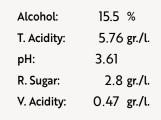
CREENCIA

con Actitud 2017

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	WINEMAKING
Age of Vines +45 years old Yield < 12 hl/ha. Altitude 700 - 900 m. Climate Continental with long hot summers and cold winters	Blend 100% Monastrell Harvest By hand at the second week of October Winemaking Cold Maceration 8°C/48h. Fermentation 21-26°/14 days
Vineyard Ungrafted Monastrell	Ageing 12 months in 100% French Oak Barrels of 225L



92 Pts2015Guía Peñín90 Pts2015Wine SpectatorGold2015Berliner Wein TrophyGold2015Mundus ViniGold2015Selection Mondiales des Vins







Deep dark red



Ripe black fruit
Oak notes & roasted almonds
Toasted bread
Cigar box



Heavy, full bodied & refreshing
Elegant minerality
Ripe & velvety tannins
Liquorice & cooking herbs

Intense deep dark red colour, with complex and intense nose of ripe black fruit in combination with delicate oak notes, roasted almonds, toasted bread, dark chocolate, together with a hint of cigar box. On the palate the wine is dense, full bodied and refreshing at the same time, showing an elegant minerality, wrapped by ripe and velvety tannins. It has a long finish with notes of liquorice and wild herbs.