



Produced by the Garcés Silva family, pioneers of Chile's coastal Leyda Valley, Boya immediately impresses with its youthful, New World style made from grapes grown on seaside vineyards on the Leyda coast.

CERTIFIED
sustainable C.L.
Wines of Chile



All Boya wines are **Certified Sustainable by the Wines of Chile Sustainability** code.

The code certifies wineries working sustainably in four different areas: vineyards (environmental), winemaking (process), employees (social) and tourism (community).

Certified organic vineyards since 2023. All grapes carry organic certification and Boya Sauvignon Blanc is certified by Eccocert.

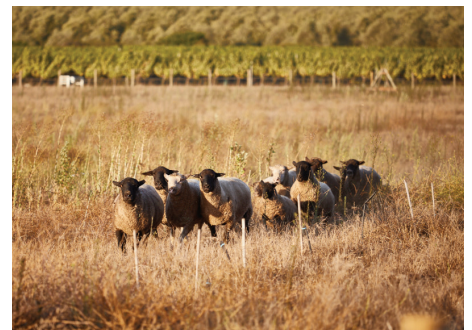
Regenerative Focus. Boya is actively working alongside the Efecto Manada / Savory Institute implementing regenerative management practices aimed at:

- **Increasing soil health and biodiversity**
- **Enhancing carbon capture within the vineyard**
- **Improving long-term ecosystem resilience**

This approach allows the winery to move from sustainable farming toward measurable environmental regeneration.



Produced in a 100% Gravity-Fed Winery



NATIVE VEGETATION & BIODIVERSITY

Most of the winery's vineyard blocks integrate native vegetation corridors, strengthening ecological balance and promoting natural vineyard resilience.

WATER MANAGEMENT & SOIL CONSERVATION

Garcés Silva has deepened its commitment to **soil development through the adoption of the Keyline system**, an approach adapted from permaculture farm design into viticulture. Using this approach allows them to:

- **Significantly reduce erosion**
- **Improve natural water distribution and retention**
- **Increase water harvesting capacity within the soil profile**

In a country facing increasing water scarcity, this strategy has allowed the winery to **delay irrigation cycles and optimize water efficiency**, reinforcing long-term sustainability.



BOYA SAUVIGNON BLANC



VARIETAL

100% Sauvignon Blanc

WINEMAKING

No malolactic fermentation. Aged in stainless steel before bottling.

TASTING NOTES

Aromas of white flowers, pineapple & hints of passion fruit.

**Made With Certified Organic Grapes
Certified Organic by Eccocert

BOYA PINOT NOIR



VARIETAL

100% Pinot Noir

WINEMAKING

Aged in barrels for 8-10 months.

TASTING NOTES

Medium-bodied with aromas of fresh strawberry, red cherries and hints of floral.

**Made With Certified Organic Grapes*