

Pedras Negras

Aged 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: Aged 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, aged in Portuguese oak canisters, for a period exceeding 10 years.

Serving:

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

Tasting note:

Golden brown, clear with a smooth and velvety taste, with hints of oak.
Excellent at the end of a meal.

Alcohol content: 40% vol

Capacities: 70cl