



MIDALIDARE  
ESTATE

Midalidare

Premium

Selection

Sauvignon Blanc

2024



**Chemical Analysis:**  
Alcohol content: 13% vol.  
Total acidity: 6.55 g/l  
Residual sugar: 1.3 g/l  
pH: 3.19

The combination of climate and soil conditions in Mogilovo is remarkable and has great influence over vineyards' development. After the wonderful reviews and the warm welcome of Silver Angel as well as the exceptional features of Sauvignon Blanc, it was time to introduce the genuine terroir. Midalidare Sauvignon Blanc Premium Selection expresses the characteristics of Mogilovo in combination with the exceptional style of Midalidare. A Single Vineyard wine, made from the finest grapes of Shipkata vineyard, Premium Selection is a representative of the aromatic, grassy and herbaceous Sauvignons, blended with an intense citrusy sensation and a magnificent mineral finish.

**Appellation and origin:** White wine Sauvignon Blanc "Premium Selection" from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: **Shipkata** vineyard. An outstanding Sauvignon Blanc made by the finest grapes. The yield is controlled and reduced.

**Grape variety:** 100% **Sauvignon Blanc** from Shipkata.

**Terroir:** The vines are planted on the eastern hills, on three neighbouring plots of Shipkata vineyard, at average altitude 290-310 metres above sea level and 6%-10% slope. The soils of Shipkata vineyard are of alluvial origin and are characterized by presence of clay and slime, with a high content of carbonates. 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 plants are of French and Italian origin with average age 7 years. The orientation of rows is East-West, with southern exposure. The forming is single vertical shoot positioning (VSP or single guyot), the density is 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, important viticultural practice is de-leaving the vines on the non-sun exposed side in the afternoons and stimulate formation of leaf mass on the sun-exposed side.

**Harvest:** The harvest for Midalidare Premium Selection Sauvignon Blanc takes place in the early mornings, in mid-September. Machine and hand-picked grapes are carried out with 10-12 kg boxes.

**Winemaking notes:** After immediate 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 finest selection of Sauvignon Blanc grapes is sent by gravity for gentle pressing. A cold soak takes place for 24 hours in order to allow aromas from the skin to penetrate the grape juice. The grapes are then strained and delicately pressed into stainless steel vats. Clarification for a few days preceded the yeasts introduction and slow fermentation for about 20 days at controlled temperature. Upon finishing the fermentation, the wine is cooled and kept on the lees for four months, batonnage is carried out if necessary. Filtration, clarification, blending and bottling complete the winemaking process.

**Tasting notes:** **Midalidare Premium Selection Sauvignon Blanc** reveals shiny pale yellow colour with steel-gray hints. Attractive, firm, varietal citrus nose dominated by ripe lemon and fresh grass with subtle herbal notes of nettle and elderberry. Intensive on the palate with great balance and emphatic freshness. This Sauvignon Blanc is medium-bodied wine with long citrusy finish and lingering mineral aftertaste.

**Serving suggestions:** Midalidare Sauvignon Blanc Premium Selection is excellent as an aperitif or paired with poultry, fish, seafood, vegetables, spicy food. Great match for Asian cuisine and flavours such as lime, chilli and coriander or Thai fish cakes; pea soup and dishes accompanied by pea purees; fresh green salads; fish appetizers. Serve at 9-11°C, in **Sauvignon Blanc glass** (tall stem, slender bowl, narrow rim) or regular White wine glass.

**Storage and maturity:** Store at cool and dark place, at temperature 8-12°C. Mature; keep up to two years.