

## ORIGIN

Valle de La Grulla, Ensenada, Mexico.

## VARIETIES

100% Mission (Listán).

## VINEYARD

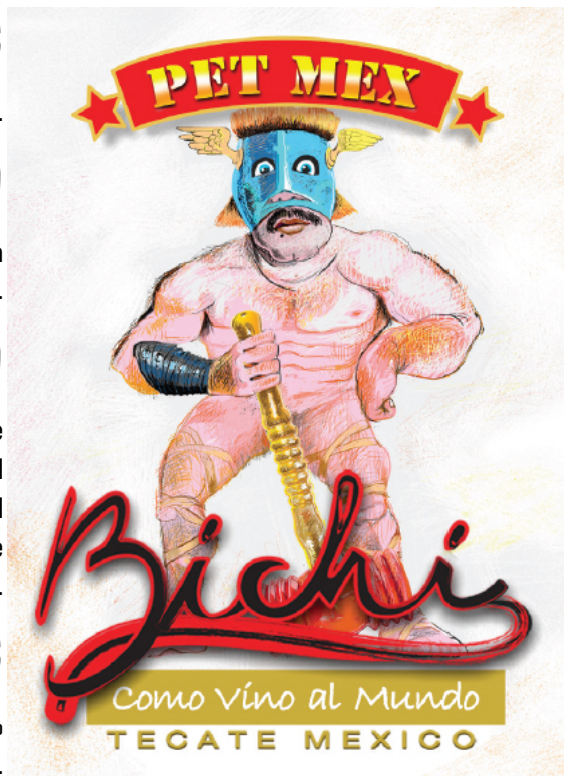
From young vines planted in sand in the Valle de la Grulla near Ensenada.

## VINIFICATION METHOD

The grapes were harvested early and pressed whole cluster to stainless steel tank, where they started fermentation without their skins. The wine was bottled before fermentation finished to create a Pet Nat style sparkling wine. No fining, filtering, or sulfur addition.

## PROPERTIES

Alcohol: 10%  
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

2022 was a complicated and dry vintage in Baja California, with reduced yields overall. The benefit of the lack of rain was the absence of disease pressure, and the quality of the fruit is very high.