

# José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

**Grower** Bichi Wines

**Region** Baja California

**Locality** Tecate

**Climate** Pacific

**Varieties** Misión, Rosa del Peru,  
Tempranillo, Cariñena, etc.

**Soil** Sandy loam, granitic

**Elevation** 1,066 feet

**Vine Age** 69 years

**Pruning** En Vaso

**Farming** Practicing organic/biodynamic

**Production** 200 cases

**Bichi Wines**

*Mistico*



**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*.

**Mistico** is a field blend of grapes from the various parcels and *terruños* that Bichi works with in both Tecate and Valle de Guadalupe. The grapes were harvested by hand, destemmed and fermented in 450L concrete tinajas., with one tinaja of Tempranillo seeing some carbonic maceration. The wine was raised for 3 months in equal parts steel vat and older oak, and bottled without fining or filtration and only 10 ppm of added SO<sub>2</sub>. It is a fresh, broad, and complex *vino tinto* with notes of red fruits, spice, and mineral, perfect to pair with carnitas, grilled mushroom tacos, and other Baja fare.