

## ORIGIN

Tecate, Baja California, Mexico.

## VARIETIES

100% Rosa del Perú.

## VINEYARD

From a 105-year-old vineyard in Tecate. The vines are at 750m and planted on sandy-loam soils.

## VINIFICATION METHOD

The grapes were destemmed by hand, fermented with their skins in concrete lagar for 20 days before pressing with a basket press. Due to some problems with stuck fermentations in this vintage, a small portion of Nebbiolo must was added to extend fermentation. A tiny amount of residual sugar is still present. Aged in stainless steel before bottling without fining, filtering, or sulfur addition.

## PROPERTIES

Alcohol: 12.5%  
Total Sulfites: None added.



## 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, but Rosa del Peru is a complicated variety and had trouble with stuck fermentations.