

ACE KICKER

2017



González Byass
Desde 1835
Familia de Vino



BIG BET BLEND

Go all in with this intense ace-kicking red blend.

Vintage:

In 2017 the weather played a significant part in the timing of the start of the harvest: high temperatures during the early part of the year together with a lack of rain in the spring meant that the early white grape varieties – Moscatel and Chardonnay – were harvested in August, by which time the bunches had developed to a degree of ripeness that could not have been better. The harvest was short, with the different grape varieties taken to the winery in an ordered way, and finished in September, with Cabernet Sauvignon and Petit Verdot being the last to be harvested.

The 2017 harvest yielded healthy, very good quality grapes that will produce well-structured, excellent quality wines with fruit aromas consistent with Finca Constancia's usual output.

Winemaking:

Following a careful hand harvest the wine undergoes controlled fermentation, both alcoholic and malolactic, in stainless steel tanks. It is then aged for 8 months in French and American oak giving optimal oxygenation and achieving balance with the oak. This unique blend is made up of 6 red varieties. Each variety is selected from specific terroirs and each different type of soil gives personality and character to the wine.

Winemaker's notes:

Ace Kicker Big Bet Blend 2018 shows intense cherry color with a violet rim. On the nose it's expressive and fruity. Mature red fruits stand out such as plums, cherries, strawberries and redcurrants, over a base of violet flowers and roses. After some airing in the glass spiced aromas from the oak begin to appear such as clove, cinnamon, vanilla and a slight touch of tobacco and toffee. On the mouth it is round and creamy. The blend of varieties brings a velvety sensation from the sweet tannins.

It is a wine with pleasant fruity and spicy sensations, mineral and clay aromas arise that delight our senses. Its persistence is noticeable and its aftertaste is long and intense.

Serving & Pairing:

Perfect with red meats, charcuterie, cured cheese and pasta. To serve at 18-19°C

Denomination of Origin:
Vino de la Tierra de Castilla

Grape Varieties: 34% Cabernet Franc, 27% Syrah, 15% Petit Verdot, 12% Tempranillo, 7% Graciano, 5% Garnacha

Ageing: Aged for 8 months in French and American oak barrels

Alcohol: 14,5%

pH: 3.51

Total acidity: 6.2 g/l

Volatile acidity: 0.59 g/l

Residual sugar: 8.7 g/l

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