



MIDALIDARE
ESTATE

Midaldare Estate

Turn moments into memories



Midalidare Estate

Midalidare

Midalidare is more than just an estate. It is a dream came true. A dream built on the philosophy of synergy between men and nature. Hard work, endurance, respect and great passion are in the heart of Midalidare.



MIDALIDARE
ESTATE

The Story

The year is 2003. A team of wine specialists have taken the challenge of linking the tradition with state of art in winemaking. The task was difficult, as well as the project name: Midalidare! Nevertheless, they succeeded. A name you cannot remember, a wine you cannot forget!

2009 was the first vintage for Midalidare Estate. The wines were presented on the market and soon attention was attracted, both in Bulgaria and abroad.

Now, 10 years after the first vintage, Midalidare is recognized as one of the most respected Bulgarian wine producers. The small, young winery become beautiful estate and attractive destination for exciting wine tourism, preferable for relaxing holiday in the nature with all the benefits of balneotherapy and SPA procedures. The dam of Mogilovo is great for fishing and outing.



The Wineries

Midalidare Estate is situated at one of the famous wine regions in Bulgaria: Thracian Valley. The estate is set at the heart of the gently rolling hills of Sredna gora mountain, in Mogilovo village. Two wineries, one on the eastern and one on the western side of the village, are surrounded by 160 ha carefully grown vineyards.

The smaller winery on the west was built in 2009. In 2011 second, eastern winery was built. Over the years both wineries were reorganized and expanded into a modern bases reaching a capacity of 400 000 bottles, 150 000 bottles and 250 000 bottles, respectively.

New, third base is building on the territory of the eastern winery. The pearls of Midalidare are soon to have their own home – a Sparkling winery to shelter the whole process of traditional method sparkling winemaking.



MIDALIDARE
ESTATE



The Vineyards management

Wine is born at the vineyard. The good production quality is a precondition for making a valuable wine which possesses a character and individuality. Vineyard's care is therefore of highest importance for Midalidare. At present 160 hectares of vineyards are carefully managed in the estate. The hilly terrain gives the opportunity of planting a great diversity of wine varieties depending on their individual requirements which represents a main part of the corporative philosophy.

A detailed study of the climate and soil composition of the land precedes the planting and cultivation of the vines. The varieties presented are the ones suitable for the given conditions and the terroir and whose development has been carefully monitored over the years, with the clear aim of learning all the intricacies and creating wines of exceptional character.

The red varieties in Midalidare are presented by Cabernet Sauvignon, Cabernet Franc, Syrah, Malbec, Merlot, Pinot Noir, Mourvedre, Petit Verdot и Pinot Meunier. The whites are Chardonnay, Sauvignon Blanc, Pinot Gris, Riesling, Traminer, Semillon и Viognier.



MIDALIDARE
ESTATE

The Vineyards

Dabovets vineyard is the pride of Midalidare estate. Situated northeasterly over the east winery, the vineyard illuminates the view with his specific red clayey soils. After a long period and application of obligatory requirements and practices, in 2018 the vineyard estate is officially certified for a production of organic grapes.

Karaliets vineyard is situated in the east of the Mogilovo village territory, near the second winery of Midalidare. Its size is 60 hectares. The soils are average to low sandy and clayey and alluvial in the southern area.

Shipkata vineyard is situated in the east of Mogilovo, neighboring with Karaliets vineyard. Shipkata is the plot with the lowest altitude, situated in a 44 hectares flat area in the very heart of the valley.

Prisovete vineyard consists of numerous scattered plantations and bears the name in the area in which it is located. Each individual plot has a different exposure and soil content. The size of the hole terrain is 40 hectares.



MIDALIDARE
ESTATE

The Company

Midalidare is a company devoted to its mission: to create the highest quality wines made in the best possible way in accordance with its resources and to what nature has to offer. Natural gifts are combined with dedicated work within the long process of creating incredible wines. Year after year, harvest after harvest, a reputation of high-quality wines is built.

Quality products and customer satisfaction are vital for Midalidare. Major priorities for the company are to create the highest quality, unforgettable, estate grown wines, to satisfy every taste and to offer a unique portfolio. Midalidare does not only create wines, but passion and desire to transform unique natural's gifts into a masterpiece! High standards require dedication and aspiration, and values determine the appearance of the company.



