

BOYA SAUVIGNON BLANC



CATEGORY: Crisp Whites & Rosé

A coastal, aromatic and herbaceous Sauvignon Blanc from the Garcés Silva family's organic, estate vineyards.

WINEMAKING DETAILS

VARIETAL: 100% Sauvignon Blanc

REGION: Leyda

AVG. ELEVATION: 750

AVG. AGE OF VINES: 17

ALCOHOL: 12.5

SIZE: 12/750ml

UPC: 835603002720

AGING: Aged in stainless steel.

HARVEST DETAILS: 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.

TERROIR: Boya Sauvignon Blanc comes from blocks that are mainly granitic soils with some clay.

SUSTAINABILITY: All Boya wines are certified sustainable, organic and vegan.

TASTING NOTES AND PAIRINGS

- Notes of fresh white flowers and pineapple with hints of mango and passion fruit.
- Well-balanced palate with lively acidity.
- Try with: grilled calamari, poached lobster, or asparagus.



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.

