



BICHI
MISTICO 2019

ORIGIN

Tecate & San Antonio de la Minas, Baja California, Mexico.

VARIETIES

Blend of Dolcetto (San Antonio de las Minas) and Cabernet Sauvignon, Cabernet Franc, Tempranillo, Malbec, Nebbiolo (Tecate).

VINEYARD

From two vineyards: a plot of 80-year-old Dolcetto planted on sandy loam in San Antonio de las Minas in the Valle de Guadalupe, near the Pacific ocean; and the 15-year-old Bichi home vineyard in Tecate, planted on sandy clay soils.

VINIFICATION METHOD

The grapes are harvested by hand, destemmed, and fermented without temperature control in concrete lagars and tinajas. The juice ferments with the skins for 15 to 25 days, before pressing into stainless steel tanks and used barrels to rest. Finally, the wine is blended and aged in stainless steel tank before bottling without fining or filtering, and only a small addition of sulfur.

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 San Antonio de las Minas, 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.