

# José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

**Grower** Bichi Wines

**Region** Baja California

**Locality** Tecate

**Climate** Pacific

**Varieties** Misión (Listan Prieto)

**Soil** Sandy loam, granitic

**Elevation** 2,400 feet

**Vine Age** 100 years

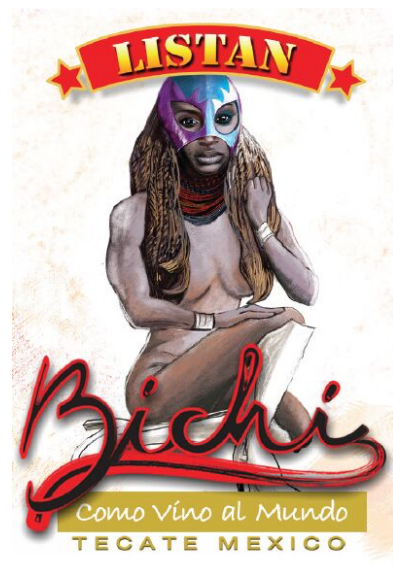
**Pruning** En Vaso

**Farming** Practicing organic/biodynamic

**Production** 555 cases

**Bichi Wines**

Listan



**Mexico** has a centuries-long history of winemaking that has mostly gone under the radar. Spanish conquistadores planted vines in the early 1500's, before both Chile and Argentina, and Baja California represents about 90% of the vines in the entire country due to the ideal climate and geography. Brothers Noel & Jair Tellez, with the help of Chilean (by way of Burgundy) winemaker Louis-Antoine Luyt, are producing amazingly fresh and energetic wines from very old, recently recovered vineyards of Misión (aka Listán Prieto), Rosa del Peru (aka Moscatel Negro), Tempranillo and Carinena, among other varieties. **Bichi** means "naked" in some parts of northern Mexico, and for Téllez and Luyt, it thus seemed like an appropriate name to give their new natural wine project.

Based at the Téllez family ranch in **Tecate**, just over the border from California, Bichi farms 10 hectares of their own Tecate vineyards biodynamically and collaborates with a growing family of organic farmers working vineyard land in Tecate and around Valle de Guadalupe. The majority of the vines are head-trained and all are dry-farmed, hand-harvested, fermented with native yeast, and aged in neutral barrel or vat so that the emphasis is on each wine's Mexican *terruño*.

**Listan** is produced from centenarian *pie franco* Misión (Listan Prieto) vines high in the mountains of Tecate, right on the California border. Because the grapes are dry-farmed, yields are very low here. The grapes are de-stemmed and fermented without temperature control in 450 liter concrete tinajas. After fermentation, 1/2 of the cuvee goes to stainless steel vats, and the other goes to half to used barrels for 3 months. The wine is bottled without fining or filtration and just 10 ppm of added sulfur. A light ruby in the glass and at 12.5% abv, this is a supremely drinkable expression of the Mission grape with notes of floral, peppery red fruits, and refreshing briny acidity. To pair with peppered beef and dishes rich in umami.