



A modern expression from a classical appellation

Beloki is the utmost expression of a modern Rioja. Respecting ancient traditions, we give them a fresh twist, that will surprise consumers that enjoy both the old and the new combined in a glass of wine.

CONSUMER SEGMENT

Open minded traditional consumers looking for modern styles
Modern wine lovers that also enjoy the classics



BRAND PROFILE

Old vineyards from Rioja Alta
Low yields and high altitude



DESIGN

Modern interpretation of a classical wine, respecting traditions
Simple and elegant



WINE STYLE

Full-bodied, balanced acidity
Aged in barrel as Crianza and Reserva to please all palates



BELOKI

Crianza

2016

DOCa Rioja

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VINEYARDS

Age of Vines

40 years old vines

Yield

< 15 hl/ha.

Altitude

500 m.

Climate

Mediterranean with Atlantic influence

Vineyard

Hilly landscapes around Uruñuela

WINEMAKING

Blend

100% Tempranillo

Harvest

Hand picked in small parcels

Winemaking

Cold Maceration

5°C/48 h.

Fermentation

Start at 20-22°C - finish at 27-28°C/12-15 days

Ageing

12 months in 1-3 year old French and American oak barrels of 225L

Alcohol: 14 %
T. Acidity: 5.03 gr./l.
pH: 3.55
R. Sugar: 0.7 gr./l.
V. Acidity: 0.48 gr./l.



Deep ruby red



Black fruit & black cherries
Toast, vanilla & cloves
Tobacco & earth



Black berry fruit
Toast & tobacco
Refreshing acidity & velvety tannins

Deep ruby red colour. Complex aromas reminiscent of black fruit, black cherries, toast, vanilla, cloves with underlying notes of tobacco and earth. Full bodied, with intense aromas of rich black berry fruit combined with toast, tobacco and autumn leaves. Refreshing acidity and mature velvety tannins will give this wine a long life. The finish is long and lingering. This wine is ready to drink now, but it will also keep well throughout 2022.

BELOKI

Reserva

2012

DOCa Rioja

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VINEYARDS

Age of Vines

+40 years old vines

Yield

15 hl/ha.

Altitude

500 m.

Climate

Mediterranean with Atlantic influence

Vineyard

Hilly landscapes around Uruñuela

WINEMAKING

Blend

90% Tempranillo
10% Graciano

Harvest

Hand picked in small parcels

Winemaking

Cold Maceration

5°C/48 h.

Fermentation

Start at 20-22°C -finish at
27-28°C/12-15 days

Ageing

36 months in 1-3 year old French and American oak barrels of 225L



HAMMEKEN
CELLARS



Picota cherry red
Garnet reflections



Smoked notes of oak
Spices



Soft textures
Elegant tannins
Silkiness

Picota cherry red colour with garnet reflections. Smoked notes of oak and spices. In the mouth, soft and elegant tannins, with a long and silky finish.

Alcohol: 14.5 %
T. Acidity: 5.32 gr./l.
pH: 3.55
R. Sugar: 0.5 gr./l.
V. Acidity: 0.51 gr./l.