

# Martín Códax

Martín Códax wine pays homage to the troubadour of the same name who lived in this region in the 13th century. It is said that he was born and lived in Galicia. His songs exalted the beauty of women, gallant love and bequeathed us with the spell of the Albariño.

## TASTING NOTES

### APPEARANCE

Vivid straw-yellow green colour with a touch of ripe lemon. Bright and slightly sparkling.

### SMELL

Intense and elegant aroma with hints of fresh herbs, green apples, citric fruits and grapefruit.

### PALATE

It is persistent, rounded and full-bodied, with a light petillance that gives the wine an impressive and vivacious sense of freshness.

## TECHNICAL CHARACTERISTICS

**TYPE OF WINE:** Young white wine

**GRAPE VARIETY:** Albariño 100%

**D.O.:** Rías Baixas

**SUBZONE:** Salnés Valley

**FERMENTATION:** Stainless steel vats (alcoholic and malolactic fermentation) following fermentation, the wine underwent sur lie aging for four months.

**AGEING:** No

## VINIFICATION PROCESS

Martín Códax has been made following a rigorous process (vertical design of the cellar, stainless steel vats, temperature controlled and cool refrigerating system, two filtering before bottling...). This wine keeps the purest and traditional flavours of the wines produced in the Salnés Valley as they have been made for ages

## SERVING SUGGESTION

**GASTRONOMY:** Seafood, shellfish, poultry, rice, mild cheese

**SERVE AT:** 10°-12°C

## CHEMICAL ANALYSIS

**ALCOHOL CONTENT:** 12,5 %vol

**TOTAL ACIDITY:** 6 g/l (tartaric acid)

**VOLATILE ACIDITY:** 0.33 g/l (tartaric acid)

**RESIDUAL SUGAR:** 3.8 g/l

