



Pedras Negras Red



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: Red Table Wine

Name: Pedras Negras

Grape varieties: Castelão

Alcohol content: 12,5% vol

Vinification:

Ferments in stainless steel vats with reassembly, and controlled temperature.

Serving:

Recommended drinking temperature: 16°C

Goes well with all meat dishes and cod.

Immediate consumption.

Tasting note:

With a ruby colour, an aroma of fruits of the forest and eucalyptus leaf, comes a vinous, full-bodied and acidic taste.

Analysis: Alc. cont. 12.5% vol | pH: 3.6 |

Ac. Total: 5.4 g/l

Capacities: 25 cl | 37,5 cl | 75 cl | 1 L | 5 L | 10 L | 20 L