MIDALIDARE
ESTATE

The Wines

Modern expression of time-honored winemaking is what makes Midalidare wines unique. Wines of tradition and innovation, know-how and state of art technology. An elegant, noble wines with attractive character and exceptional style.

What makes the wines of Midalidare remarkable is the big temperature amplitude in Mogilovo. This is a blessing which provides the optimal content of acidity, and which represents a necessary condition for the unique style and exceptional ageing potential.

The appellation of Midalidare wines is PGI Thracian Lowlands.

Midalidare wines are estate grown and bottled.



MIDALIDARE
ESTATE

Midalidare Sparkling Blanc de Blancs

APPELATION AND ORIGIN: Sparkling wine traditional method, Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Prisovete and Dabovets (Bio certified).

GRAPE VARIETY: 100% Chardonnay.

HARVEST: By hand, at the end of August.

WINEMAKING:

Whole-cluster pressing;

Stainless steel fermentation;

Bottling and Secondary bottle fermentation;

Maturation (on the lees);

Remuage (ridding);

Degorgement (disgorgement);

Dosage;

Poignettage (shaking) and mirage (inspection).

AGEING: 18-24 months.

MATURITY: Mature. Could benefit from further ageing. Keep 10 years and more.

VOLUME: 750ml, 1500 ml.

CLOSURE: Cork.



Midalidare Sparkling Brut

APPELATION AND ORIGIN: Sparkling wine traditional method, Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.
VINEYARD: Prisovete and Dabovets (Bio certified).
GRAPE VARIETY: 100% Chardonnay.
HARVEST: By hand, at the end of August.
WINEMAKING:
Whole-cluster pressing;
Stainless steel fermentation;
Bottling and Secondary bottle fermentation;
Maturation (on the lees);
Remuage (ridding);
Degorgement (disgorgement);
Dosage;
Poignettage (shaking) and mirage (inspection).
AGEING: 24-60 months.
MATURITY: Mature. Could benefit from further ageing. Keep 10 years and more.
VOLUME: 750ml, 1500 ml.
CLOSURE: Cork.



Midalidare Sparkling Gold Extra Brut

APPELLATION AND ORIGIN: Sparkling wine traditional method, Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.
VINEYARD: Prisovete and Dabovets (Bio certified).
GRAPE VARIETY: 100% Chardonnay.
HARVEST: By hand, at the end of August.
WINEMAKING:
Whole-cluster pressing;
Stainless steel fermentation;
Bottling and Secondary bottle fermentation;
Maturation (on the lees);
Remuage (ridding);
Degorgement (disgorgement);
Dosage;
Poignettage (shaking) and mirage (inspection).
AGEING: 60 months and more.
MATURITY: Mature. Could benefit from further ageing. Keep 10 years and more.
VOLUME: 750ml, 1500 ml
CLOSURE: Cork.



42/25 Sauvignon Blanc

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: The vines are planted on the endmost eastern hills, on three neighbouring plots of Shipkata vineyard.

GRAPE VARIETY: 100% Sauvignon Blanc.

TERROIR: The vines are planted on the endmost 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 lime, with a high content of carbonates. These soils have the ability to retain water and make carbonates available to the plants.

HARVEST: By hand, in the first half of September.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Maturation (on the lees).

MATURITY: Mature. Keep up to 2 years.

VOLUME: 750ml.

CLOSURE: Screw cap.



42/25 Chardonnay & Viognier & Sauvignon Blanc

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: The vines are planted on the eastern hills, on three neighbouring plots of Shipkata vineyard.

GRAPE VARIETY: Chardonnay 40%, Viognier 35%, Sauvignon Blanc 25%

TERROIR: The combination of clay soil that guarantees the right vigour, marked temperature range, perfect exposure, and carefully considered advanced viticulture ensure the development of great aromatic complexes and thus perfect characteristics of the wines.

HARVEST: By hand, in the beginning of September with Chardonnay; Sauvignon Blanc follows in mid-September and in the second half of September with Viognier.

WINEMAKING:

Whole-cluster pressing;

Cold soak;

Stainless steel fermentation;

Oak fermentation;

Maturation (on the lees).

MATURITY: Mature. Keep up to 3 years.

VOLUME: 750ml

CLOSURE: Screw cap.



42/25 Rose Syrah

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled

VINEYARD: Dabovets vineyard (BIO certified).

