



**MIDALIDARE
ESTATE**

Winemaker's Choice Malbec



Chemical Analysis:
Alcohol content: 14.5% vol.
Total acidity: 5.98 g/l
Residual sugar: 3.34 g/l
pH: 3.38

The story of the Winemaker's Choice brand begins in 2013, when, after an exceptional harvest, Midalidare's oenologists decide to create something really special. For the first vintage Syrah grapes were chosen: one of the exceptionally well-developed variety 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 connoisseurs of terroir wines.

Appellation and origin: Red wine Malbec "Winemaker's Choice" from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: **Dabovets** vineyard (Bio certified).

Grape variety: 100% Malbec from Dabovets.

Terroir: The vines are planted on eastern slopes of Dabovets vineyard, at average altitude 360-390 metres above sea level and 10% slope. The soils are characterized by a high content of clay with specific red colour. The temperature amplitudes are great, but the altitude prevents vines from spring frosts.

Viticulture: Malbec vines are of French origin, at average age of 14 years. The forming is double vertical shoot positioning (VSP or double guyot), the density is 4000 plants per hectare. The yield is controlled and reduced. 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 colour, in the veraison period.

Harvest: The harvest of Malbec grapes takes place in the early morning, in the end of October. Manually harvested grapes are carried out with 10-12 kg boxes. The yield is controlled and reduced to 4000 kg/ha.

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 Malbec grapes is sent by gravity to new 400-litre French oak barrels. 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 at controlled temperature. A post maceration is carried out. Then the wine is drained from the fermenters and fed for ageing into French oak barrels. Malolactic fermentation takes place under controlled temperature. The wine is aged for 12 months. Rough filtration, blending and bottling complete the winemaking. Midalidare Winemaker's Choice Malbec is not processed prior bottling so it is possible that natural sediment could form during the bottle aging.

Tasting notes: Opaque, inky purple colour. Attractive fruity aroma of juicy raspberries, strawberries and morello jam with hints of sweet spices, jamon and an effective lime-blossom tone. **Midalidare Winemaker's Choice Malbec** is juicy and lush in the mouth, with velvety tannins, excellent balance, and a pleasant spicy finish.

Serving suggestions: Pair lean red meat, roasted pork, lamb, turkey, mould cheese, mozzarella, mushrooms, roasted potatoes, and vegetables. Serve at 16-18°C, in in Syrah Old World glass (mid-size stem, egg-shaped bowl, narrow rim) or regular Red wine glass. Decant at least an hour before serving.

Storage and maturity: Cool and dark place, at temperature 12-15°C. Mature; could benefit from further ageing. Keep 10 years and more.