

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 450

SUGGESTED RETAIL PRICE \$15

UPC 835603002928



ROSÉ 2021

Mostly Pinot Noir and a touch of Grenache, this rosé refreshes the palate with flavors of raspberry and tangerine with a mineral finish that begs for another glass.

WINERY BACKGROUND: Boya was created by the Garcés Silva family, pioneers of the coastal Leyda Valley in Chile. Boya 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. Boya is made in a 100% gravity fed winery, a winemaking practice that preserves its aromatic potential and natural structure. Wild yeast fermentation, low-sulphur dosing, and little to no fining is also practiced.

All Boya wines are certified sustainable through Wines of Chile Sustainability Code. This code certi es wineries working sustainably in four different areas including vineyards, winemaking, employees and tourism. The winery is ontrack to becoming Certi ed Organic by 2023 through its various efforts of composting and working with sheep, cows and horses to adopt as many regenerative agriculture practices as possible.

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 Boya wines are certified sustainable through Vinos de Chile



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