

# 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

Alcohol: 15.5 %  
T. Acidity: 6.21 gr./l.  
pH: 3.54  
R. Sugar: 4.70 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



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.