



91 POINTS

Tim Atkin, 2022

90 POINTS

James Suckling, June 2022

VINTAGE 2019

VARIETAL COMPOSITION

100% Pinot Noir

AVG. VINEYARD ELEVATION

820 feet

AVG. AGE OF VINES 11 years

ALCOHOL 13.0%

CASES IMPORTED 1,500

SUGGESTED RETAIL PRICE \$18

UPC 835603002713

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PINOT NOIR 2019

A coastal, approachable Pinot Noir that melds lively acidity with bright red fruits from the Garcés Silva family's organic, estate vineyards.

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 certifies wineries working sustainably in four different areas including vineyards, winemaking, employees and tourism. The winery is on-track to becoming Certified 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: Boya wines are made using fruit that is harvested early, in order to achieve a very bright, low alcohol, fresh style. For the reds, we choose only old barrels that have been used 4 to 8 times, and we age the wine for a short period of 8 to 10 months. Natural acidity and good balance give Boya wines a remarkable sense of place, representing the cool coastal climate of Leyda Valley. All Boya wines are certified sustainable through Vinos de Chile

TASTING NOTES & FOOD PAIRING SUGGESTIONS: 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. Try with grilled salmon, Gruyère cheese, or wild mushrooms with polenta.



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