

# Pedras Negras



**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. This brand has always been a benchmark in the domestic table wines market.

**Region:** Setúbal Peninsula

**Classification:** Vinho Abafado

**Name:** Pedras Negras Abafado

**Grape varieties:** Fernão Pires

**Alcohol content:** 17% vol

**Vinification:** Obtained from the fermentation of Fernão Pires grapes interrupted by the addition of Wine Spirit, with pelicular maceration of at least 5 months.

**Serving:** Temperature: As an appetiser, at the temperature of 10°C or as a digestif at the temperature of 16° C

As an appetiser or to accompany regional and conventual confections and dark chocolate. Estimated longevity of many years.

**Tasting note:**

Amber colour with some golden highlights and an aroma of honey, dried fruit and tea, it presents a fresh taste, well balanced and with good persistence.

**Analysis:** Alc. Cont. 17% vol | pH: 3.45 | Ac. Total: 4.2 g/

**Capacities:** 75 cl