



The story of Midalidare is a story of action that turns dreams into reality. Our dream took us to the other side of the world, to a magical place with wonderful nature and exceptional wines – New Zealand. We wanted to try something different and challenging, to improve our skills, to gain knowledge. Thus, the idea of creating wine abroad was born.

TASTING NOTES

Clear, pale lemon-green colour. Medium intense nose, fruit aromas of lemon, cassis, passionfruit, and herbal notes of lemongrass. The palate is medium intense, with flavours of citrus, asparagus and lemongrass. Elegant and fresh wine with low alcohol, light body and medium finish.

SERVING SUGGESTIONS

Excellent as an aperitif or paired with poultry, fish, seafood, vegetables, spicy food. Serve at 6-10°C, in Sauvignon Blanc glass (tall stem, slender bowl, narrow rim) or regular White wine glass.



CHEMICAL ANALYSIS

- ABV: 12.5 % by vol.
- Total acidity: 6.4 g/l
- Residual sugar: 2.64 g/l

CELLARING

Mature; keep up to two years.



- Appellation: Wairau, Marlborough, New Zealand
- Grape variety: Sauvignon Blanc
- Type: White wine, still
- Vintage: 2025
- Volume: 3000 ml, Bag-in-box
- Style: Dry
- Released: October 2025

TERROIR

- Topography: Hilly terrain
- Soils: Volcanic, sandy, medium to highly stony and highly permeable
- Climate: Mild winter, hot summer, big temperature amplitude

VITICULTURE

- Farming: Conventional viticulture
- Vine age and forming: 15 years, double VSP
- Clone: Plants of New Zealand origin, MS clone
- Density and yield: 15 tone/ha
- Green pruning, Gravels

WINEMAKING

Harvest: Machine, in the beginning of April

Pre-fermentation: Cold soak

Primary fermentation: Stainless steel

Maturation: On the lees

PRODUCER PROFILE

Grape origin: New Zealand grown and vinified

Producer: Midalidare New Zealand Limited

Winemaker: Aleksandar Aleksiev, Nikolay Katerov, Marin

Marinov, Ivo Petkov

Region: Marlborough

IMPORTER AND DISTRIBUTOR

Midalidare Ltd, 6239 Mogilovo, Bulgaria