

# Bodegas Martín Códax

## Espumoso Albariño



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              |