



BICHI

LÍSTAN LOTE 2 (2019/2020)

ORIGIN

Tecate, Baja California, Mexico.

VARIETIES

100% Misión (Lístan Prieto).

VINEYARD

From a parcel of biodynamically farmed, centenarian, own-rooted vines planted at 780m in the mountains of Tecate.

The soils are loam and granite, and the vineyard is dry farmed, resulting in very low yields.

VINIFICATION METHOD

The grapes are harvested by hand, destemmed, and fermented without temperature control in concrete lagar. The juice macerates on the skins for about 2 weeks. After fermentation is completed, the wine aged in stainless steel tanks. This release is a blend of 2020 (20%) and 2019 (80%).

PROPERTIES

Alcohol: 13%
Total Sulfites: 10ppm
Bottles Made: 7,000

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 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

2019 was a difficult year, and the grapes in this vineyard had difficulty ripening. This necessitated a gradual harvest at different points throughout the vineyard. 2020 was similar, with periods of high heat that caused very uneven maturation.