

20
23BOYA
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.



Pess Scores coming soon

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