



**MIDALIDARE
ESTATE**

Nota Bene

2019



Chemical Analysis:
Alcohol content: 14% vol.
Total acidity: 6.2 g/l
Residual sugar: 3.4 g/l
pH: 3.4

Grape varieties grown in Midalidare are carefully selected depending on their own characteristics and according to the terroir of Mogilovo. But there are three red varieties that stand out in their development and inspire the creation of Nota Bene. A unique triple blend of Merlot, Malbec, and Syrah, in different percentage for each vintage, Nota Bene "pays special attention" to the best of Midalidare, banded together in a bottle of red wine.

Appellation and origin: Red wine, blend of Merlot, Malbec & Syrah "Nota Bene" from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: **Karaliets vineyard** and **Dabovets vineyard** (Bio certified).

Grape variety: Blend of 75% **Merlot** from Karaliets, 15% Malbec from Dabovets & 10% Syrah from Dabovets.

Terroir: The vines are planted on the southern hills, at the eastern part of Karaliets vineyard (Merlot) and at the eastern part of organic certified Dabovets vineyard (Malbec and Syrah), at average altitude 300-390 metres above sea level and 6%-10% slope. The soils are alluvial, average to low sandy, with a high content of clay on Karaliets and red clay with high presence of iron oxides on Dabovets. 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 13 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 color, in the veraison period.

Harvest: The harvest takes place in the early morning, at the end of September for Merlot, in mid-October for Syrah and at the end of October for Malbec. 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 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 for certain period.. 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. Nota Bene is not processed prior bottling so it is possible that natural sediment could form during the bottle ageing.

Tasting notes: Opaque, inky purple colour. Intensive, expressive nose with aromas of ripe cherry and blackberry, spices, natural chocolate, and nicely integrated oaky-vanilla tone. **Nota Bene** is rich, full-bodied, fruity wine with ripe, lush tannins and excellent acidity balance. A long, spicy finish ends in an expressive aftertaste.

Serving suggestions: Nota Bene pairs well with chicken, pork or lamb with BBQ sauce or Asian style, mild spicy meats, and pasta, as well as ripe cheeses. Serve at 16-18°C, in **Cabernet/Merlot** or Bordeaux glass (tall stem, larger bowl, wide rim) or regular Red wine glass.

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