10-12 kg boxes and cooled for 24 hours.

Winemaking notes: The blend for Midalidare Pas Dosé consists of Chardonnay grapes grown on Prisovete and Dabovets vineyards and the blend may vary in different tirages. The winemaking process starts with step-by-step whole-cluster pressing and separating the fractions. Clarification (debourbage), decanting and primary fermentation at controlled temperature precede the ageing on the lees, blending and cold stabilization. Then, sterile filtration and adding a "liqueur de tirage" (sugar, wine and yeasts) are the preparation for the fermentation in bottle. A few hours after the wine is bottled, stopped with a crown cap, and stored in a wine cellar for a second fermentation. The second fermentation is carried out for about 40 days at controlled temperature. During the process the pressure inside the bottle increases from 0 to 7 bars. The following process is ageing on the lees at controlled low temperature, for at least 36 months. Next is process known as remuage (riddling). The bottles are placed on special racks called pupitres, with the crown cap pointed down. Daily, several times a day, the bottles are given a turn with the angle gradually increased. For the process of degorgement the bottles are placed upside down and the bottle neck is frozen. The crown cap is then popped off which allows the frozen lees to shoot out of the pressurized bottle. The liquid level is complemented with sugar free "liqueur d'expédition" (dosage) and the wine is bottled and corked with Diam Cork (**MYTIK DIAM**). The final steps are Poignettage – gentle shaking of the bottles in order to homogenize the dosage, and Mirage or inspection of the limpidity of the wine. At the end of his long winemaking process, Midalidare Pas Dosé is aged for at least 3 months in bottle.

Tasting notes: Shiny, golden-yellow colour. The mousse is rich, ample, and prolonged. Elegant, intense nose with aromas of toast, sweet apple and juicy lemon, delicate hazelnut tone and hints of peach blossom. In the mouth it is powerful, dry, very fresh, with a delicious aroma of citrus and apple. **Midalidare Pas Dosé NV** is a well-balanced and full-bodied wine with a long mineral finish and outstanding aging potential.

Serving suggestions: Midalidare Pas Dosé NV is excellent as an aperitif. It is a great match for fried food, seafood, white meats, hard cheese, and desserts. **Pair** with caviar, seafood or vegetable appetizers, Asian style fried food, as well as citrus tart or lemon desserts. Serve at 7-9°C, in **Tulip wine glass**.

Storage and maturity: Cool and dark place, at temperature 5-8°C. Mature; could benefit from further ageing. Keep 10 years and more.