# 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:** 1.69 inches/year. Driest season ever.

BLOOM: November 2, 2019

WEATHER: A warm and dry vintage, with a hot spring for a very

early harvest.

**HARVEST:** First two weeks of February 2022

**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: 12 years** 

YIELDS: 7 tons per hectare

100% Pinot Noir

San Antonio, Leyda Valley, Chile

13% Alc. by Vol.





**92 pts** - Descorchados

90 pts - Vinous



#### **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**: 3.58 | **TA**: 5

**BOTTLING DATE:** January 2022