

Pedras Negras White



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: White Table Wine

Name: Pedras Negras

Grape varieties: Fernão Pires and Muscat

Alcohol content: 12% vol

Vinification:

Obtained from a short pelicular maceration (8 to 12 hours), fermented at low temperatures, it is bottled young in order to ensure all its aromatic intensity.

Serving:

Recommended drinking temperature: 10°C
Goes well with all fish and seafood dishes.
Immediate consumption.

Tasting note:

Features a yellow citrus colour, fruity aroma and flavour with good acidity, and medium persistence.

Analysis: Alc. Cont. 12% vol | pH: 3.32 |
Ac. Total: 5.48 g/L

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