



MIDALIDARE  
ESTATE

*Synergy  
Sauvignon  
Blanc & Pinot  
Gris 2020*



**Chemical Analysis:**  
Alcohol content: 13.5% vol.  
Total acidity: 6.2 g/l  
Residual sugar: 1.4 g/l  
pH: 3.23

Some wine blends are timeless. There are also those created during the "New" wine history. Such is the blend of Sauvignon Blanc and Pinot Gris - a combination of two typical Old World white varieties successfully adapted to the New World of winemaking.

The brand "Synergy" emphasizes the wonderful interaction between Sauvignon Blanc and Pinot Gris at Midalidare. "Synergy" is a blend where two aromatic white varieties complement each other and create the perfect synergy.

**Appellation and origin:** White wine from Bulgaria, blend of Sauvignon Blanc and Pinot Gris "Synergy", PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: [Shipkata](#) and [Prisovete](#) vineyards.

**Grape variety:** Blend of 85% [Sauvignon Blanc](#) & 15% Pinot Gris.

**Terroir:** Sauvignon Blanc vines are planted on the eastern hills, on three neighbouring plots of Shipkata vineyard, at average altitude 290-310 metres above sea level and 10% slope. Pinot Gris vines are planted at the northern parts of Prisovete vineyard. 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 with average age of 13 years. 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. Also, important viticultural practice is de-leafing the vines on the non-sun exposed side in the afternoons and stimulate formation of leaf mass on the sun-exposed side.

**Harvest:** The harvest for Midalidare Synergy takes place in the early mornings. Hand-picked grapes are carried out with 10-12 kg boxes.

**Winemaking notes:** After immediate 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 finest selection of grapes are sent by gravity for gentle pressing. A cold soak 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 vats. Clarification for a few days preceded the yeasts introduction and slow fermentation at controlled temperature. Upon finishing the fermentation, the wine is cooled and kept on the lees for certain period, batonnage is carried out if necessary. Filtration, clarification, blending and bottling complete the winemaking process.

**Tasting notes:** Pure, fine yellow colour. An intriguing nose with a bouquet of fruity and floral notes. The aromas of freshly mown grass, ripe lemon and juicy passion fruit are emphasized by the subtle hints of elderberry and boxwood. Midalidare Synergy reveals good structure, excellent balance and elegant freshness. On the palate delicate and subtle aroma of boxwood and citrus stand out. The finish is mineral, with a crispy citrusy aftertaste.

**Serving suggestions:** Synergy Sauvignon Blanc & Pinot Gris is excellent as an aperitif. Goes well with cold meats and salad; quiches and savory flans; wide range of vegetable dishes, but especially oven-roasted vegetables; spicy foods such as green Thai curry or stir fries with ginger; spaghetti with lemon; chili and creamy spinach. Serve at 9-11°C, in [Sauvignon Blanc glass](#) (tall stem, slender bowl, narrow rim) or regular White wine glass.

**Storage and maturity:** Cool and dark place, at temperature 8-12°C. Mature. Keep up to 2 years.