



**VINTAGE** 2024

**VARIETAL COMPOSITION**

100% Sauvignon Blanc

**AVG. VINEYARD ELEVATION**

750 feet

**AVG. AGE OF VINES** 17 years

**ALCOHOL** 12.5%

**UPC** 835603002720



## SAUVIGNON BLANC 2024

The perfect balance of lime-tinged fruit and natural acidity with a clean, refined finish.

**WINERY BACKGROUND:** Bo ya was created by the Garcés Silva family, pioneers of the coastal Leyda Valley in Chile. Bo ya 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. Bo ya 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.

All Bo ya wines are certified sustainable through Wines of Chile Sustainability Code. This code certifies wineries working sustainably in four different areas including vineyards, winemaking, employees and tourism. The winery is on-track to becoming Certified Organic by 2023 through its various efforts of composting and working with sheep, cows and horses to adopt as many regenerative agriculture practices as possible.

**VINEYARD & WINEMAKING 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. The harvest is completely by hand, as is the selection of bunches and grapes. Bo ya Sauvignon Blanc comes from blocks that are mainly granitic soils with some clay. The wine goes through a short cold soak but no malolactic fermentation, and is then aged in stainless steel before being bottled. All Bo ya wines are certified sustainable through Vinos de Chile

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** An attractive nose of fresh white flowers and pineapple with hints of mango and passion fruit. The palate is well-balanced with beautiful acidity, lively lime-tinged fruit and a refined, crisp finish. Pair with grilled calamari, poached lobster, or an asparagus goat cheese tart.



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