

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Noel Telléz

**Region** Baja California

**Locality** Tecate, Valle de Tanama

**Climate** Pacific

**Varieties** Cabernet Sauvignon,  
Tempranillo, Nebbiolo

**Soil** Clay, granite, sand

**Elevation** 2,500 feet

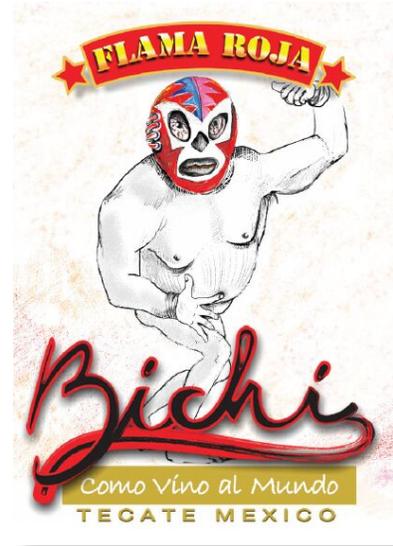
**Vine Age** 14 years

**Pruning** En Vaso

**Farming** Biodynamic

**Production** 250 cases

**Bichi Flama Roja**



**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. **Bichi** was founded in 2014 by the Téllez family, who moved to Baja from neighboring Sonora, hence the name Bichi, which means “naked” in the Sonoran *Yaqui* dialect. Noel is continuing to grow and learn and is regularly seeking out new vineyards and evolving the Bichi winemaking style. They 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.

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 San Antonio de las Minas (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 terroir.

**Flama Roja** comes from Noel'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 SO<sub>2</sub>.