

# CREENCIA

## CON VIRTUD 2015

D.O.P. JUMILLA - SPAIN



Creencia is to have conviction and believe in something. Our true beliefs are in the dry farmed Monastrell grapes, from the best terroir from Jumilla.

### VINEYARDS

**Age of Vines**  
50-60 years old

**Yield**  
<12 hl/ha

**Altitude**  
Close to 900 m.

**Climate**  
Continental-mediterranean  
with long hot summers and  
cold winters

**Vineyards**  
Ungrafted Monastrell

### WINEMAKING

**Blend**  
100% Monastrell

**Harvest**  
By hand at the second week  
of October

**Vinification**  
Cold Maceration:  
8°C/48h.

**Fermentation:**  
26-28°/14 days

**Ageing**  
15 months in 500 l.  
100% New French  
Burgundy oak barrels



**93 PTS** Guía Peñín

**Alc.:** 15,5% | **T. Acidity:** 6,31 gr./l. | **pH:** 3,58 | **R. Sugar:** 2,80 gr./l. | **V. Acidity:** 0,62 gr./l.



**Deep intense dark red**  
**Ruby hue**



**Ripe blackberry fruit**  
**Dark cherries**  
**Oak notes, exotic nuts & dark**  
**chocolate**  
**Cigar box**



**Heavy, full bodied &**  
**refreshing**  
**Elegant minerality**  
**Ripe & velvety tannins**  
**Fruit oak & Asian spices**

Deep, intense dark red colour with ruby hue. Complex and persistent nose of ripe blackberry fruit, dark cherries in combination with delicate toasted oak, roasted coffee beans, exotic nuts, 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 persistent, yet elegant finish with excellent balance between fruit oak and Asian spices.