



90 POINTS

Tim Atkin, 2022

VINTAGE 2021

VARIETAL COMPOSITION

93% Pinot Noir, 7% Grenache

AVG. VINEYARD ELEVATION

750 feet

AVG. AGE OF VINES 13 years

ALCOHOL 12.5%

CASES IMPORTED 1,000

SUGGESTED RETAIL PRICE \$15

UPC 835603002928

Bo
ya

ROSÉ 2021

Refreshing coastal Rosé with flavors of bright raspberry, tangerine, and a mineral finish.

WINERY BACKGROUND: Bo ya was created by the Garcés Silva family, pioneers of the coastal Leyda Valley in Chile. Bo ya in Spanish means “buoy” – an appropriate name for a wine coming from vineyard blocks that overlook the Pacific Ocean. The winery’s architecture is inspired by its environment, and the surrounding rolling hills determine the different levels of the winery. The wine decants by gravity, a winemaking practice that preserves its aromatic potential and natural structure.

All Bo ya wines are certified sustainable through Wines of Chile Sustainability Code.

VINEYARD & WINEMAKING DETAILS: The sea breeze sweeps away excess humidity and regulates temperatures, resulting in harvests two weeks later than in the other maritime-influenced valleys in the area. The harvest is completely by hand, as is the selection of bunches and grapes. A direct pressing is performed with whole cluster at low temperatures, then fermented in steel tanks. All Bo ya wines are certified sustainable through Vinos de Chile

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Aromas of raspberry and tangerine with a mineral finish. Well-balanced with fresh acidity and great texture. Try with oysters, fresh goat cheese, roasted peppers, and grilled chicken.



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