

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.



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|-------------------------|---|---|
| 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.

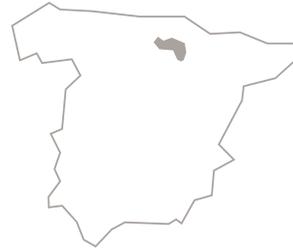
BELOKI

Crianza

2018

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

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



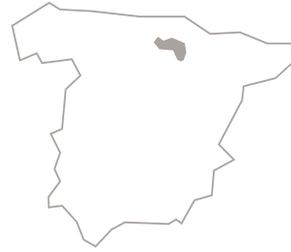
Smooth tannins
Good volume

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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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.

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.