



MIDALIDARE  
ESTATE

## Midalidare Viognier "Just three barrels"

2024



Chemical Analysis:  
Alcohol content: 14% vol.  
Total acidity: 5.25 g/l  
Residual sugar: 2.3 g/l  
pH: 3.39

The story of our Viognier begins in 2012, with a program for examination of wines carried out jointly with French company for production of biological oenological materials. The first harvest consists of only two barrels with the same parameters and treatment, but in each one of them the fermentation is carried with different type of yeasts. The wine in the first barrel was with much more high intensity of aromas, whereas the wine in the second barrel was opposite – its structure and volume were extraordinary. That is how was shown that both types of yeasts complement each other very well and that was the beginning of Midalidare Viognier as a part of Limited series of Midalidare portfolio.

Maximum 4 barrels or approximately 900 bottles are produces per year. Midalidare Viognier is always fermented in new French oak barrels from the Tronçais region, France. The wine is aged from 6 to 9 months in the same barrel where the fermentation takes place. Then the wines from the different barrels are blended in various proportions.

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

**Grape variety:** 100% Viognier from Shipkata.

**Terroir:** The vines are planted on the eastern hills of Shipkata vineyard, at average altitude 290-310 metres above sea level and 6%-10% slope. The soils of Shipkata vineyard are of alluvial origin and are characterized by presence of clay and slime, with a high content of carbonates. 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, at average age of 7 years. The orientation of rows is East-West, with southern exposure. 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.

**Harvest:** The harvest for Midalidare Viognier takes place in the early mornings, at the end of September. Hand-picked grapes are carried out with 10-12 kg boxes.

**Winemaking notes:** After 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 fine selection of grapes is sent by gravity for gentle pressing and cold soak in order to allow aromas from the skin to penetrate the grape juice. The grapes are then strained and delicately pressed into 2 to 4 new 225-liters French oak barrels (barrique). Slow fermentation for about 10 days at controlled temperature takes place. The wine is aged in the same barrels for at least 8 month and once a week a rotation of the barriques is made. Matured wine is separated from the lees. Rough filtration, blending and bottling complete the winemaking process.

**Tasting notes:** Midalidare Viognier has bright golden colour. Attractive, intense on the nose with the seductive aromas of toast with butter, apricot blossom, candied lemon peels and walnut tone. Elegant, very fresh, medium-bodied wine with an excellent varietal attack of white flowers, honey acacia, citrus, and oaky vanilla. The finish is mineral, with prolong and refreshing aftertaste. Tasted in July 2022.

**Serving suggestions:** Midalidare Viognier is excellent pair for mild spicy noodle dishes like Pad Thai, chicken salads with apricot, peach or mango, fruity chicken and lamb, chicken, pork or rabbit with creamy sauces, rich shellfish dishes such as seared scallops, grilled lobster, and baked crab, especially with a hint of spice, creamy cheeses, sweet root vegetables especially carrots, parsnips and sweet potatoes and spicy butternut squash. Serve at 12-14C°, in Oaked Chardonnay glass (tall stem, wide bowl with slightly tapered top, wide rim) or regular White wine glass.

**Storage and maturity:** Cool and dark place, at temperature 8-12C°. Mature; will benefit from further ageing. Keep 5 to 7 years.

**Bottles produced:** 1050.