

CREENCIA

con Virtud

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

50-60 years old

Yield

<20 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

26-28°/14 days

Ageing

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



Deep intense dark red
Ruby hue



Ripe blackberry fruit
Dark cherries
Oak, 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 and dark cherries in combination with delicate toasted oak, roasted coffee beans, exotic nuts, toasted bread, dark chocolate, 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, with ripe and velvety tannins. It has a long, persistent, elegant finish, with excellent balance between fruit oak and Asian spices.

Alcohol: 16 %
T. Acidity: 5.93 gr./l.
pH: 3.64
R. Sugar: 2.0 gr./l.
V. Acidity: 0.54 gr./l.

93 Pts 2015 Guía Peñín
92 Pts 2016 Guía Peñín
90 Pts 2016 James Suckling
91 Pts 2018 Guía Peñín
Gold 2018 Mundus Vini