

BOYA
PINOT NOIR
 CATEGORY: Unexpected Reds


A coastal, approachable Pinot Noir that melds lively acidity with bright red fruits from the Garcés Silva family's organic, estate vineyards.

WINEMAKING DETAILS

VARIETAL: 100% Pinot Noir

REGION: Leyda

AVG. ELEVATION: 820

AVG. AGE OF VINES: 13

ALCOHOL: 13

SIZE: 12/750ml

UPC: 835603002713

AGING: Aged for 8-10 months in used barrels.

HARVEST DETAILS: Made using fruit that is harvested early, in order to achieve a very bright, low alcohol, fresh style.

TERROIR: Boya wines reflect a remarkable sense of place, representing the cool coastal climate of Leyda Valley.

SUSTAINABILITY: All Boya wines are certified sustainable and vegan.

TASTING NOTES AND PAIRINGS

- Intense nose of fresh fruits like strawberry, red cherries and plenty of floral aroma.
- Medium-bodied with supple tannins and good natural acidity.
- Try with: salmon, Gruyère cheese, or wild mushrooms.



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.

