



MIDALIDARE
ESTATE

Mogilovo Village



Chemical Analysis:
Alcohol content: 14% vol.
Total acidity: 6.75 g/l
Residual sugar: 3.5 g/l
pH: 3.27

Mogilovo: a forgotten wine paradise, revived by Midalidare. Three great French varieties, finely adapted to Bulgarian terroir, which successfully competes with the big names in international wine production. Mogilovo Village is a Bordeaux blend of Cabernet Sauvignon, Merlot and Petit Verdot, inspired by the exceptional natural resources in the area of the village of Mogilovo.

Appellation and origin: Red wine, blend of Cabernet Sauvignon, Merlot, Petit Verdot from Bulgaria, Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: vineyards Karaliets and Shipkata.

Grape variety: Blend of 55% Cabernet Sauvignon from Karaliets, 40% Merlot from Karaliets and 5% Petit Verdot from Shipkata.

Terroir: Cabernet Sauvignon and Merlot vines are planted on the Karaliets vineyard, and Petit Verdot vines are planted on Shipkata vineyard, at average altitude 300-390 metres above sea level and 6%-10% slope. The soils are average to low sandy and clayey on Karaliets and alluvial with high presence of limestone on Shipkata. The unique microclimate of Mogilovo area is characterized by great temperature amplitudes, mild winter, hot summer and optimal proportion of sunshine and rainfall.

Viticulture: Vines are of French origin, at average age of 14 years. The orientation of rows is East-West, with southern exposure. The forming is double vertical shoot positioning (VSP or double guyot). Regulation of production is twofold - the first operation is always done when the height of the shoots is 15-20 cm. The second regulation is made when the bunches start to change colour, in the veraison period.

Harvest: The harvest takes place in the early morning at the end of September for Merlot, and in the second half of October for Cabernet Sauvignon and Petit Verdot. Manually harvested grapes are carried out with 10-12 kg boxes.

Winemaking notes: The varieties undergoes separated winemaking, and their proportion in the blend may vary depending on the vintage. 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 enters by gravity stainless fermenters whose shape resemble an open wooden vat, specially designed by Midalidare. There, at controlled temperature, cold soak takes place for 10-20 days in order to obtain maximum coloring substance and fruity flavor from the skin. Gentle warming preceded the yeasts introduction and slow fermentation for 15-25 days at controlled temperature. Small percentage of the blend ferments in 400-litres French oak barrels. A post maceration is carried out. Then the wine is drained from the fermenters and fed for ageing into 225-litres French oak barrels (barrique). Malolactic fermentation takes place under controlled temperature. The wine is aged for 10 to 12 months. Rough filtration, blending and bottling complete the process. Mogilovo Village is not processed prior bottling so it is possible that natural sediment could form during the bottle ageing.

Tasting notes: Deep dark red color with ruby shades. Complex, spicy, attractive bouquet with fruity aromas of blueberry, ripe black cherry, and mulberry, enhanced by notes of black and green pepper, elegant oak, and dried herbs. The taste is dominated by fruity-spicy aromas of ripe and dried fruits, black pepper, and vanilla. The finish is long and the aftertaste - spicy and persistent. Good volume and richness in the mouth; Mogilovo Village is a medium to full-bodied wine with excellent balance and velvety tannins.

Serving suggestions: Excellent pair for charcuterie, especially pate and terrines; cold Roast beef; cold game pies; grilled meat like a steak frites or sausage with chips, haricot beans or lentils; Shepherd's pie and its French equivalent Hachis Parmentier; goat and sheep cheeses, mild Brie and Camembert. Serve at 16-18°C, in Cabernet/Merlot wine glass (tall stem, large bowl with slightly tapered top, narrow rim), Bordeaux wine glass (tall stem, larger bowl, wide rim) or regular Red wine glass. Decant 30 minutes prior serving.

Storage and maturity: Cool and dark place, at temperature 12-15°C. Mature. Could benefit from further ageing. Keep for 3-5 years.