



**MIDALIDARE  
ESTATE**



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# *Our Estate*



*Midalidare Estate is situated in the village of Mogilovo, which lies 20 kilometers away from the town of Chirpan, in the middle of Bulgaria. We chose this place in 2008 due to the beautiful rolling terrain and also its auspicious natural conditions for vineyard cultivating.*



*The climate is continental moderate with more than 3 000 hours of sunshine per year. The hot summers with warm nights and comparatively mild winters and occasional snowfalls at times, though, are typical of this particular micro climate.*



# *Our Vineyards*



*We established the winery amid several hundred acres of new vineyards. We opted for this spot for two reasons – first, its natural air circulation and second, the location upon the south-facing slope of Chirpan Heights. The limestone soils account for the high quality of the grapes and the Balkan Mountains stop the cold northern winds in the winter.*

*The following white grape varieties can be listed among the planted and cultivated assortment at our estate: Sauvignon Blanc, Semillon, Pinot Gris and Chardonnay. The cultivated red grape varieties are: Syrah, Malbec, Cabernet Franc, Merlot, Cabernet Sauvignon and Petit Verdot. Some of these are not very typical for Bulgaria but this exact choice is explained by our wish to experiment and to produce wines with unique characteristics.*



# Winemaking



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*Our conception is orientated not just towards the high quality wine making but likewise towards the medium quality wine making, where we, the Midalidare Estate Team, can offer wines with price point /quality ratio and maximum terroir input.*



*We harvest only manually in the early morning hours, in small crates and at the optimal ripeness of the grapes. Later, the wine grapes are chilled in cooling chambers for 24 hours. Than we select only the best grapes manually on sorting tables. The purpose of this expensive and time-consuming procedure is to remove all of the damaged and rotten grapes which might influence unfavorably on the taste of wine.*





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# Winemaking

*Our white wines fermentate slowly at low temperatures in 2 000 liter stainless steel vessels and they are left to stay for four more months to obtain further richness of flavor and full-bodied taste.*

*The grapes for the red wines fermentate in specially designed vessels and after they have undergone fermentation, the wines age in 225 liter barriques.*



# Ageing

*In particular, our Chardonnay wines, as well as some of the red wines, fermentate in 400 liter French oak barrels. We use only French barrels in the winery and we also experiment with various types of oak together with the extent of the burning of the wood.*



*Our two winemakers – Nikolay Katerov and Alexandar Alexiev – have rich professional experience, acquired in Bulgarian and foreign wine cellars. They have worked in Australia, New Zealand and Argentina, which accounts for the fashionable quest for the flavor in the wines of Midalidare Estate.*

# Visit us

*Our estate offers an attractive and artistic interior and exterior, which are full of imagination, and contribute to our popularity as a wine tourism destination. Moreover, wine lovers could relax in our Spa Hotel situated in the center of the village.*

*Furthermore, there are unique archaeological landmarks around, which have remained in the area since the times of the ancient Thracian kings. In the antique Greek and Roman authors' stories the rulers, who inhabited these territories, were famous not only for their freedom-loving and belligerent spirits, but also for their passion for wine.*

*The passion for wine is the bridge between tradition and modern philosophy of Midalidare Estate.*



# *Silver Angel Sauvignon Blanc 2013*



*Color:* Sparkling pale yellow with greenish tinges.

*Aromas:* Intensive nose with grassy flavors, green spiciness, touches of citrus dominated by lemon and lime flavors.

*Taste:* Fresh with medium structure, very fine touches of effervescence. Excellent balance between the acids and body. Intensive aromas dominated by the grassy character of the wine. Long and memorable aftertaste.



# *Midalidare Pinot Gris 2013*



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*Color: Deep yellow-green color.*

*Flavor: Soft white flowers aromas with grassy notes, and characteristic of quince flavor.*

*Taste: Full body and excellent balance between freshness and structure. Long and extremely pleasant taste of quince and tropical fruit.*

# *Midalidare*

## *Sauvignon & Semillon 2012*



*Color: Intensive yellow color.*

*Flavor: Grassy flavor, spicy tones, the flavor of red grapefruit, mango and ripe pineapple are dominates.*

*Taste: Harmonic, balanced and mild taste. Extraordinarily intensive and complex taste and flavor. Long, memorable aftertaste.*

# *Midalidare Traminer 2011*



*Color: Sparkling, yellow color with green hues.*

*Flavor: Fresh, sweet and elegant nose of rose, citrus and acacia. Mild feeling of oil due to the wine aging on yeast lees.*

