



BICHI

GORDO GUAPO

ORIGIN

Valle de Guadalupe and Valle de La Grulla, Baja California, Mexico.

VARIETIES

100% Grenache.

VINEYARD

From two vineyards of Grenache: one 80-year-old vineyard planted on clay soils in the Valle de Guadalupe, and one younger vineyard planted on sand in the Valle de La Grulla.

VINIFICATION METHOD

The grapes were fermented whole cluster in a stainless-steel tank for roughly 3 days, then pressed to finish fermentation in the same vessel. Aged in stainless steel before bottling without fining, filtering, or sulfur addition.



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).