

FRIÃ FRIÕ

{ technical specifications }

Medium-Dry White
Wine Region: Vinho Verde D.O.C.
Country: Portugal
Varieties: Loureiro, Trajadura, Arinto
Soil: Granite
Vintage: 2025
Total Acidity: 7.1 g/l
Residual Sugar: 15 g/l
Alcoholic content: 9.5% 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 (90 calories per serving).



{ expression }

Friã Friõ Vinho Verde 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, goat's cheese, burrata, 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 citrine color, delicate aromas of green apple, pear and citrus with nuanced floral overtones, the wine is lively and fresh on the palate with a persistent finish.

{ packaging }

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

