

# Marzal ALBARIÑO



*“Where every sip of Marzal will conjure up the fresh salty air of the Atlantic and refresh your palate like an Albariño should”*

## DESCRIPTION

Marzal Albariño is a passion project for Bodegas Trenza. With a desire to work with the Albariño grape varietal, we hope to shine light on this unknown treasure of a wine region, Ribeiras do Morrazo. This is an amazing Albariño that is nothing less than thirst quenching.

## TASTING NOTES

Bright pale lemon colour with youthful attractive notes of lime, green apples, peach, combined with mineral notes reminiscent of a fresh sea breeze. The palate is lively with lots of fresh fruit, crisp acidity and light salty sensation making the wine seem electric.

A lovely glass to drink on its own, and will also match almost anything from the sea such as shellfish, fried calamari, oven baked trout and salmon, as well as sushi.

## VINEYARDS

Situated on elevated plains on the western Morrazo peninsula between vigo and pontevedra, the vineyards of Ribeiras do Morrazo, these low yielding vineyards, planted on granite soils, are greatly influenced by the Atlantic Marine climate due to the fact they just a few hundred metres from the Atlantic Ocean.

## WINEMAKING

The grapes were handpicked in small cases at the optimum stage of ripeness during the month of September 2021. The cases were cold stored over night before whole cluster pressing, cold settling of the musts before racking and fermentation in small stainless steel tanks at 14-16°C. After the fermentation the wine was aged on fine lees for 4 months in stainless steel tanks.

## INFORMATION

WINERY: Bodegas Trenza

TYPE OF WINE: White Wine

WINEMAKER: David Tofterup

VINTAGE: 2021

APPELLATION: IGP Ribeiras do Morrazo

VINES: 100% Albariño

ALC/ VOL. : 12,5%

## LOGISTICAL DATA



750 ml / 1,16 kg  
295 x 800mm



12ud / 14,0 kg  
255x330x305mm



Euro Pallet (120X 80cm)  
Layer: 5 / 10cs / 50cs total  
725 kg / 168cm height



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