



**MIDALIDARE
ESTATE**

Midalidare Sparkling Brut



Chemical Analysis:
Alcohol content: 12% vol.
Total acidity: 8,7 g/l
Residual sugar: 6,5 g/l
pH: 3.02

Following the principles and practices built over the centuries in already recognized wine regions the Midalidare Sparkling Wine project was launched. 10 years ago, after a profound terroir analysis and assessment, the first vines of Chardonnay, Pinot Noir and Pinot Meunier was planted on the Prisovete and Dabovets vineyards. In accordance with the winemaking philosophy of Midalidare, a new winery is building. Agronomists Francesco Fogolin and Ivan Kolaksazov and oenologists Marco Zizioli, Nikolay Katerov and Alexander Aleksiev are part of the team that creates the sparkling wines. A sparkling wine made according to the traditional method of sparkling winemaking, bottle fermentation, minimum 24 months ageing on the lees and made with exceptional attention to detail.

Appellation and origin: Sparkling wine from Bulgaria, Chardonnay Brut traditional sparkling winemaking, Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: vineyards **Prisovete** and **Dabovets** (Bio certified). The vines are planted on the north-facing slopes because of the limited sunlight exposure and better indices for a future production.

Grape variety: 100% Chardonnay.

Sweetness Scale: Brut.

Harvest: The harvest for Midalidare Sparkling Brut takes place in the early mornings, in the beginning of August. Manually harvested grapes are carried out with 10-12 kg boxes and cooled for 24 hours.

Winemaking notes: The winemaking process starts with step-by-step whole-cluster pressing and separating the fractions. Clarification, decanting and primary fermentation at controlled temperature precede the ageing on the lees, blending and cold stabilization. Then, sterile filtration and yeasts introduction 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 24 to 60 or more months. After ageing, the bottles undergo a 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 "liqueur d'expedition" (dosage) and the wine is bottled and corked. 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 sparkling wines are aged for at least 3 months in bottle.

Tasting notes: Shiny, golden-yellow colour with green reflection. The mousse is rich, ample and prolonged. The nose is dominated by ripe apple with a pleasant citrus bitterness. On the palate aromas of green apple and citrus peel take over. Midalidare Sparkling Brut is fresh, tensed, full-bodied wine with good structure. Persistent finish is complimented by elegant apple citrusy aftertaste.

Closure: Cork, Diam Cork (**MYTIK DIAM**)

Serving suggestions: Excellent aperitif. Great match for fried food, crustacean, oily fish, white meat, pasta, hard cheese, and desserts. **Pair** with beer-battered cod and onion rings; smoked salmon and potato galette; biscuit-topped chicken potpie; Tandoori kebabs. 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.