GRAPE VARIETY: 100% Syrah

TERROIR: Eastern Dabovets vineyard. The vines are planted on two plots with distinct characteristics for the type of Syrah clone grown, at average altitude 290-310 metres above sea level and 10% slope. The soils are characterized by a high content of clay with specific red color. The temperature amplitudes are great, but the altitude prevents vines from spring frosts. Being a highest vineyard at Midalidare, Dabovets benefits from more than 2800 hours of sunshine per year and more than 100 clear days per year.

HARVEST: By hand, in the second half of September

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Maturation (on the lees).

MATURITY: Mature. Keep up to 2 years.

VOLUME: 750ml

CLOSURE: Screw cap.



42/25 Merlot

APPELATION AND ORIGIN: Red wine Merlot from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled.

VINEYARD: The vines are planted on the eastern part of Karaliets vineyard.

GRAPE VARIETY: 100% Merlot

TERROIR:

Average to low sandy and clayey soils,
South exposure,
Mild winter, hot summer,
Optimal proportion of sunshine and rainfall,
Big temperature amplitude.

HARVEST: By hand, during the last week of September.

WINEMAKING:

Cooling,
Double sorting and press,
Cold soak,
Slow fermentation in stainless steel vats,
Post-maceration,
Partial ageing in French oak barrels.

MATURITY: Mature. Keep 3-5 years.

AGEING: 10-12 months.

VOLUME: 750ml

CLOSURE: Screw cap.



42/25 Syrah & Cabernet Sauvignon

APPELATION AND ORIGIN: Red wine, blend of Syrah & Cabernet Sauvignon from Bulgaria, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled.

VINEYARD: The vines are planted on Shipkata and Karaliets vineyards.

GRAPE VARIETY: 75% Syrah and 15% Cabernet Sauvignon

TERROIR:

Average to low sandy and clayey soils (Karaliets),
Alluvial soils with high presence of limestone (Shipkata),
South exposure,
Mild winter, hot summer,
Optimal proportion of sunshine and rainfall,
Big temperature amplitude.

HARVEST: By hand, during the last week of September.

WINEMAKING:

Cooling,
Double sorting and press,
Cold soak,
Slow fermentation in stainless steel vats,
Post-maceration,
Partial ageing in French oak barrels.

MATURITY: Mature. Keep 3-5 years.

AGEING: 10-12 months.

VOLUME: 750ml

CLOSURE: Screw cap.



Carpe Diem White

APPELLATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Shipkata, Prisovete.

GRAPE VARIETY: Blend of Sauvignon Blanc, Chardonnay & Semillon.

HARVEST: By hand.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Maturation (on the lees).

MATURITY: Keep up to 3 years.

VOLUME: 375ml, 750ml, 1500 ml, Bag-in-box 3000 ml

CLOSURE: Cork, Screw cap.



MIDALIDARE
ESTATE

Carpe Diem Rose

APPELLATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Karaliets, Dabovets (Bio certified), Shipkata.

GRAPE VARIETY: Blend of Cabernet Sauvignon & Syrah.

HARVEST: By hand.

WINEMAKING:

- Cold soak;
- Stainless steel fermentation;
- Maturation (on the lees).

MATURITY: Mature. Keep up to 2 years.

VOLUME: 375ml, 750ml, 1500 ml, Bag-in-box 3000 ml

CLOSURE: Cork, Screw cap.



MIDALIDARE
ESTATE

Carpe Diem Red

APPELLATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Karaliets, Dabovets (Bio certified), Shipkata.

GRAPE VARIETY: Blend of Cabernet Sauvignon, Merlot, Malbec & Syrah.

HARVEST: By hand.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Post maceration;

Partial maturation (in barrels).

AGEING: 6-10 months.

MATURITY: Mature. Could benefit from further ageing. Keep up to 2-4 years.

VOLUME: 375, 750ml, 1500 ml, Bag-in-box 3000 ml

CLOSURE: Cork, Screw cap.



MIDALIDARE
ESTATE

Silver Angel

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Shipkata and Prisovete.

GRAPE VARIETY: 100% Sauvignon Blanc.

HARVEST: Manual, from the beginning to mid-September.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Maturation (on the lees).

MATURITY: Keep up to 2 years.

VOLUME: 375ml, 750ml.

CLOSURE: Cork.



MIDALIDARE
ESTATE

Angel's Share Chardonnay

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Shipkata and Prisovete.

