

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