Mexico has a centuries-long history of winemaking that has mostly gone under the radar. Spanish conquistadores planted vines in the early 1500’s, before both Chile and Argentina, and Baja California represents about 90% of the vines in the entire country due to the ideal climate and geography. Brothers Noel & Jair Tellez, with the help of Chilean (by way of Burgundy) winemaker Louis-Antoine Luyt, are producing amazingly fresh and energetic wines from very old, recently recovered vineyards of Misión (aka Listán Prieto), Rosa del Peru (aka Moscatel Negro), Tempranillo and Carinena, among other varieties. **Bichi** means "naked" in some parts of northern Mexico, and for Téllez and Luyt, it thus seemed like an appropriate name to give their new natural wine project.

Based at the Téllez family ranch in **Tecate**, just over the border from California, Bichi farms 10 hectares of their own Tecate vineyards biodynamically and collaborates with a growing family of organic farmers working vineyard land in Tecate and around Valle de Guadalupe. The majority of the vines are head-trained and all are dry-farmed, hand-harvested, fermented with native yeast, and aged in neutral barrel or vat so that the emphasis is on each wine’s Mexican terruño.

**Flama Roja** comes from the Téllez family’s home vineyard in Tecate, young vines which they planted themselves in 2004 and farmed biodynamically just like their vegetable and herb gardens. The grapes were harvested by hand, de-stemmed and co-fermented in locally made concrete tinajas with 30 days of maceration, raised in a mix of steel tank and used French barrels over winter, and bottled without fining or filtration and only 10 ppm of added SO2. Flama Roja is a well-structured, medium-bodied Pacific red wine with bright acidity, red/black fruit and firm tannins. A perfect match for meat ragu pastas or grilled and roasted meats.

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