

Bodegas Martin Codax

Espumoso Albariño



WHITE
CHAMPAGNE &
SPARKLING



SPAIN



RÍAS BAIXAS



SUITABLE
FOR VEGANS

TASTING NOTE

The appearance is bright, clean with golden reflections. Citrus and fruity (green apple) aroma, significant balsamic hint (aromatic herbs). Varietal scents harmonize with lees, bakery notes from ageing. Palate: creamy lees prominence, integrated lively bubble, freshness, persistence.

VITICULTURE

To produce the Sparkling Martín Códax, the winery went for a selected harvest at the beginning of September, ten days before the conventional one to guarantee its freshness and balance. Classification: Brut, 10 gr/l of residual sugar.

VINIFICATION

The wine ages on lees for 30 months, enhancing aromatic complexity and bubble integration. Traditional champenoise method with slow, controlled bottle fermentation after 3 months on lees before production. Disgorged after October tirage.

FOOD MATCHING

Rice dishes, fish, soft sauces, white meats, partly cured cheeses

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Albariño (100%)
CLOSURE	Natural Cork
SKU CODE	K54161NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Spain
REGION	Rías Baixas
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.2
TOTAL ACIDITY	6.8g/l Tartaric
RESIDUAL SUGAR	10g/l
SKU	K54161NV