

20  
23

# BOYA Pinot Noir

 **CATEGORY:** Unexpected Reds



**Pack Size:** 12/750ml  
**UPC:** 835603002713

## OVERVIEW

A coastal, approachable Pinot Noir that melds lively acidity with bright red fruits in a well-balanced, harmonious style.

## VINTAGE

**RAINFALL:** 13.4 inches for the growing season (June-May). Average.

**BLOOM:** November 14th

**WEATHER:** Classic vintage, cold a moist, delayed start, marked by a cold and wet end of summer followed by warmer than usual days by the end of March and April (end of the harvest).

**HARVEST:** First two weeks of March 2023

**GRAPES:** Average Brix 22

## SITE

Harvested from different vineyards, mostly planted with French clonal selections, located in an area where the main geological origin is altered diorite (intrusive rocks).

**ELEVATION:** 600 ft.

**SOILS:** Intrusive rock derived with clay on top.

**VINES:** 5000 plants/ha

**AVERAGE AGE OF VINES:** 13 years

**YIELDS:** 7 tons per hectare

**100% Pinot Noir**

**San Antonio, Leyda Valley, Chile**

**13% Alc. by Vol.**



**91 pts** - James Suckling

**90 pts** - Vinous

**90 pts** - Tim Atkin

CHILE



## TASTING NOTES

Intense nose of fresh fruits like strawberry, red cherries and plenty of floral aroma. The palate is medium-bodied with supple tannins, good natural acidity and fresh berry fruits towards the finish. It is well balanced, clean and expressive.

## PAIRING SUGGESTIONS

Try with grilled salmon, Gruyère cheese, or wild mushrooms with polenta.

## WINEMAKING & TECHNICAL DATA

**FERMENTATION:** Boya wines are made using fruit that is harvested early, in order to achieve a very bright, low alcohol, fresh style.

**AGING:** Aged for 8-10 months in barrels used 4-8 times.

**PH:** 3.59 | **TA:** 5

**BOTTLING DATE:** December 2024