## **CREENCIA**

con Juventud 2021

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 %

T. Acidity: 5.53 gr./l.

pH: 3.87

R. Sugar: 2.7 gr./l.

V. Acidity: 0.45 gr./l.

92 Pts 2021 Wine Enthusiast - BEST BUY 90 Pts 2021 Guía Peñín 90 Pts 2019 Guía Peñín 91 Pts 2019 James Suckling Gold 2019 Berliner Wein Trophy 90 Pts 2018 The Drinks Business







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.