

# Pedras Negras

## Grape Marc Spirit



**History:** Named after the area of the vineyards where it originated from, the wine Pedras Negras emerged nearly half a century ago, a wine that, despite its longevity in the market, has always been known to follow the evolution of the oenological techniques by which it is produced.

**Region:** Setúbal Peninsula

**Classification:** Grape Marc Spirit

**Name:** Pedras Negras

**Alcohol content:** 40% vol

**Method of manufacture:**

Aguardente Bagaceira Pedras Negras is obtained from fresh masses distilled in a copper still.

**Serving:**

Recommended serving temperature: 18-20 °C.  
As a digestif.

**Tasting note:**

Clear, mild flavour and velvety.  
Excellent at the end of a meal.

**Alcohol content:** 40% vol

**Capacities:** 70cl