BOYA Sauvignon Blanc

CATEGORY: Crisp Whites & Rosés



OVERVIEW

The perfect balance of lime-tinged fruit and natural acidity with a clean, refined finish.

VINTAGE

RAINFALL: 18.1 inches/year. Higher than verage.

BLOOM: December 1st, 2023

WEATHER: Marked by a cold and rainy spring, resulting in a late

start of the rippening cycle.

HARVEST: Last 10 days of March 2024.

GRAPES: Average Brix 21.6

100% Sauvignon Blanc

San Antonio, Leyda Valley, Chile

12.8% Alc. by Vol.







Pess Scores coming soon



SITE

Boya Sauvignon Blanc comes from blocks that are mainly granitic soils with some clay on top.

ELEVATION: 820 ft.

SOILS: Mainly granitic soils with some clay.

VINES: 5000 plants/ha | Average age of vines: 12 years

YIELDS: 5.5 tons per hectare

TASTING NOTES

Pack Size: 12/750ml UPC: 835603002720

An attractive nose of fresh white flowers and pineapple with hints of mango and passion fruit. The palate is well-balanced with beautiful acidity, lively lime-tinged fruit and a refined, crisp finish.

PAIRING SUGGESTIONS

Pair with grilled calamari, poached lobster, or an asparagus goat cheese tart.

WINEMAKING & TECHNICAL DATA

FERMENTATION: The harvest is completely by hand, as is the selection of bunches and grapes. The wine goes through a short cold soak but no malolactic fermentation.

AGING: Aged in stainless steel before being bottled

PH: 3.05 | **TA:** 7

BOTTLING DATE: July 2024