

# Pedras Negras

## Aged 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 Península

**Classification:** Aged Grape Marc Spirits

**Name:** Pedras Negras

**Alcohol Content:** 40% vol

**Method of manufacture:**

Aguardente Bagaceira Pedras Negras is obtained from fresh masses distilled in a copper still, aged in Portuguese oak canisters, for a period exceeding 10 years.

**Serving:**

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

**Tasting note:**

Golden brown, clear with a smooth and velvety taste, with hints of oak.  
Excellent at the end of a meal.

**Capacities:** 70cl