



MIDALIDARE
ESTATE

Winemaker's
Choice Sauvignon
Blanc Barrel
Fermented



Chemical Analysis:
Alcohol content: 13% vol.
Total acidity: 6.14 g/l
Residual sugar: 1.7 g/l
pH: 3.19

The story of the Winemaker's Choice brand begins in 2013, when, after an exceptional harvest, Midalidare's oenologists decided to create something really special. For the first vintage Syrah grapes were chosen: one of the most well-developed varieties in the winery. In 2015, the "winemaker's choice" was Malbec, and in 2017 the brand was expanded in whites with Winemaker's Choice Sauvignon Blanc Barrel Fermented. "Chosen" wines are produced in limited quantities and are an excellent choice for terroir wines connoisseurs.

Appellation and origin: White varietal wine Sauvignon Blanc Barrel Fermented "Winemaker's Choice" from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: [Shipkata vineyard](#).

Grape variety: 100% [Sauvignon Blanc](#) from Shipkata.

Terroir: The 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. 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 9 years. The forming is double vertical shoot positioning (VSP or double 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. Important viticultural practices are de-leaving the vines on the non-sun exposed side in the afternoons and stimulate formation of leaf mass on the sun-exposed side and controlled water balance.

Harvest: The harvest for Winemaker's Choice Sauvignon Blanc Barrel Fermented takes place in the early morning, at the end of September. The grapes are machine and hand-picked 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 and cold soak in order to allow aromas from the skin to penetrate the grape juice. The grapes are then strained and delicately pressed into 225-liters French oak barrels (barrique). Slow fermentation at controlled temperature takes place. Upon finishing the fermentation, the wine is cooled and kept on the lees for a certain period of time, batonnage is carried out if necessary. Matured wine is separated from the lees. Rough filtration and bottling complete the winemaking process.

Tasting notes: White wine with clean, pale lemon-green colour. Clean on the nose with pronounced intensity. Developing aromas of lemon zest, apple, tropical fruits and freshly cut grass, complemented by secondary aromas of butter and vanilla as a result of the oak fermentation. Dry wine with high acidity, low alcohol, and medium body. With medium intensity on the palate, [Winemaker's Choice Sauvignon Blancs Barrel Fermented](#) reveals flavours of citrus and green fruits, herbaceous and flint notes, as well as subtle oak touch. The finish is long and mineral. The wine is ready to drink now but is suitable for bottle ageing.

Serving suggestions: Excellent as an aperitif or paired with white meat, fish, seafood, vegetables. Great match for roasted chicken; grilled Salmon; lobster, oysters, and other shellfish; anchovies-based dishes, bisques and creamy dishes, lasagna or eggplant parmigiana. Serve chilled at 9-11°C. Recommended glass is [Sauvignon Blanc glass](#) (tall stem, slender bowl, narrow rim).

Storage and maturity: Cool and dark place, at temperature 14-18°C. Mature. Keep 2 to 4 years.