



**MIDALIDARE
ESTATE**

SeeS Rose

2021



Chemical Analysis:
Alcohol content: 13 % vol.
Total acidity: 6.5 g/l
Residual sugar: 1.4 g/l
pH: 3.23

SeeS is Midalidare's brand for Cabs. Cabernet Sauvignon and Cabernet Franc: two great varieties presenting a specific character in Mogilovo. SeeS is made of the best grapes selected from two estate vineyards: Karaliets vineyard and Bio certified Dabovets vineyard.

Appellation and origin: Rose wine, blend of Cabernet Sauvignon & Cabernet Franc " SeeS" from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: Karaliets vineyard and Dabovets (Bio certified) vineyard.

Grape variety: Blend of 85% Cabernet Sauvignon from Karaliets and 15% Cabernet Franc from Dabovets.

Terroir: The vines are planted on southern hills at the Eastern plots of Karaliets and Dabovets vineyards. Plantations are at average altitude 360-390 metres above sea level and 10% slope. The soils are average to low sandy and clayey on Karaliets and clayey 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: The vines are of French origin, at average age of 15 years. The forming is double vertical shoot positioning (VSP or double guyot), the density is approximate 4000 plants per hectare. 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, depending on the variety.

Harvest: The harvest begins a bit earlier comparing the one of the same grape varieties for red wine production. Grapes are hand-picked in the early mornings. In the beginning of October for Cabernet Franc and in the second half of October for Cabernet Sauvignon 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 fine selection of grapes is 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. 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, and bottling complete the winemaking process.

Tasting notes: Beautiful, bright raspberry pink colour. An intensive fruity bouquet is dominated by cherry, cranberry, and black currant, enhanced by pink grapefruit and fine strawberry leaf. SeeS Rose is fresh, mineral, perfectly balanced wine, fruity in the mouth with citrusy finish and long, mineral aftertaste.

Serving suggestions: SeeS Rose is excellent as an aperitif. Pairs lovely with fish, seafood, white meat, lean red meats, spicy food. Great match for crispy hors d'oeuvres with spicy sauces; feta & mint; grilled shellfish; potato salad with bacon; grilled salmon; white-rinded cheeses such as Camembert and Brie; gazpacho; spicy curries. Serve at 9-13°C in **Flared Lip Rose Glass** (tall stem, flared rim) or regular White wine glass.

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