



Wijnfiche

## Hammeken Cellars – Creencia Con Virtud | Jumilla DO Monastrell Spain (MURCIA) – 2018

### **Vinification**

Aged for 15 months in French oak barrels.

### **Taste**

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.

### **Food pairing**

Pork | Lamb | Steak | Game

### **General information**

Type: Red wine

Grape varieties: Monastrell (100%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 16-17°C

pdf.general.flavour-profile: Complex generous

