



## 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

2019

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

25 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

5-8°C/48h.

Fermentation

21-26°/14 days

Ageing

6 months in 100% French Oak



**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.

Alcohol: 15.5 %  
T. Acidity: 6.21 gr./l.  
pH: 3.54  
R. Sugar: 4.7 gr./l.  
V. Acidity: 0.43 gr./l.

**Gold** 2015 Selection Mondiales des Vins  
**Gold** 2018 Berliner Wein Trophy  
**90 Pts** 2018 The Drinks Business  
**90 Pts** 2019 Guía Peñín  
**91 Pts** 2019 James Suckling  
**Gold** 2019 Berliner Wein Trophy

# CREENCIA

con Actitud

2018

DO Jumilla

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**HAMMEKEN**  
CELLARS

## 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



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.

Alcohol: 15.5 %  
T. Acidity: 6.27 gr./l.  
pH: 3.52  
R. Sugar: 3.8 gr./l.  
V. Acidity: 0.56 gr./l.

92 Pts 2018 Guía Peñín  
90 Pts 2015 Wine Spectator  
Gold 2015 Berliner Wein Trophy  
Gold 2015 Mundus Vini  
Gold 2015 Selection Mondiales des Vins

# CREENCIA

con Virtud

2017

DO Jumilla

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## VINEYARDS

### Age of Vines

50-60 years old

### Yield

<20 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: 16 %  
T. Acidity: 5.93 gr./l.  
pH: 3.64  
R. Sugar: 2.0 gr./l.  
V. Acidity: 0.54 gr./l.

93 Pts 2015 Guía Peñín  
92 Pts 2016 Guía Peñín  
90 Pts 2016 James Suckling  
91 Pts 2018 Guía Peñín  
Gold 2018 Mundus Vini



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.