

Bodegas Martin Codax

Albariño 2024



WHITE
STILL WINE



SPAIN



RÍAS BAIXAS



SUITABLE
FOR VEGANS

TASTING NOTE

Vivid straw-yellow green colour with a touch of ripe lemon. Bright and clear. The nose is intense and elegant with hints of fresh herbs, green apples, citric fruits and grapefruit. On the palate is persistent, rounded and full-bodied, with a light petillance that gives the wine an impressive and vivacious sense of freshness.

VITICULTURE

Teledetection to classify vineyards and produce different profile wines.

VINIFICATION

Manual harvest in 20 kg crates. Destemming and subtle grape pressing at 1kg. Alcoholic fermentation between 16-18°C. Partial malolactic fermentation. Transfers and resting. Coupages. Proteic stabilization. Tartaric stabilization and filtering. Bottling.

FOOD MATCHING

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

SIZE	75cl
VINTAGE	2024
ABV	12%
GRAPE VARIETIES	Albariño (100%)
CLOSURE	Screw cap
SKU CODE	K54061I4
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Spain
REGION	Rías Baixas
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.3
TOTAL ACIDITY	7.1g/l Tartaric
RESIDUAL SUGAR	3.3g/l
SKU	K54061I4