



BICHI **EL PANCHO**

ORIGIN

Tecate, Baja California, Mexico.

VARIETIES

90% Carignan, 10% Mission

VINEYARD

From an 85-year-old vineyard in Cerro del Cuchumá, Tecate. The vines are at 750m and planted on clay-loam soils.

VINIFICATION METHOD

The grapes were destemmed by hand, then fermented without temperature control in concrete tinajas with 30 days of maceration on the skins. The wine was pressed with a basket press and rested in a stainless steel tank 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).