

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
90 Pts 2018 Guía Peñín



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.