



Believe in the beautiful complexity of the Monastrell

Creencia means belief: our belief in ungrafted vines, low yields, dry farmed lands, which transform in the best expression of the Monastrell, from the best terroir in Jumilla.

CONSUMER SEGMENT

Consumers looking for unique, intriguing wines



BRAND PROFILE

Low yield and non-irrigated Jumilla vineyards (8 to 10 hl/ht)
Range of ungrafted monastrell



DESIGN

Strikingly beautiful, colourful and bold
Inspired in intricate stained glass windows



WINE STYLE

Powerful and concentrated, balanced
Delicate premium oak barrel ageing



CREENCIA

con Juventud

2018

DO Jumilla

Creencia: trust, faith, confidence

Belief in powerful balance of the Monastrell varietal

Belief in the dry farming, that brings out the best of the grape

Belief in this wine, that will linger in your memory forever

VINEYARDS

Age of Vines

+35 years old

Yield

Less than 15 hl/ha.

Altitude

700 - 900 m.

Climate

Continental with long hot summers and cold winters

Vineyard

Ungrafted Monastrell

WINEMAKING

Blend

100% Monastrell

Harvest

By hand at the beginning of October

Winemaking

Cold Maceration

8°C/48h.

Fermentation

21-26°/12 days

Ageing

6 months in 100% French Oak

Alcohol: 15 %
T. Acidity: 6.07 gr./l.
pH: 3.58
R. Sugar: 1.03 gr./l.
V. Acidity: 0.5 gr./l.

Gold 2015 Selection Mondiales des Vins
90 Pts 2016 Guía Peñín
Gold 2016 Berliner Wein Trophy



**Deep dark red
Vibrant ruby rims**



**Black cherries & dry figs
Dried tomatoes, rosemary
Roasted coffee beans**



**Balanced & refreshing acidity
Firm & ripe tannins
Long finish of herbs & pepper**

Deep dark red colour, with ruby rims. On the nose is intense, with accents of black cherries and dry figs, with nicely mixed with notes of dried tomatoes, rosemary honey, and hints of freshly roasted coffee beans. On the palate is beautifully balanced, and has a refreshing acidity, with firm and ripe tannins. It has a long finish on cooking herbs and black pepper.

CREENCIA

con Actitud

2015

DO Jumilla

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VINEYARDS

Age of Vines

+45 years old

Yield

< 12 hl/ha.

Altitude

700 - 900 m.

Climate

Continental with long hot summers and cold winters

Vineyard

Ungrafted Monastrell

WINEMAKING

Blend

100% Monastrell

Harvest

By hand at the second week of October

Winemaking

Cold Maceration

8°C/48h.

Fermentation

21-26°/14 days

Ageing

12 months in 100% French Oak Barrels of 225L

Alcohol: 15 %
T. Acidity: 6.18 gr./l.
pH: 3.67
R. Sugar: 1.8 gr./l.
V. Acidity: 0.65 gr./l.

91 Pts 2015 Guía Peñín
Gold 2015 Berliner Wein Trophy
Gold 2015 Mundus Vini
Gold 2015 Selection Mondiales des Vins



Deep dark red



Ripe black fruit

Oak notes & roasted almonds

Toasted bread

Cigar box



Heavy, full bodied & refreshing

Elegant minerality

Ripe & velvety tannins

Liquorice & cooking herbs

Intense deep dark red colour, with complex and intense nose of ripe black fruit in combination with delicate oak notes, roasted almonds, toasted bread, dark chocolate, together with a hint of cigar box. On the palate the wine is dense, full bodied and refreshing at the same time, showing an elegant minerality, wrapped by ripe and velvety tannins. It has a long finish with notes of liquorice and wild herbs.

CREENCIA

con Virtud

2016

DO Jumilla

Creencia: trust, faith, confidence

Belief in powerful balance of the Monastrell varietal

Belief in the dry farming, that brings out the best of the grape

Belief in this wine, that will linger in your memory forever



VINEYARDS

Age of Vines

50-60 years old

Yield

<12 hl/ha

Altitude

700 - 900 m.

Climate

Continental with long hot summers and cold winters

Vineyard

Ungrafted Monastrell

WINEMAKING

Blend

100% Monastrell

Harvest

By hand at the second week of October

Winemaking

Cold Maceration

8°C/48h.

Fermentation

26-28°/14 days

Ageing

15 months in 500 l. 100% New French Burgundy oak barrels

Alcohol: 15.5 %
T. Acidity: 5.79 gr./l.
pH: 3.61
R. Sugar: 1.6 gr./l.
V. Acidity: 0.58 gr./l.

93 Pts 2015 Guía Peñín
90 Pts 2016 James Suckling



Deep intense dark red
Ruby hue



Ripe blackberry fruit
Dark cherries
Oak, exotic nuts & dark chocolate
Cigar box



Heavy, full bodied & refreshing
Elegant minerality
Ripe & velvety tannins
Fruit oak & Asian spices

Deep, intense dark red colour with ruby hue. Complex and persistent nose of ripe blackberry fruit and dark cherries in combination with delicate toasted oak, roasted coffee beans, exotic nuts, toasted bread, dark chocolate, with a hint of cigar box. On the palate the wine is dense, full bodied and refreshing at the same time, showing an elegant minerality, with ripe and velvety tannins. It has a long, persistent, elegant finish, with excellent balance between fruit oak and Asian spices.