



MIDALIDARE  
ESTATE

## Rose de Mourvedre Single Barrel

2021



**Chemical Analysis:**  
Alcohol content: 13.5 % vol.  
Total acidity: 6.5 g/l  
Residual sugar: 1.3 g/l  
pH: 3.32

**Midalidare is the only Bulgarian winery producing Rose from 100% Mourvedre. Rose de Mourvedre Single Barrel is a terroir wine, aimed entirely at showing the variety's worth and its manifestation in the remarkable environment of Mogilovo region. Partly fermentation in barrel enhances varietal characteristics of this outfielded for Bulgaria grape variety. Vines are planted in the central zone of the biologically certified vineyard Dabovets. The plantations are with southwestern exposure and the yield is controlled. Climatic and soil conditions are specific and determine the need for special care for Mourvedre.**

**Appellation and origin:** Rose wine Mourvedre "Rose de Mourvedre Single Barrel" from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: **Dabovets** vineyard (Bio certified).

**Grape variety:** 100% **Mourvedre** from Dabovets.

**Terroir:** Dabovets vineyard is situated on hilly terrain with 10% slope. The average altitude is 360-390 metres above sea level. The temperature amplitudes are great, but the altitude prevents vines from spring frosts. Being a highest vineyard at Midalidare, Dabovets benefits from more than 2800 hours of sunshine per year and more than 100 clear days per year. The soils are characterized by a high content of clay with specific red color - an indication for presence of variety of iron oxides.

**Viticulture:** The forming of the vines is double vertical shoot positioning (VSP or double guyot), the density is 4000 plants per hectare. The yield is controlled. Regulation of production is twofold - the first operation is always done when the height of the shoots is 15-20 cm. Only one shoot per bud is left. This creates spaces suitable for the growth of the shoots, more air circulation. The second regulation is made when the bunches start to change color, in the veraison period.

**Harvest:** The harvest starts a bit earlier comparing the one of the same grape varieties for red wine, in the beginning of October. Grapes are hand-picked in the early morning and 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 sorted Mourvedre grapes are sent by gravity for gentle pressing. A cold soak for 24 to 48 hours 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 tank with a capacity of 500 to 5000 litres and 400-litres French oak barrel. Clarification for a few days preceded the yeasts introduction and slow fermentation for about two weeks at controlled temperature. Upon finishing the fermentation, the wine is cooled and kept on the lees for 30-50 days, batonnage (stirring) is carried out if necessary. Filtration, clarification, blending the two fractions (stainless steel fermented and barrel fermented) and bottling complete the winemaking process.

**Tasting notes:** Bright, intensive raspberry-red colour. Extremely fruity on the nose, bouquet of ripe fruits like raspberry, sour cherry and gooseberry is toned up by mineral notes, fresh strawberry leaf, and pleasant citrus tart. The aroma shades off into palate with fruity-bitter taste and notes of grapefruit and herbs. **Rose de Mourvedre Single Barrel** is a wine of great freshness and elegance, full-bodied and lively. The mineral, spicy finish continues in extended, bitter-sweet aftertaste.

**Serving suggestions:** Excellent as an aperitif. **Rose de Mourvedre Single Barrel pairs** lovely with seafood, white meat, ham, and charcuterie. Good too with white-rinded cheeses such as Camembert and Brie. Pairs lovely with Salade Nicoise, tapenade, paella, rustic pates, and terrines; grilled chicken, fish, or lamb with herbs; lobster, seared salmon, tuna or duck and delicately rare cooked lamb. Serve at 9-13°C in **Slight Taper Rose glass** (short, rounded bowl, narrow rim) or regular White wine glass.

**Storage and maturity:** Cool and dark place, at temperature 8-12°C. Mature; keep up to three years.