

90
POINTS
Tim Atkin



BOYA ROSÉ

20
21

 **CATEGORY:** Crisp Whites & Rosé

Refreshing coastal Rosé with flavors of bright raspberry, tangerine, and a mineral finish.

WINEMAKING DETAILS

VARIETAL: 93% Pinot Noir, 7%

Grenache

REGION: Leyda

AVG. ELEVATION: 750

AVG. AGE OF VINES: 13

ALCOHOL: 12.5

SIZE: 12/750ml

UPC: 835603002928

AGING: Fermented in stainless steel tanks

HARVEST DETAILS: The harvest is completely by hand, as is the selection of bunches and grapes.

TERROIR: 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.

ITEM 4: All Boya wines are certified sustainable and vegan.

TASTING NOTES AND PAIRINGS

- Aromas of raspberry and tangerine with a mineral finish.
- Well-balanced with fresh acidity and great texture.
- Try with: oysters, fresh goat cheese, roasted peppers or grilled chicken.



WINERY OVERVIEW

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.

