

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Grower Bichi Wines

Region Baja California

Locality Tecate

Climate Pacific

Varieties Unknown

Soil Sandy loam, granitic

Elevation 1,066 feet

Vine Age 69 years

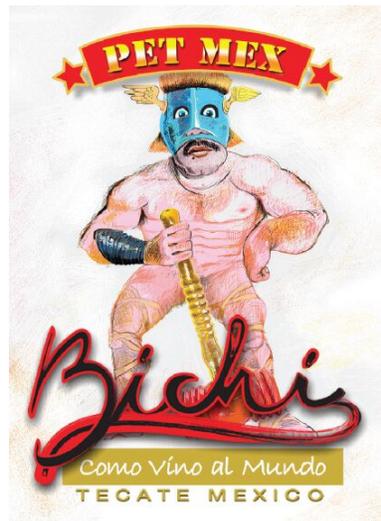
Pruning En Vaso

Farming Practicing organic

Production 332 cases

Bichi Wines

Pet Mex



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*.

Pet Mex comes from a single, dry-farmed, and own-rooted 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 in Ensenada, Baja. The grapes are hand-harvested, de-stemmed, and pressed after a few hours on the skins. Fermentation is with wild yeasts, and the wine is bottled before fermentation is finished, where the wine went through secondary fermentation, 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.