



**MIDALIDARE  
ESTATE**

## Midalidare Sparkling Rose



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

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, with bottle fermentation, 25 months ageing on the lees and made with exceptional attention to detail.

**Appellation and origin:** Sparkling wine Rose from Bulgaria, blend of Chardonnay, Pinot Noir and Pinot Meunier Extra 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:** Blend of Chardonnay from Prisovete and Dabovets, Pinot Noir from Dabovets and Pinot Meunier from Dabovets.

**Sweetness Scale:** Extra Brut.

**Terroir:** The Pinot Noir and Pinot Meunier vines are planted on Dabovets vineyards, and Chardonnay vines – 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 560-390 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 single 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 Rose Extra Brut takes place at the early mornings, during the first half of August for Chardonnay and the second half of August for Pinot Noir and Pinot Meunier. Manually harvested grapes are carried out with 10-12 kg boxes and cooled for 24 hours.

**Winemaking notes:** The varieties undergoes separated winemaking, and their proportion in the blend may vary. 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 25 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'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 Rose Extra Brut is aged for at least 3 months in bottle.

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

**Tasting notes:** Shiny, delicate light pink colour. The mousse is rich, ample, and prolonged. The refined bouquet is dominated by sweet raspberry, green apple, and citrus, with subtle notes of butter toast. Midalidare Sparkling Rose Extra Brut is fresh, tensed wine with good structure. On the palate crispy citrus take over. The finish is persistent and elegant.

**Serving suggestions:** Midalidare Sparkling Rose Extra Brut is excellent as an aperitif or served with a diversity of foods: fresh salads, sushi, soft cheese, or seafood; also great with greasy, fatty, fried, and spicy or sweet and savory dishes. Pair with spicy BBQ, chicken schnitzel, creamy mushroom risotto, mustard-roasted pork, poached egg with bacon. 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.