

# Pedras Negras Rosé



**History:** Named after the area of the vineyards from where it originated, 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, a good every day wine.

**Region:** Setúbal Peninsula

**Classification:** Rosé Table Wine

**Name:** Pedras Negras

**Grape varieties:** Castelão

**Alcohol content:** 12,5% vol

**Vinification:**

Obtained from a short pelicular maceration, fermented at low temperatures, it is bottled young so as to ensure all of its aromatic intensity.

**Serving:**

Temperature: 8-10 °c

Goes well with all fish and seafood dishes. Store in a cool place and away from the light. Immediate consumption.

**Tasting note:**

With an intense pink colour, it carries the aroma of red fruits and jam with a fruity palate, fresh with good structure, balanced and persistent.

**Analysis:** Degree 12.5% vol | pH: 3.30 | Ac. Total: 5.3 g/l

**Capacities:** 75 cl