



**VINTAGE** 2017

**VARIETAL COMPOSITION**

93% Pinot Noir, 7% Grenache

**AVG. VINEYARD ELEVATION**

750 feet

**AVG. AGE OF VINES** 9 years

**ALCOHOL** 12.5%

**CASES IMPORTED** 1,000

**SUGGESTED RETAIL PRICE** \$15

**UPC** 835603002928



## ROSÉ 2017

**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.

**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.

**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.

