



# UVA.MESA. BOCA.

## UVA (grape)

Radio Boca is from Valencia. You've probably heard of Valencia in reference to its famous oranges, or its famous dish, the Paella. There's also a raucous festival in Valencia, The Falles, known worldwide for its all night **revelry**. But Valencia also produces a very fine Tempranillo. The Tempranillo in Radio Boca grows mostly on the mountainside, on head pruned vines 25-50 years old. **Altitude with attitude**. The soils vary from dark miocene to chalky lime. Balmy days, brisk nights. What's not to like for a vine living in Valencia?? The people from Valencia **make a point of getting the most out of life**. So do the wines.

## MESA (table)

I want you to think for a minute about the things that reflect **your style**. Your music. Your shoes. The color you painted your bedroom. **What's on your table** reflects your style as well. It's about what tastes good to **YOU**. What's in your glass? Why?

## BOCA (mouth)

We think when you try Radio Boca you are going to want to tell people about it. It's the most **over-achieving** Tempranillo we've ever found. Melted chocolate, cassis cordial, briary raspberry vine, Indian spice market. What do you taste? Taste it. Broadcast it. Radio Boca—your voice is your personal radio.

100%  
**TEMPRANILLO**

100%  
**VALENCIA**

100%  
**OPINIONATED**

# DON'T SETTLE FOR BORING WINES.