GRAPE VARIETY: 100% Chardonnay.

HARVEST: By hand, from the beginning to mid-September.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Maturation (on the lees);

Maturation (in barrels).

AGEING: 2 months.

MATURITY: Mature. Keep up to 3 years.

VOLUME: 375ml, 750ml.

CLOSURE: Cork.



Angel's Share Syrah

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Dabovets (Bio certified).

GRAPE VARIETY: 100% Syrah.

HARVEST: By hand, in mid-October.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Post maceration;

Maturation (in barrels).

AGEING: 8-10 months.

MATURITY: Mature. Could benefit from further ageing. Keep up to 2-4 years.

VOLUME: 375ml, 750ml.

CLOSURE: Cork.



MIDALIDARE
ESTATE

Synergy Sauvignon Blanc & Pinot Gris

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Shipkata, Prisovete.

GRAPE VARIETY: Blend of Sauvignon Blanc & Pinot Gris.

HARVEST: By hand.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Maturation (on the lees).

MATURITY: Mature. Keep up to 2 years.

VOLUME: 750ml.

CLOSURE: Screw cap.



Sees Rose

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Karaliets, Dabovets (Bio certified), Shipkata.

GRAPE VARIETY: Blend of Cabernet Sauvignon & Cabernet Franc.

HARVEST: By hand.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Maturation (on the lees).

MATURITY: Mature. Keep up to 2 years.

VOLUME: 750ml.

CLOSURE: Cork.



Midalidare Traminer

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Prisovete.

GRAPE VARIETY: 100% Traminer.

HARVEST: By hand, in mid-September.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Maturation (on the lees).

MATURITY: Mature. Could benefit from further ageing. Keep up to 5-7 years.

VOLUME: 750ml.

CLOSURE: Cork.



Midalidare Riesling

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Prisovete.

GRAPE VARIETY: 100% Riesling.

HARVEST: By hand, at the end of September to beginning of October.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Maturation (on the lees).

MATURITY: Mature. Could benefit from further ageing. Keep 10 years and more.

VOLUME: 750ml.

CLOSURE: Cork.



Midalidare Pinot Gris

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Prisovete.

GRAPE VARIETY: 100% Pinot Gris.

HARVEST: By hand, in mid-September.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Maturation (on the lees).

MATURITY: Mature. Could benefit from further ageing. Keep up to 5 years.

VOLUME: 750ml.

CLOSURE: Cork.



Midalidare Cabernet Sauvignon & Petit Verdot

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Karaliets, Shipkata.

GRAPE VARIETY: Blend of Cabernet Sauvignon & Petit Verdot.

HARVEST: By hand.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Post maceration;

Maturation (in barrels).

AGEING: 10-12 months.

MATURITY: Mature. Could benefit from further ageing. Keep up to 2-4 years.

VOLUME: 375ml, 750ml.

CLOSURE: Cork.



Midalidare Merlot & Cabernet Franc

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Karaliets, Dabovets (Bio Certified).

GRAPE VARIETY: Blend of Merlot & Cabernet Franc.

HARVEST: By hand.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Post maceration;

Maturation (in barrels).

AGEING: 10-12 months.

MATURITY: Mature. Could benefit from further ageing. Keep up to 2-4 years.

VOLUME: 375ml, 750ml.

CLOSURE: Cork.



Midalidare Sauvignon Blanc & Semillon

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Shipkata and Prisovete.

GRAPE VARIETY: Blend of Sauvignon Blanc & Semillon.

HARVEST: By hand.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Maturation (on the lees).

MATURITY: Mature. Keep up to 2 years.

VOLUME: 750ml.

CLOSURE: Cork.



Midalidare Viognier *Just three barrels*

APPELLATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Shipkata.

GRAPE VARIETY: 100% Viognier.

HARVEST: By hand, at the end of September.

WINEMAKING:

Cold soak;

Oak fermentation;

Maturation (in barrels);

AGEING: 8 months.

MATURITY: Mature. Could benefit from further ageing. Keep for 5-7 years.

VOLUME: 750ml.

CLOSURE: Cork.

BOTTLES PRODUCED: 960.



Rose de Mourvedre

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Dabovets (Bio certified).

GRAPE VARIETY: 100% Mourvedre.

HARVEST: By hand, in the beginning of October.

