



91 POINTS

Tim Atkin, 2025

VINTAGE 2024

VARIETAL COMPOSITION

100% Sauvignon Blanc

AVG. VINEYARD ELEVATION

750 feet

AVG. AGE OF VINES 17 years

ALCOHOL 12.5%

UPC 835603002720

Boya

SAUVIGNON BLANC 2024

A coastal, aromatic and herbaceous Sauvignon Blanc 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: 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. Boya Sauvignon Blanc comes from blocks that are mainly granitic soils with some clay. The wine goes through a short cold soak but no malolactic fermentation, and is then aged in stainless steel before being bottled. All Boya wines are certified sustainable through Vinos de Chile

TASTING NOTES & FOOD PAIRING SUGGESTIONS: 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. Pair with grilled calamari, poached lobster, or an asparagus goat cheese tart.



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