



MIDALIDARE  
ESTATE

## Winemaker's Choice Syrah 2018



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:** PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled: Dabovets vineyard (BIO certified).

**Grape variety:** 100% Syrah

**Harvest:** The harvest for Winemaker's Choice Syrah takes place in the early morning, in mid-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 Syrah grapes is sent by gravity to new 400-litres French oak barrels. There, at controlled temperature, cold soak takes place for two weeks in order to obtain maximum coloring substance and fruity flavor from the skin. Gentle warming preceded the yeasts introduction and slow fermentation for 10 days at controlled temperature. A post maceration is carried out for 20 days. Then the wine is drained from the fermenters and fed for ageing into second fill 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 Syrah is not processed prior bottling so it is possible that natural sediment could form during the bottle aging.

**Tasting notes:** Ruby-red colour with purple hues. The intense and characteristic varietal aroma of ripe red and black fruits and pepper is complemented by hints of smoke and violets. The taste complements the aroma of Winemaker's Choice Syrah. The mouth is juicy and rounded, spicy, with excellent balance, dense body and soft tannins. A very long and spicy finish with a reminiscence of smoked meat and pepper.

**Serving suggestions:** Pair with barbecue pork, veal, hard cheese, mould cheese, mushroom based dishes. Serve at 16-18°C, in Syrah glass (mid-size stem, wide 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 for 5 to 7 years.

### Chemical Analysis:

Alcohol content: 14.5% vol.

Total acidity: 6.1 g/l

Residual sugar: 3.3 g/l

pH: 3.32