



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 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: White 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 6-10% 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 8 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 Winemaker's Choice Sauvignon Blanc Barrel Fermented takes place in the early mornings, at the end of September. The grapes are 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: Straw and brilliant color with greenish hints. Very complex on the nose, this Sauvignon Blanc opens with crispy zested lemon peel and grassy notes of freshly cut grass, Honeycrisp apple and focused minerality, complemented by complex ferment aromas as well as very subtle oak and tropical fruits touch. Full-flavored and firm, Winemaker's Choice Sauvignon Blancs Barrel Fermented has a textured and refreshing palate with elegant oak touch and lingering, mineral finish.

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, lasagne or eggplant parmigiana. 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 2 to 4 years.