



MIDALIDARE
ESTATE

Midalidare Traminer 2019



Chemical Analysis:
Alcohol content: 13% vol.
Total acidity: 5.46 g/l
Residual sugar: 1.3 g/l
pH: 3.18

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. The 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 cyclamen colour reveals the unique character of a noble of Mogilovo - an elegant Traminer.

Appellation and origin: White wine Traminer "Midalidare" from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: [Prisovete vineyard](#).

Grape variety: 100% Traminer.

Terroir: Traminer vines are planted at the northern parts of Prisovete vineyard, at average altitude 310-330 metres above sea level and 10% slope. 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 plants are of French and Italian origin. The forming is single vertical shoot positioning (VSP or single guyot), the density is 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, important viticultural practice is de-leafing the vines on the non-sun exposed side in the afternoons and stimulate formation of leaf mass on the sun-exposed side.

Harvest: The harvest for Midalidare Traminer takes place in the early mornings, in mid-September. Hand-picked grapes are carried out with 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 Traminer 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, blending and bottling complete the winemaking process.

Tasting notes: Bright medium intense yellow color with greenish hues. An elegant nose of fine geranium notes, acacia, and elderflower, enhanced by hints of ripe lemon and fresh herbs. Midalidare Traminer has good structure and freshness, good balance between body and acidity. The palate is dominated by geranium and juicy grapefruit, with a mild oily feeling due to the wine aging on lees. The finish is herbal and spicy, with a very long aftertaste.

Serving suggestions: Midalidare Traminer is an excellent pair for smoked salmon; veal, turkey, chicken, or pork chops; Foie gras; French onion soup; sauerkraut roasted ham; non-spicy sausages; veal and sauerkraut; egg dishes; strongly aged and pungent cheeses. Serve at 9-11°C, in [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 up to 5-7 years.