WINEMAKING:

Cold soak;

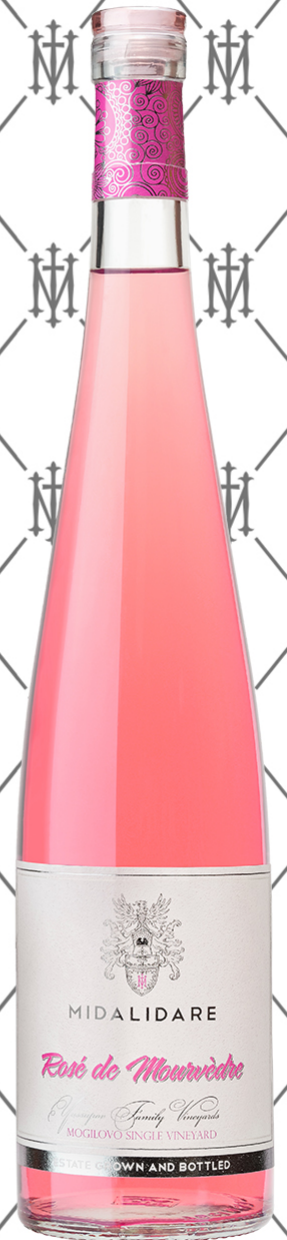
Stainless steel fermentation;

Maturation (on the lees);

MATURITY: Mature. Keep up to 2 years.

VOLUME: 750ml.

CLOSURE: Glass stopper.



Rose de Mourvedre Single Barrel

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Dabovets (Bio certified).

GRAPE VARIETY: 100% Mourvedre.

HARVEST: By hand, in the beginning of October.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Oak fermentation;

Maturation (on the lees);

MATURITY: Mature. Keep up to 2 years.

VOLUME: 750ml.

CLOSURE: Glass stopper.



Mogilovo Village

APPELLATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Karaliets, Shipkata.

GRAPE VARIETY: Blend of Cabernet Sauvignon, Merlot & Petit Verdot.

HARVEST: By hand.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Oak fermentation;

Post maceration;

Maturation (in barrels).

AGEING: 10-12 months.

MATURITY: Mature. Could benefit from further ageing. Keep up to 3-5 years.

VOLUME: 750ml.

CLOSURE: Cork.



Nota Bene

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Karaliets, Dabovets (Bio certified).

GRAPE VARIETY: Blend of Merlot, Malbec & Syrah.

HARVEST: By hand.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Oak fermentation;

Post maceration;

Maturation (in barrels).

AGEING: 10-12 months.

MATURITY: Mature. Could benefit from further ageing. Keep up to 3-5 years.

VOLUME: 375ml, 750ml.

CLOSURE: Cork.



Midalidare Sauvignon Blanc Premium Selection

APPELLATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Shipkata.

GRAPE VARIETY: 100% Sauvignon Blanc.

HARVEST: By hand, in mid-September.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Maturation (on the lees).

MATURITY: Mature. Keep up to 2 years.

VOLUME: 750ml.

CLOSURE: Cork.



Calista Chardonnay

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Prisovete.

GRAPE VARIETY: 100% Chardonnay.

HARVEST: By hand, at the end of September.

WINEMAKING:

Cold soak;

Oak fermentation ;

Maturation (in barrels).

AGEING: 12 months.

MATURITY: Mature. Could benefit from further ageing. Keep for 7-10 years.

VOLUME: 750ml.

CLOSURE: Cork.



Grand Vintage Syrah

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Dabovets (Bio certified).

GRAPE VARIETY: 100% Syrah.

HARVEST: By hand, in mid-October.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Oak fermentation;

Post maceration;

Maturation (in barrels).

AGEING: 12 months.

MATURITY: Mature. Could benefit from further ageing. Keep up to 5 years.

VOLUME: 750ml, 1500 ml.

CLOSURE: Cork.



Grand Vintage Cabernet Franc

APPELLATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Dabovets (Bio certified).

GRAPE VARIETY: 100% Cabernet Franc.

HARVEST: By hand, in the beginning of October.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Oak fermentation;

Post maceration;

Maturation (in barrels).

AGEING: 12 months.

MATURITY: Mature. Could benefit from further ageing. Keep up to 5 years.

VOLUME: 750ml, 1500 ml.

CLOSURE: Cork.



Grand Vintage Malbec

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Dabovets (Bio certified).

