

FRIÃ FRIÕ

{ technical specifications }

Medium-Dry Rosé
Wine Region: Vinho Verde D.O.C.
Country: Portugal
Varieties: Espadeiro, Touriga Nacional
Soil: Granite
Vintage: 2025
Total Acidity: 6.5 g/l
Residual Sugar: 14g/l
Alcoholic content: 10.5% Vol.

{ serving suggestions }

Serve chilled at temperatures between 46 to 50F (8 to 10C).

{ winemaking process }

Crafted by winemaker Joana Santiago, our indigenous grapes are sourced from the best plots in the southern subregion of Sousa, exuding the uniqueness of the terroir and abundant Atlantic influence. Our grapes are handpicked early in the morning, in 20kg boxes, and received at the winery within 10 minutes where they begin their journey from de-stemming and pressing to fermentation in stainless steel tanks. The well-tended vinification process under our winemaking team is a labor of love.

{ sustainability }

We are proud of our comprehensive sustainability program across vineyard, winery and community including low intervention, water management and energy consumption.

{ well being }

Low alcohol. Gluten-free, vegan friendly and low calorie (100 calories per serving).



{ expression }

Friã Friõ Vinho Verde Rosé is a joyful expression of the region, a light-hearted wine with beautiful mineral character, fruitiness and crispy acidity. This is a delicious and refreshing wine to enjoy on any occasion. At blind tastings, it is consistently classified above its category.

{ food pairing }

Summer salads, seafood, Brie, feta and fresh mozzarella, charcuterie and olives – or keep it casual with sushi, tacos, pizza and sandwiches. A particularly brilliant match with spicy Mexican and Asian cuisine.

{ tasting notes }

A luminous pale pink color with hints of wild strawberry, red currant and citrus. In the mouth it's lively and well balanced with good acidity. It's young and fresh and has a smooth delicate finish.

{ packaging }

Bottle: 750 ml
Packaging: 12 bottles in premium display-ready cartons.
Closure: Screw cap
Bottle type: Reno

