



Midalidare

Riesling



Chemical Analysis:
Alcohol content: 12% vol.
Total acidity: 7.6 g/l
Residual sugar: 1.6 g/l
pH: 3.21

Midalidare's brand of the same name honours the nature and climate conditions typical of the village of Mogilovo. Part of the company's wine philosophy is to grow only grape varieties suitable for the winery's unique terroir. The Midalidare brand presents the remarkable features of the area in combination with the varietal characteristics of the grapes. Midalidare are terroir wines expressing the specifics of the varieties, individually or in blend. The charm of this series is visually supported by the beautiful monochrome wine labels: each varietal or blended wine has its own unique colour.

The green colour represents the great noble Riesling.

Appellation and origin: White wine Riesling "Midalidare" from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: Prisovete vineyard.

Grape variety: 100% Riesling.

Terroir: Riesling vines are planted on the north-east slopes of Prisovete vineyard, at average altitude 340-360 metres above sea level. The soils are alluvial and cinnamon forest, with mid to high presence of clay. The vineyards are surrounded by forest; thus, the sunshine is limited and the grapes ripe later with the acidity and good ageing potential preserved. The unique microclimate of Mogilovo area is characterized by great temperature amplitudes, mild winter, hot summer and optimal proportion of sunshine and rainfall.

Viticulture: The plants are of French origin at average age of 9 years. The forming is single vertical shoot positioning (VSP or single guyot), the density is about 5000 plants per hectare. The yield is controlled. Regulation of production, e.g., green pruning is made when the height of the shoots is 15-20 cm.

Harvest: The harvest for Midalidare Riesling takes place in the early mornings, at the end of September to the beginning of October. Hand-picked grapes are carried out in 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 Riesling grapes are sent by gravity for gentle pressing. A cold soak takes place 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 at controlled temperature. Upon finishing the fermentation, the wine is cooled and kept on the lees for certain period, batonnage is carried out if necessary. Filtration, clarification and bottling complete the winemaking process.

Tasting notes: Brilliant, clean yellow color with delicate gray hints. A varietal nose, typical of young Riesling, with a persistent aroma of candied lemon and green apple, shading into fine oil tone with notes of acacia and green herbs. Fresh, balanced and elegant in the mouth, Midalidare Riesling reveals excellent ageing potential. On the palate citrus aroma dominates, the finish is mineral with lemony-herbal aftertaste.

Serving suggestions: Midalidare Riesling is excellent pair for spicy, salty, and complex cuisine like Indian, Asian, Spanish, North African, and Central & South American, as well as simple, pleasant dishes like a stew from Alsace; shellfish, oysters, and ceviche; pretzels & mustard; sausages; pickled food. Serve at 8-10°C, in Riesling glass (tall stem, tulip bowl, narrow rim) or Sauvignon Blanc glass (tall stem, slender bowl, narrow rim) or regular White wine glass.

Storage and maturity: Cool and dark place, at temperature 8-12°C. Mature; could benefit from further ageing. Keep 10 years and more.