

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



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 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.