

Hammeken began bringing in their boutique wines to the US in 2014. They make a wide range of wines from 18 different appellations across Spain. What distinguishes this portfolio from many other Spanish wines is the modern style. Hammeken first focuses on finding old, low yielding vineyards from cutting edge appellations. Then they showcase the purity of that fruit in production. A great part of this success comes from a clear vision of the winemakers. They focus on making modern wines that represent the new Spain.



GRAN CASTILLO ROCIO

Brut Cava

D.O. CAVA



Appellation: D.O. Cava
Grape Variety: 35% Macabeo, 35% Parellada, 30% Xarello
Vine Age: 45+ years old
Vineyards: 200-300m
Aging: 100% Stainless Steel
Production: 12000 cases



GOTAS DE MAR

Godello

D.O. RIBEIRO



Appellation: D.O. Ribeiro
Grape Variety: 100% Godello
Vine Age: 15-25 years old
Vineyards: 400m hillside
Aging: 100% Stainless Steel
Production: 1250 cases



Albariño

D.O. RIAS BAIXAS



Appellation: D.O. Rias Baixas
Grape Variety: 100% Albariño
Vine Age: 15-25 years old
Vineyards: Condado de Tea, hillside
Aging: 100% Stainless Steel
Production: 4000 cases



TOSALET

Montsant

D.O. MONTSANT



Appellation: D.O. Montsant
Grape Variety: 80% Garnacha, 20% Carignan
Vine Age: 25-40 years old
Vineyards: 200 - 700m, Falset
Aging: 100% Stainless Steel
Production: 4000 cases



Priorat

D.O.Q. PRIORAT



Appellation: D.O.Q. Priorat
Grape Variety: 60% Garnacha, 40% Carignan
Vine Age: 50+ years old
Vineyards: 300-600m, La Vilella Alta
Aging: 100% Stainless Steel
Production: 6700 cases



GRAN PASAS

Monastrell

D.O. YECLA



Appellation: D.O. Yecla
Grape Variety: 100% Monastrell
Vine Age: 35 years old
Vineyards: 700-900m
Aging: 6 months French oak
Production: 5500 cases

