



## **BICHI**

### **LA GORDA YORI 2020**

#### **ORIGIN**

Tecate & Valle de Guadalupe, Baja California, Mexico.

#### **VARIETIES**

55% Palomino, 37% Chenin Blanc, 8% Sauvignon Blanc.

#### **VINEYARD**

From three vineyards. The Palomino is from 80-year-old vines in the Valle de Guadalupe, the Chenin Blanc from 35-year-old vines in Tecate, and the Sauvignon Blanc from a new vineyard of 5-year-old vines in Tecate.

#### **VINIFICATION METHOD**

The Palomino was destemmed and fermented on its skins for 15 days in stainless steel tanks without temperature control. The Sauvignon was destemmed and fermented in 450L concrete tinajas. The Chenin was destemmed and fermented in concrete tinaja with 2 months of skin contact. Both the Palomino and the Sauvignon rested in stainless steel, while the Chenin rested in tinaja before blending in February.

#### **PROPERTIES**

Alcohol: 13.5%  
Total Sulfites: 10ppm.

#### **PRODUCER PROFILE**

Bichi was founded in 2014 by the Téllez family, who moved to Baja from neighboring Sonora (the name Bichi means “naked” in the Sonoran Yaqui dialect). Louis-Antoine Luyt worked with Bichi until 2017, and Noel Téllez is now sole owner, operating the winery with the assistance of Beaujolais-trained Yann Rohel. From finding these almost forgotten heritage vineyards, to day-to-day relationships with local farmers and fabrication of their concrete tinajas, Noel has brought Bichi Wines into the upper echelons of natural Mexican winegrowing. Bichi adheres to traditional methods and minimal intervention, farming 10 hectares of their own Tecate vineyards biodynamically and collaborates with a growing family of organic farmers working vineyard land in Tecate and around San Antonio de las Minas (Valle de Guadalupe).

#### **VINTAGE REPORT**

2019 was a difficult year in Tecate, due to drought conditions and a succession of heat waves. Production was very low. In Valle de Guadalupe, the sea breezes mitigated the heat, and there was even ripening. The difficulties in Tecate led to the idea to blend the produce of the two areas, as they seemed quite complementary.