



## **BICHI**

### **HAPPY FLAMA**

#### **ORIGIN**

Tecate and San Lorenzo, Baja California, Mexico.

#### **VARIETIES**

30% Rosa del Perú and 70% a mix of Tempranillo, Cabernet Sauvignon, Dolcetto and other varieties.

#### **VINEYARD**

70% of the grapes come from the Bichi home vineyard in Tecate which is on sandy soils and is farmed biodynamically. 30% of the grapes are Rosa del Perú from 110-year-old vines in San Lorenzo.

#### **VINIFICATION METHOD**

The grapes from the Bichi home vineyard were destemmed and trodden by hand and fermented and rested in stainless steel tank. The Rosa del Perú was destemmed and foot trodden in a lagar, then fermented in stainless steel. The two portions were blended after fermentation and bottled without fining, filtering, or added sulfur.



#### **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).