



**MIDALIDARE
ESTATE**

Midalidare
Sparkling Blue
Extra Brut NV
Magnum



Chemical Analysis:
Alcohol content: 12% vol.
Total acidity: 8.3 g/l
Residual sugar: 2.2 g/l
pH: 2.94

Following the principles and practices built over the centuries in already recognized wine regions the Midalidare Sparkling project was launched: a sparkling wines produced according to the traditional method of sparkling winemaking with bottle fermentation, ageing on the lees and made with exceptional attention to detail. Midalidare Sparkling Blue line wines are produced only in years when the predominant vintage is of exceptional quality, solely in sweetness scale Extra Brut or Pas Dose (Brut Nature) and are aged on the lees for at least 36 months. The first Blue line wine – Midalidare Sparkling Blue Extra Brut NV, is presented on the market in December 2021.

Appellation and origin: Sparkling wine from Bulgaria, Chardonnay “Midalidare Sparkling Blue Extra Brut NV” traditional sparkling winemaking, PGI 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: Extra Brut.

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 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 average age of 8 years in vintage 2021. The orientation of rows is East-West, with northern exposure. The forming is single vertical shoot positioning (VSP or singe 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 Sparkling Blue Extra Brut NV takes place at the early mornings, at the end of August. Manually harvested grapes are carried out with 10-12 kg boxes and cooled for 24 hours.

Winemaking notes: Midalidare Sparkling Blue Extra Brut NV is made from the best grapes and selected wine juice. The blend consists of Chardonnay grapes grown on Prisovete and Dabovets vineyards and the proportion may vary in different tirrages. 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 “liqueur d’expédition” (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 Blue Extra Brut is aged for at least 3 months in bottle.

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

Tasting notes: Shiny, golden-yellow colour. The mousse is rich, ample, and prolonged. An intensive, ripe, and precise nose of toast and green apple is followed by nicely balanced, fresh, and mineral palate. **Midalidare Sparkling Blue Extra Brut NV** is full-bodied and elegant wine with good structure, excellent balance, long finish, and great potential. Tasted in January 2022.

Serving suggestions: Midalidare Sparkling Blue Extra Brut NV is excellent as an aperitif. It is great match for fried food, crustacean, oily fish, white meat, pasta, hard cheese, and desserts. **Pair** with smoked salmon and crispy potato chips, pasta or pizza with cheese, creamy shrimps, or oysters. 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.