

# 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