

CREENCIA

con Virtud

2019

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 50-60 years old	Blend 100% Monastrell
Yield <20 hl/ha	Harvest By hand at the second week of October
Altitude 700 - 900 m.	Winemaking Cold Maceration 8°C/48h.
Climate Continental with long hot summers and cold winters	Fermentation 26-28°/14 days
Vineyard Ungrafted Monastrell	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: 15.5 %
T. Acidity: 5.78 gr./l.
pH: 3.60
R. Sugar: 4.10 gr./l.
V. Acidity: 0.50 gr./l.

92 Pts 2019 Guía Peñín
91 Pts 2018 Guía Peñín
90 Pts 2018 Wine Enthusiast
Gold 2018 Mundus Vini
91 Pts 2017 Wine Enthusiast
90 Pts 2016 James Suckling
92 Pts 2016 Guía Peñín