

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

Age of Vines

+45 years old

Yield

< 12 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 second
week of October

Winemaking

Cold Maceration

8°C/48h.

Fermentation

21-26°/14 days

Ageing

12 months in 100% French Oak
Barrels of 225L

Alcohol: 15.5 %
T. Acidity: 5.76 gr./l.
pH: 3.61
R. Sugar: 2.8 gr./l.
V. Acidity: 0.47 gr./l.

92 Pts 2015 Guía Peñín
90 Pts 2015 Wine Spectator
Gold 2015 Berliner Wein Trophy
Gold 2015 Mundus Vini
Gold 2015 Selection Mondiales des Vins



HAMMEKEN
CELLARS



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.