



BICHI
PET MEX

ORIGIN

Ensenada, Baja California, Mexico.

VARIETIES

50% Dolcetto and 50% Lambrusco.

VINEYARD

From the San Antonio de las Minas vineyard in Ensenada, Baja California, situated 300 meters above sea level and rooted in sandy soils. The vines are 85 years old and farmed without irrigation. The climate in the area is influenced by its proximity to the Pacific Ocean, which causes a consistent cloud system in the mornings from May to August, allowing the the fruit to maintain good acidity and achieve excellent phenolic ripening.

VINIFICATION METHOD

The grapes were hand-harvested, de-stemmed, and pressed after a few hours on the skins. Fermented with wild yeasts, and the wine was bottled early to finish fermentation under crown cap to make a petillant naturel wine.



PRODUCER PROFILE

Noel Téllez and the Téllez family founded Bichi in 2014. The family is originally from Sonora, and the name of the winery, Bichi, means 'naked' in the Sonoran Yaqui language. From 2014 to 2017, Noel worked closely with his family and with Louis-Antoine Luyt (the French winemaker who made his name working with old vine País in Chile) to find and make wine from the area's ancient vineyards of diverse varieties; today Noel makes wine on his own after many years of collaboration with Yann Rohel of Beaujolais. Their focus is on organic and dry-farmed heirloom vineyards that express the long and complex viticultural history of Baja California.