



BICHI

LA CORDA YORI

ORIGIN

Tecate & Valle de Guadalupe, Baja California, Mexico.

VARIETIES

Palomino & Sauvignon Blanc.

VINEYARD

The Palomino is from 80-year-old vines in the Valle de Guadalupe at 300m above sea level on clay loam soils and the Sauvignon Blanc from a vineyard of 6-year-old vines in Tecate at 800m above sea level on sandy loam soils.

VINIFICATION METHOD

The Palomino and the Sauvignon Blanc were both fermented in 450L concrete Tinajas with 40 days of skin contact, then blended and aged in stainless steel tank. After resting over the winter, the wine is bottled without fining, filtering, or SO2 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).