*Taste: The wine has good structure and freshness, good balance between body and acidity. Dominates the palate feeling rose and citrus. Long and lasting aftertaste.*

# *Midalidare Riesling 2011*



*Color: Pale greenish color.*

*Flavor: Intense, typical varietal aromas of lime and quince.*

*Taste: Medium body and strong freshness, which combines very well with the body. Excellent aging potential.*

# *Midalidare*

## *Chardonnay Calista 2011*



*Color: Sparkling lemon-yellow color.*

*Flavor: Flavors of ripe tropical fruits, butter, vanilla and toasted bread.*

*Taste: Well-structured body, voluminous, with enjoyable harmony and freshness. Excellent integrated oak with tinges of butter and cream, in the style of the best Burgundy Chardonnays.*

# *Synergy*

## *Sauvignon Blanc & Pinot Gris 2012*



*Color: Brilliant and medium intense yellow color with green hues.*

*Flavor: Strong and intense nose. Herbaceous aromas, fresh cut grass, spices mixed with fine and elegant aromas of quince.*

*Taste: Good structure and freshness, very well balanced. The palate is soft with aromas of herbs, citrus and quince.*



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# *Synergy*

## *Chardonnay & Viognier 2011*



*Color: The color is brilliant, medium intense yellow color with green hues*

*Flavor: Strong and intense nose. Senses are fresh floral (floral) scent mixed with fine and elegant aromas of peach.*

*Taste: Good structure and freshness. The palate can feel the delicate and subtle aromas of white flowers, vanilla and peach.*



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# *Midalidare Rose de Mourvedre 2013*



*Color: Bright, pale pink- look like a color of salmon, with bulbous shades.*

*Flavor: It has an intense fruity aromas of strawberry, raspberry, black currant and chokeberry.*

*Taste: Fresh with good structure and balance of acids. Elegant body with a pleasant sweetness and a long finish.*



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# *Midalidare*

## *Cabernet Sauvignon & Petit Verdot 2012*



*Color: Deep, ruby-red.*

*Flavor: Complex, spicy, attractive, dominated by ripe red berries, enjoyable oak.*

*Taste: Voluminous, round, mild, juicy. Dry fruits, chocolate, leather and vanilla can be perceived in its taste. Long end and excellent aftertaste.*



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# *Midalidare*

## *Merlot & Cabernet Franc 2013*



*Color: Deep, ruby-red.*

*Flavor: Attractive nose of black currant, ripe plum and slightly implied oak.*

*Taste: Elegant, juicy, with very spicy taste and flavor of ripe berries, raisins, jujube, pit. Memorable aftertaste and long finish.*



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# *Nota Bene 2012*

## *Merlot&Malbec&Syrah*



*Color: Deep, ruby-red.*

*Flavor: Attractive nose of black currant, ripe plum and slightly implied oak.*

*Taste: Elegant, juicy, with very spicy taste and flavor of ripe berries, raisins, jujube. Memorable aftertaste and long finish*



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# *Mogilovo Village 2011*

## *Cabernet Sauvignon & Merlot & Petit Verdot*



*Color: Deep, ruby-red.*

*Flavor: Interesting, intriguing nose of dark berries, ripe plum with well integrated nuances of smoky oak.*

*Taste: Voluminous, mild, spicy, with agreeable fruity bitterness. Complex and very well balanced wine with a long aftertaste.*



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# *Grand Vintage Syrah 2012*



*Color: Vivid, deep, dense dark-red color.*

*Flavor: Intensive, intriguing flavor: spices, black pepper, dry fruits, smoke.*

*Taste: Elegantly balanced body with excellent structure and volume. Enjoyable oak and smoked nuances. Strong taste and flavor dominated by spices, blue plum and chocolate. Excellent ageing capacity.*



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# *Grand Vintage Cabernet Franc 2011*



*Color: Vivid, deep ruby-red color.*

*Flavor: Intensive, typical for this variety. Pepper flavor, completed by black currant, and raspberries. Smoke nuances.*

*Taste: Elegant body, mild and harmonic, with a very strong and intriguing flavor and long aftertaste. A really memorable wine with a significant ageing capacity.*



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# *Grand Vintage Malbec 2012*



*Color: Extremely intensive dark-violet color, characteristic for this variety.*

*Flavor: Ripe, dry fruits, blue plum, raisins, almonds.*

*Taste: Exceptional concentration, mild, but very voluminous, powerful, well-balanced acidity, intensive and memorable taste and flavor, long end and aftertaste Excellent aging capacity.*



