

Pedras Negras White



<https://tinyurl.com/2s3cu99m>



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, a good every day wine.

Region: Setúbal Peninsula

Classification: White Table Wine

Name: Pedras Negras

Grape Varieties: Fernão Pires and Moscatel Graúdo

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: pH: 3,45 | Total Ac.: 5,17 g/l
Sugar: 0,2 g/100 ml | Kcal: 73/100 ml

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