



#### ORICIN

Valle de Guadalupe, Baja California, Mexico.

#### VARIETIES

Garnacha & Carignan.

# VINEYARD

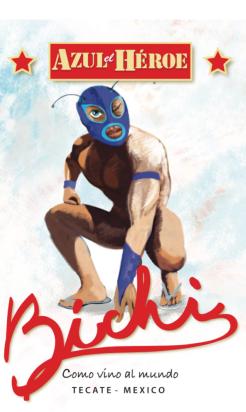
From an 80-year-old vineyard planted on clay-loam soils at 300m above sea level in the Valle de Guadelupe.

## VINIFICATION METHOD

The Garnacha was fermented whole cluster with carbonic maceration in stainless steel tanks, while the Carignan was destemmed and pressed with a hydraulic basket press to ferment in concrete tinajas. Once finished fermenting, the two wines were blended and aged in stainless steel tank.

## PROPERTIES

Alcohol: 12.5% Total Sulfites: None added. Bottles Made: 1500.



**PRODUCER PROFILE** 

Bichi was founded in 2014 by the Téllez family, who moved to Baja from neighboring Sonora (the name Bichi means "naked" in the Sonoran Yaqui dialect). Louis-Antoine Luyt worked with Bichi until 2017, and Noel Téllez is now sole owner, operating the winery with the assistance of Beaujolais-trained Yann Rohel. From finding these almost forgotten heritage vineyards, to day-to-day relationships with local farmers and fabrication of their concrete tinajas, Noel has brought Bichi Wines into the upper echelons of natural Mexican winegrowing. Bichi adheres to traditional methods and minimal intervention, farming 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).

### VINTAGE REPORT

2021 was a much better year in Baja than the last few, with more rain and an easier ripening. The grapes were very healthy.