

Bodegas Martin Codax

Albariño Arousa 2021



TASTING NOTE

Appearance: Straw-coloured yellow with green highlights. Nose: Medium-high intensity. Citrus, saline and iodized notes from algae and low tide. Aromatic herbs such as lemon grass, laurel and white pepper. Palate: Intense, with nerve, tasty and persistent. The citric and saline notes are highlighted in the retronasal.

VITICULTURE

This wine comes from a thorough selection of plots which are very close to the sea. Vineyards which have grown in the river Umia's mouth cultivated by winegrowers who have had a long maritime and fishing tradition.

VINIFICATION

Manual harvest in 20kg crates. Destemming and subtle grape crushing. Pressing at 2 kg. Alcoholic fermentation at 16-18°C. Transfers and rest. Coupages. Proteic and tartaric stabilization. Filtering and Bottling.

FOOD MATCHING

Seafood, white fish, ceviche.

SIZE	75cl
VINTAGE	2021
ABV	13%
GRAPE VARIETIES	Albariño (100%)
CLOSURE	Natural Cork
SKU CODE	L9086121
EXPRESSION	White, Round and Fruity
COUNTRY	Spain
REGION	Rías Baixas
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.2
TOTAL ACIDITY	7.6g/l Tartaric
RESIDUAL SUGAR	1.7g/l
SKU	L9086121