



**MIDALIDARE
ESTATE**

Midalidare Reserve 2016



Chemical Analysis:
Alcohol content: 14.5% vol.
Total acidity: 6.2 g/l
Residual sugar: 3.8 g/l
pH: 3.35

Midalidare Reserve reveals the best of Midalidare. This exceptional wine is made from selected grapes from the top vineyards, the yield is controlled and reduced. Oak fermentation, ageing is specially selected fine pores French barriques from Troncais region and 24 months of bottle ageing determine the great potential of this Reserve wine.

Appellation and origin: Red wine from Bulgaria, blend of Merlot, Cabernet Sauvignon, Malbec, and Petit Verdot "Reserve", PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: **Karaliets** and **Dabovets** vineyard (Bio certified).

Grape variety: Blend of 65% **Merlot**, 23% Cabernet Sauvignon, 10% Malbec and 2% Petit Verdot.

Terroir: The vines are planted on southern hills of Karaliets and Dabovets vineyards, at average altitude 320-360 metres above sea level and 10% slope. The soils are different for each variety, from alluvial, cinnamon forest and average to heavy clay soils with high content of iron oxides. The temperature amplitudes are great, but the altitude prevents vines from spring frosts.

Viticulture: The vines are of French origin, at average age of 13 years. The forming is double vertical shoot positioning (VSP or double guyot), the density is 4000 plants per hectare. The yield is controlled and reduced. 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 for Midalidare Reserve, for all varieties, takes place in the early mornings, during the month of October. The grapes are hand-picked and are carried out with 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. Then, by gravity, the fine selection of grapes enters new 400-litres French oak barrels. There, at controlled temperature, cold soak takes place for two weeks in order to obtain maximum coloring substance and fruity flavor from the grapes skin. Gentle warming preceded the yeasts introduction and slow fermentation at controlled temperature. A post maceration is carried out for one month. Then the wine is drained from the fermenters and fed for ageing into new 225-litres French oak barrels (barrique) from Troncais region, France. Malolactic fermentation takes place under controlled temperature. The wine is aged for at least 24 months. Rough filtration, blending and bottling follow. Bottle ageing for 24 months completes the process. Midalidare Reserve is not processed prior bottling so it is possible that natural sediment could form during the bottle aging.

Tasting notes: Vivid, opaque, dark ruby red color. The intense bouquet is dominated by aromas of ripe black cherry, juicy plum and mulberry, enhanced by spices, fine notes of smoke, raw cocoa and vanilla and delicate wood tone. On the palate the wine is rich, spicy and fruity, dominated by jammy notes of cherries and mulberries. **Midalidare Reserve** is full-bodied with mature tannins, perfect acidity and power to be revealed. It has an exceptional aftertaste length.

Serving suggestions: Great pair for red meat (veal, pork, lamb), grilled or baked; steak in wine sauce, roast beef, lamb with mushrooms; truffle-based meals; roasted game; roasted turkey, duck, guineafowl; matured cheese. Serve at 16-18°C, in Bordeaux glass (tall stem, larger bowl, wide rim) or regular Red wine glass. Decant at least two hours before serving.

Storage and maturity: Cool and dark place, at temperature 12-15°C. Mature. Could benefit from further ageing. Keep 15 years and more.