

Pedras Negras Red



<https://tinyurl.com/swxx8jmt>



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 Peninsula

Classification: Red Table Wine

Name: Pedras Negras

Grape Varieties: Castelão

Alcohol Content: 12,5% vol

Vinification:

Ferments in stainless steel vats with reassembly, and controlled temperature.

Serving:

Recommended drinking temperature: 16°C.
Goes well with all meat dishes and cod.
Immediate consumption.

Tasting Note:

With a ruby colour, an aroma of fruits of the forest and eucalyptus leaf, comes a vinous, full-bodied and acidic taste.

Analysis: pH: 3,71 | Total Ac.: 5,03 g/l
Sugar: 0,15 g/100 ml | Kcal: 76/100 ml

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