

1925 Laderas de SAN QUILEZ, 2022

Garnacha-Tempranillo- Fruit explosion



2022 was one of the driest years in Rioja, and 1925 Laderas de SAN QUILEZ 2022 reflects a combination of low production of ancient Rioja varieties, the terroir and the especial 2022 weather. In 2022 all varieties had similar productivity and shows what was planted over 100 years ago a very mature and intense red and black fruits.

1925 Laderas de SAN QUILEZ 2022 is a unique wine from one of the crown jewels in Rioja terroirs. This is a vineyard planted from 1906 to 1925 and reflects the old Rioja red and white varieties (grenache, tempranillo, malvasia de rioja, viura and tens of other varieties).

1925 Laderas de SAN QUILEZ 2022 is mostly 'Centenarian' Grenache, over 65% and Tempranillo with other red grapes, and matured in French oak bocoy and barrel for 2 years.

An elegant and deep grenache/tempranillo wine with intense red and black fruits and final chocolate and spicy nose. It has extremely potent, with highly polymerized tannins body, and sweet due to the oak polysaccharides.

Minimum intervention agriculture, mostly by hand, with absolute respect to soil biodiversity. Hand harvested in 10 kg boxes

type of wine	dry red
alcohol content	14,8%
grape varieties	65% grenache, 30% tempranillo, 5% other
type of aging	2 years in barrels
barrel	French oak Bocoy 500 l, barrel 225 l
soil	Calcareous clay soil
year of plantation	1906-1925

Contains Sulphites-bottles of 0,75 cl

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