

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Rafael Zapien

Region Baja California

Locality San Antonio de las Minas

Climate Pacific

Varieties Unknown

Soil Sandy loam, granitic

Elevation 1,066 feet

Vine Age 69 years

Pruning En Vaso

Farming Practicing organic

Production 475 cases

Bichi Wines

Pet Mex 2018



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 *terruño*.

Pet Mex comes from a dry-farmed, and own-rooted 20ha vineyard comprised of a mysterious grape variety that remains unidentified. The vines are planted close to the Pacific Ocean in the area of San Antonio de las Minas by Ensenada, Baja Norte. The grapes are hand-harvested, de-stemmed, and pressed after a few hours on the skins. Fermentation is with wild yeasts in steel tanks, and the wine is bottled before fermentation is finished, sediment is disgorged and topped with dry rosé a la *metodo ancestral*. The result is a fresh and vibrant sparkling *rosado*, a perfect *vin de soif* to knock down on a hot day. No filtration or added SO₂.