

CREENCIA

con Actitud

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



HAMMEKEN
CELLARS

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



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.

Alcohol: 15 %
T. Acidity: 5.13 gr./l.
pH: 3.85
R. Sugar: 3.00 gr./l.
V. Acidity: 0.44 gr./l.

91 Pts 2021 Guía Peñín
92 Pts 2020 Wine Enthusiast
92 Pts 2020 Guía Peñín
92 Pts 2017 Wine Enthusiast
92 Pts 2018 Guía Peñín