



MIDALIDARE
ESTATE

42/25

Chardonnay &

Viognier &

Sauvignon Blanc



Chemical Analysis:
Alcohol content: 12 % ABV.
Total acidity: 6.29 g/l
Residual sugar: 2.1 g/l
pH: 3.17

Right here, within these coordinates, in the middle of the gently rolling hills of the Sarnena Sredna Gora Mountain, in the lovely village of Mogilovo is nestled Midalidare Estate. A wine oasis filled with passion and love, where traditions are honored, and nature's gifts are respected. This is where we create our wines. Some had heard about it. Others had tasted them, and some had even been our guests and had sensed the charm of Midalidare.

We created 42/25 for You. No matter who you are and where you are, at any time a few sips will take you to Mogilovo and will share with you the passion our wines are filled with. We created 42/25 so that you could have a taste not just of its aroma but of the spirit of Midalidare. 42/25 is not only telling you about itself. Its aroma and taste take you on an exciting journey. You are traveling to Mogilovo, but it is not about the destination. It is about emotion. And the emotion starts with a glass of 42/25 right where you are, goes through 42 degrees latitude and 25 degrees longitude and ends wherever you decide.

Appellation and origin: White wine from Bulgaria, blend of Chardonnay, Viognier, and Sauvignon Blanc "42/25", PGI Thracian Lowlands, Mogilovo. Midalidare estate grown and bottled: [Shipkata vineyard](#).

Grape variety: 40% [Chardonnay](#), 35% Viognier, 25% [Sauvignon Blanc](#).

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. 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 42/25 Chardonnay & Viognier & Sauvignon Blanc takes place in the early mornings. It starts in the beginning of September with Chardonnay; Sauvignon Blanc follows in mid-September and the end is in the second half of September with Viognier. Chardonnay and Viognier are hand-picked and are carried out with 10-12 kg boxes. Sauvignon Blanc grapes are machine-picked and are triple sorted through Opti-Grape system.

Winemaking notes: The varieties undergoes separated winemaking, and their proportion in the blend may vary depending on the vintage. The harvested grapes are immediately transported and cooled in a refrigerator for 24 hours. When processing Chardonnay, which is sorted at the vineyard, the whole bunches are pressed. Viognier goes through manual sorting in two stages: at first the whole clusters are sorted and after being destemmed, the second sorting of the grapes is carried out. The finest machine selection of Sauvignon Blanc grapes is sent for gentle pressing. After pressing, Viognier and Sauvignon Blanc go through a cold soak in order to allow aromas from the skin to penetrate the grape juice. The grapes are then strained and delicately pressed into stainless steel vats. Clarification for a few days preceded the yeasts introduction. Chardonnay enters directly for fermentation without being in contact with the skins. The fermentation is carried out at a controlled temperature, in stainless steel vats for Chardonnay and Viognier and in oak barrels for Sauvignon Blanc. After the fermentation, all three varieties are kept on the lees, batonnage is carried out if necessary: Viognier for 1 month, Chardonnay for 5 months and Sauvignon Blanc for 6 months. The process ends with the separation of the wine from the lees. Filtration, blending and bottling complete the winemaking.

Tasting notes: Brilliant and clean light-yellow color with delicate copper shades. [42/25 Chardonnay & Viognier and Sauvignon Blanc](#) reveals a gorgeous bouquet of fruity aromas of yellow apple, ripe pear, juicy lemon, and red grapefruit, enhanced by lush notes of white flowers and elegant buttery vanilla tone as a result of oak fermentation. In the mouth the wine is light, fresh, and mineral, perfectly balanced with a pronounced taste of ripe fruit, peach blossom, and oak notes. The mineral and medium-lasting finish ends in an oily-citrusy aftertaste.

Serving suggestions: Great as an aperitif or in combination with poultry, fish, seafood, vegetables. Excellent match for seafood risotto or rice with light cream sauce; pizza and pasta with chicken and vegetables; grilled chicken with vegetables; grilled fish, especially oily fish such as sardines and mackerel with fresh salad or vegetable puree; salads with chicken, fish, ham or cheese. Serve at 9-11°C, in [Unoaked Chardonnay wine glass](#) (tall stem, large bowl, wide rim) or regular White wine glass.

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