

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 classic-modern styles
Modern wine lovers that also enjoy the modern-classics



BRAND PROFILE

Old vineyards from Rioja Alavesa
Low yields and high altitude



DESIGN

Modern interpretation of a classical wine, respecting traditions
Simple and eye-catching



WINE STYLE

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



BELOKI

Tempranillo

2020

DOCa Rioja

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VINEYARDS

Age of Vines

40 years old vines

Yield

45 hl/ha.

Altitude

600 m.

Climate

Mediterranean with Atlantic influence

Vineyard

Elvillar y Laguardia

WINEMAKING

Blend

100% Tempranillo

Harvest

Hand picked in small parcels

Winemaking

Cold Maceration

5°C/48 h.

Partly Carbonic Maceration

Fermentation

Start at 20-22°C -finish at 27-28°C/10-15 days

Ageing

Stainless Steel
5% of wine aged in oak

Alcohol: 13.5 %
T. Acidity: 5.05 gr./l.
pH: 3.83
R. Sugar: 1.9 gr./l.
V. Acidity: 0.37 gr./l.

91 Pts 2020 James Suckling



Violet color
Blue rim



Red berries
Licorice



Ripe & soft tannins
Fresh & full mouth
Freshly picked fruits

Violet color with blue rim. Intense and fragrant. First notes of fresh red berries and licorice. Ripe and soft tannins, with a fresh and full mouth. They highlight the flavors of freshly picked fruits. Perfect with tapas, appetizers, meats and cheeses.

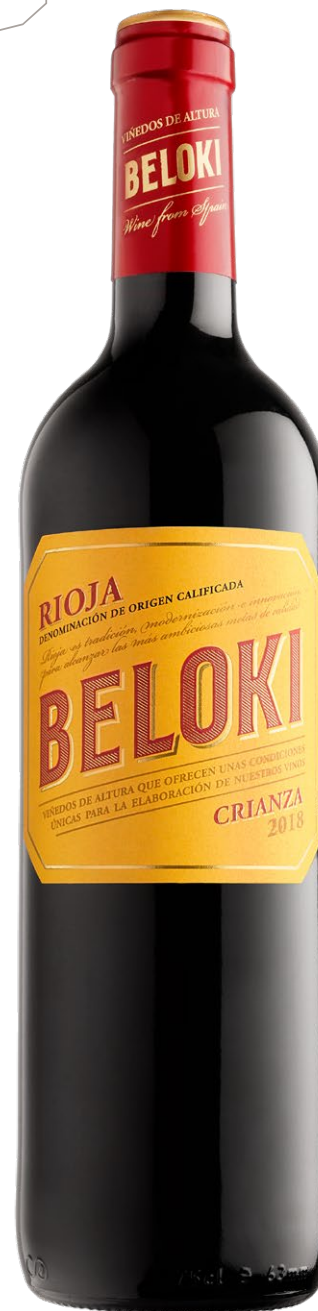
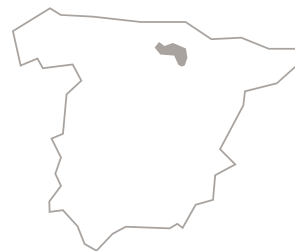
BELOKI

Crianza

2018

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Climate

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Vineyard

Elvillar y Laguardia

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/10-15 days

Ageing

12 months in French and American oak barrels

Alcohol: 13.5 %
T. Acidity: 5.11 gr./l.
pH: 3.73
R. Sugar: 1.7 gr./l.
V. Acidity: 0.54 gr./l.

92 Pts 2018 James Suckling
GOLD 2018 Berliner Wein Trophy



Clean and bright
Ruby red



Notes of tobacco
Red berries
Vanilla & spices



Smooth tannins
Good volume

Clean and bright, ruby red colour. High intensity, aromas of ripe fruits. Notes of tobacco, red berries combined with vanilla and spices. With a ripe fruit background. Smooth tannins with good volume. Perfect with roasted meats or in sauce, sausages and ham.

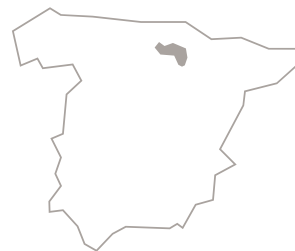
BELOKI

Reserva

2016

DOCa Rioja

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40 years old vines

Yield

45 hl/ha.

Altitude

600 m.

Climate

Mediterranean with Atlantic influence

Vineyard

Elvillar y Laguardia

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/10-15 days

Ageing

18 months in French (70%) and American (30%) oak barrels



Intense ruby red color



Vanilla & spices
Aromatic herbs
Red berries



Very balanced
Good mid palate
A long & pleasant
aftertaste

Intense ruby red color. Complex nose with notes of vanilla, spices, aromatic herbs and red berries. Very balanced with a good mid palate and a long and pleasant aftertaste. Perfect with grilled meats, stew and cured cheeses.

Alcohol: 14.5 %
T. Acidity: 5.34 gr./l.
pH: 3.62
R. Sugar: 2.2 gr./l.
V. Acidity: 0.37 gr./l.