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# *Grand Cuvee 2011*

## *Merlot&Cabernet Sauvignon&Malbec*



*Color: Deep, dark, intensive red color with violet nuances.*

*Flavor: Elegant, complex flavor: ripe, red berries, smoke.*

*Taste: Excellent concentration, very well-balanced phenols and acids, round, mild, and at the same time, voluminous and durable. Long and memorable aftertaste. This wine has an exceptional taste and flavor and perfect aging capacity.*



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# *Rock`Nrolla 2011*

## *Cabernet Sauvignon & Cabernet Franc & Merlot*



*Color: Deep, dark and intensive red color with slight brick hues.*

*Flavor: Elegant and coplexe aromas, red fruits, pepper, leather and smoke. The end is marked by vanilla and marmalade tones.*

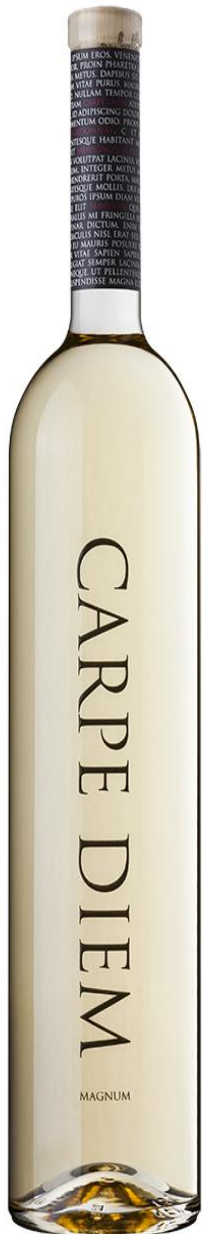
*Taste: Excellent concentration, very good balance and acidity. Long and memorable aftertaste.*



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# Carpe Diem 2012

## Sauvignon Blanc & Chardonnay Semillon



*Color: Intensive yellow color with green hints.*

*Aromas: Seducing lime and grapefruit aromas, with touches of citrus and green spiciness.*

*Taste: Very good structure and density.  
Excellent balance between acids and body.  
Intensive aromas dominated by citrus, grassy characters and pineapple hints. Longue aftertaste.*



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# *Carpe Diem Rose 2013*

## *Cabernet Sauvignon & Syrah*



*Color: Interesting lightly salmon color with grey hints.*

*Aromas: Soft and elegant aromas of forest berries, vanilla and touches of spiciness.*

*Taste: Very balanced structure and density. Fresh and light, this wine reminds of citrus fruits, lime and spices. Longue aftertaste.*



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# *Carpe Diem 2012*

## *Cabernet Sauvignon & Merlot & Malbec & Syrah*



*Color: Deep, ruby-red.*

*Aromas: Complex, spicy, attractive, dominated by ripe red berries, enjoyable oak.*

*Taste: Round, mild and juicy body. Dry fruits, leather and vanilla can be perceived in its taste. Long ending wine with excellent aftertaste.*



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# *Arcobaleno Chardonnay 2013*



*Color: Sparkly, middle intensive yellow-green color*

*Aromas: Good structure and acidity, which make wine balance and freshness. The flavor is stronger and remembered.*

*Taste: Green apple, peach and lime. The end is vanilla sweetness.*



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# *Arcobaleno*

## *Merlot&Cabernet Sauvignon&Syrah 2012*



*Color: Deep, rich color with violet hues*

*Aromas: Blackberry, hints of smoke, lightly oaked*

*Taste: Good balance between acids and tannins, medium to strong structure, soft, well integrated tannins, impressive aromas of blackberry, dried fruit.*



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# *Guest House*

*Our guest house is situated in middle of our first winery. The exterior and the interior of whole estate which is surrounded by vineyards telling our own story..*



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# *Ageing*



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# *Midalidare Spa Hotel*



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# Contacts

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## **Winery**

*Midalidare Estate*

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## **Sales Representatives in Bulgaria**

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THE NAME YOU CAN'T REMEMBER.  
THE TASTE YOU CAN'T FORGET

The advertisement features five wine bottles of different colors (green, white, black, grey, and yellow) lined up against a dark background. Behind the bottles is a large, ornate coat of arms featuring an eagle with spread wings. The bottles have labels with various wine names and descriptions. A diamond is visible in the bottom left corner of the advertisement.

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