



BICHI

LA SANTA 2019

ORIGIN

Tecate, Baja California, Mexico.

VARIETIES

100% Rosa del Peru (Moscatel Negro).

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 were harvested by hand, destemmed, and fermented without temperature control in concrete lagars with skin contact for the duration of fermentation. The wine was then racked to stainless steel tanks to rest for 12 months.

PROPERTIES

Alcohol: 13%
Total Sulfites: 10ppm
Bottles Made: 5,000

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 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

2019 was painfully hot and dry in this vineyard, with intense heat waves that caused difficult ripening. Harvest required multiple passes and careful monitoring.