

Pedras Negras

**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.

This brand has always been a benchmark in the domestic table wines market.

Region: Setúbal Península

Classification: Vinho Abafado

Name: Pedras Negras Abafado

Grape Varieties: Fernão Pires

Alcohol Content: 17% vol

Vinification:

Obtained from the fermentation of Fernão Pires grapes interrupted by the addition of Wine Spirit, with pelicular maceration of at least 5 months.

Serving:

Temperature: As an appetiser, at the temperature of 10°C or as a digestif at the temperature of 16° C

As an appetiser or to accompany regional and conventual confections and dark chocolate.

Estimated longevity of many years.

Tasting Note:

Amber colour with some golden highlights and an aroma of honey, dried fruit and tea, it presents a fresh taste, well balanced and with good persistence

Analysis: pH: 3,45 | Total Ac.: 4,2 g/l

Sugar: 16 g/100ml | **Kcal:** 155/100 m

Capacities: 75cl