



**BICHI
PRINCE**

ORIGIN

Ensenada, Baja California, Mexico.

VARIETIES

50% Dolcetto, 40% Lambrusco and 10% Tokai.

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

After hand-harvesting, a portion of the fruit gets direct pressed, while the rest gets added whole cluster to the fermenting juice to infuse. After 5 days, the wine is pressed into tank. Bottled unfined, unfiltered with no added SO2.



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.