GRAPE VARIETY: 100% Malbec.

HARVEST: By hand, at the end of October.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Oak fermentation;

Post maceration;

Maturation (in barrels).

AGEING: 12 months.

MATURITY: Mature. Could benefit from further ageing. Keep 10 years and more.

VOLUME: 750ml, 1500 ml.

CLOSURE: Cork.



Rock'NRolla

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Karaliets and Dabovets (Bio certified).

GRAPE VARIETY: Blend of Cabernet Sauvignon, Cabernet Franc and Merlot.

HARVEST: By hand.

WINEMAKING:

Cold soak;

Stainless steel fermentation;

Oak fermentation;

Post maceration;

Maturation (in barrels).

AGEING: 12 months.

MATURITY: Mature. Could benefit from further ageing. Keep 10 years and more.

VOLUME: 750ml, 1500 ml.

CLOSURE: Cork.



Grande Cuvee

APPELLATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Karaliets, Dabovets (Bio certified).

GRAPE VARIETY: Blend of Merlot, Malbec & Cabernet Sauvignon.

HARVEST: By hand.

WINEMAKING:

Cold soak;

Oak fermentation;

Post maceration;

Maturation (in barrels).

AGEING: At least 12 months.

MATURITY: Mature. Could benefit from further ageing. Keep 10 years and more.

VOLUME: 750ml, 1500 ml.

CLOSURE: Cork.



Winemaker's Choice Sauvignon Blanc Barrel Fermented

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Shipkata.

GRAPE VARIETY: 100% Sauvignon Blanc.

HARVEST: By hand, at the end of September.

WINEMAKING:

Cold soak;

Oak fermentation;

Maturation (on the lees);

MATURITY: Mature. Keep up to 2-4 years.

VOLUME: 750ml.

CLOSURE: Cork.



MIDALIDARE
ESTATE

Winemaker's Choice Syrah

APPELLATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Dabovets (Bio certified).

GRAPE VARIETY: 100% Syrah.

HARVEST: By hand, in mid-October.

WINEMAKING:

Cold soak;

Oak fermentation;

Post maceration;

Maturation (in barrels).

AGEING: 12 months.

MATURITY: Mature. Could benefit from further ageing. Keep up to 5-7 years.

VOLUME: 750ml.

CLOSURE: Cork.



Midalidare Multi-vintage

APPELATION AND ORIGIN: Non-vintage red wine from Bulgaria, blend of Malbec and Syrah of current 2019, opened bottles of Syrah 2015 and opened bottles of Malbec 2013, PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: Dabovets vineyard (Bio certified).

VINEYARD: Dabovets (Bio certified).

GRAPE VARIETY: 68,6% Malbec 2019, 26,7% Syrah 2019, 2,8% opened bottles Syrah 2015, 1,9% opened bottles Malbec 2013.

HARVEST: By hand, in the second half of October for Syrah and the last couple of days in October for Malbec.

WINEMAKING:

Cooling,
Double sorting and press,
Cold soak,
Slow fermentation in stainless steel vats,
Slow fermentation in barrels,
Post-maceration,
Ageing in French oak barrels,
Bottle ageing (for old vintages).

AGEING: 12 in barrel, 36 and more in bottle.

MATURITY: Mature. Could benefit from further ageing. Keep up to 10 years.

VOLUME: 750ml.

BOTTLES PRODUCED: 1300

CLOSURE: Cork.



Midalidare Reserve

APPELATION AND ORIGIN: PGI Thracian Lowlands, Bulgaria. Midalidare estate grown and bottled.

VINEYARD: Karaliets.

GRAPE VARIETY: Blend of 80% Merlot, 14% Syrah, 4% Cabernet Sauvignon and 2% Petit Verdot.

HARVEST: By hand.

WINEMAKING:

Cold soak;

Oak fermentation;

Post maceration;

Maturation (in barrels);

Bottle ageing.

AGEING: 24-40 months.

MATURITY: Mature. Could benefit from further ageing. Keep 15 years and more.

VOLUME: 750ml.

CLOSURE: Cork.



Midalidare Estate



**MIDALIDARE
ESTATE**

Contact:

- Email: office-sofia@midalidare.bg
- Mobile: +359 882 258 446
- Address: Bulgaria, 1113 Sofia, Izgrev district, 35th Nikola Mirchev str.
- Website: [Midalidare Estate](#)