



Pedras Negras

Grape Marc Spirit



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.

Region: Setúbal Peninsula

Classification: Grape Marc Spirit

Name: Pedras Negras

Alcohol content: 40% vol

Method of manufacture:

Aguardente Bagaceira Pedras Negras is obtained from fresh masses distilled in a copper still.

Serving:

Recommended serving temperature: 18-20 °C.
As a digestif.

Tasting note:

Clear, mild flavour and velvety.
Excellent at the end of a meal.

Alcohol content: 40% vol

Capacities: 70cl