

# CREENCIA

## CON JUVENTUD 2017

D.O.P. JUMILLA - SPAIN

Creencia is to have conviction and believe in something. Our true beliefs are in the dry farmed Monastrell grapes, from the best terroir from Jumilla.



### VINEYARDS

Age of Vines  
+35 years old

Yield  
Less than 15 hl/ha.

Altitude  
700 - 900 m.

Climate  
Continental-mediterranean  
with long hot summers and  
cold winters

Vineyards  
Ungrafted Monastrell

### WINEMAKING

Blend  
100% Monastrell

Harvest  
By hand at the beginning of  
October

Vinification  
Cold Maceration:  
8°C/48h.  
Fermentation:  
21-26°/12 days

Ageing  
6 months in 100% French Oak



**90 PTS** Guía Peñín - 2016

**GOLD** Sélections Mondiales des Vins - 2015

Alc.: 15% | T. Acidity: 6,08 gr./l. | pH: 3,63 | R. Sugar: 1,7 gr./l. | V. Acidity: 0,55 gr./l.



**HAMMEKEN**  
CELLARS



**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 intense dark red colour with ruby rims. The nose is intense dominated by notes of black cherries and dry figs, with nicely incorporated notes of dried tomatoes, rosemary honey and hints of freshly roasted coffee beans. 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.