



BICHI

LA SANTA 2022

ORIGIN

San Lorenzo, Baja California, Mexico.

VARIETIES

100% Rosa del Perú.

VINEYARD

From a 110-year-old vineyard in San Lorenzo. The vines are at 750m and planted on sandy-loam soils.

VINIFICATION METHOD

The grapes were destemmed by hand, fermented with their skins in concrete lagar for days before pressing with a basket press to stainless steel tank. Aged in stainless steel before bottling without fining, filtering, or sulfur addition.



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. The vintage was particularly successful in this vineyard: '22 is maybe the best year yet for La Santa!