



**BICHI**  
**PET-MEX 2020**

## **ORIGIN**

Valle de Guadalupe, Baja California, Mexico.

## **VARIETIES**

A field blend of probably Dolcetto and Mission.

## **VINEYARD**

From a single dry-farmed and own-rooted 85-year-old vineyard planted close to the Pacific Ocean at 1,066 ft above sea level on sandy loam and granite soils.

## **VINIFICATION METHOD**

The grapes were hand-harvested, de-stemmed, and pressed after a few hours on the skins. Fermented with wild yeasts, and the wine was bottled early to finish fermentation under crown cap to make a petillant naturel wine.

## **PROPERTIES**

Total Sulfites: None added.

## **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**

Noel was very pleased with this vintage in this vineyard in the Valle de Guadalupe. There was less heat, some rain, and the grapes ripened evenly and were harvested at full ripeness. Previous years had seen severe drought, heat waves, and spikes in sugars – so this was a welcome break.