

Descarte 2018 (Red Wine)



This Bodega, situated in the famous village of San Roman de Hornija, was founded in 2000 by winemaker Victoria Benavides. The winery is named after the former owner of the vineyard, Elias Mora. The philosophy of the winery revolves around combining a respect for tradition and modern technology. Victoria focuses exclusively on Tinta de Toro the native clone of Tempranillo which has been grown locally, with no exposure to phylloxera, for over 2000 years. The wines are only ever in contact with natural products; oak, glass, natural cork. Finally she seeks to respect vintage conditions knowing that each year will offer different qualities in the finished wine.

Appellation	Toro D.O.
Grapes	100% Tinta de Toro, from a single, 40-year-old, north-oriented vineyard
Altitude / Soil	2,600 feet above sea level / clay and limestone rich soils
Farming Methods	Sustainable
Harvest	Hand harvested into small boxes
Production	Fermentation takes place with native yeast/microbes in stainless steel tanks
Aging	Aged 12 months in French oak barrels
UPC / SCC / Pack Size	855012000527 / 18550120008275 / 6

Reviews:

"I've tasted most (maybe all) of the vintages of this wine ever imported to the USA, but don't remember one that was quite this good. 2018 was a hot year in almost all of Europe, so the fact that the vineyard sites used for this wine are north-facing may explain the delicious outcome. The finished wine shows very deep flavors and luxurious texture by comparison to the 2019 Crianza, with notes of ripe blackberries and Bing cherries alongside accents of cocoa and baking spices. Conspicuously concentrated but neither heavy nor overly assertive, this is wicked good wine right now. It will likely get even better, but few who taste it now will prove patient enough to find out."

94 points Wine Review Online; Michael Franz - Issue June 6, 2023

"A compact red, fresh and medium- to full-bodied, with a subtle toasty overtone to the flavors of black plum and blackberry reduction, cigar box, vanilla and loamy earth. Dense tannins are fine and well-meshed, emerging on the firm finish. Tight-knit, with underlying power but overall grace, this should open with some age. Tempranillo. Best from 2025 through 2033. 850 cases made, 300 cases imported.."

93 points Wine Spectator; Oct.15, 2022

"The 2018 'Descartes' comes from 100% Tinto Fino vines that are 40 years of age. The wine reveals very concentrated black and blue fruits, with good grip and tension running through its core. With good length and finesse, this has a long life to go in the cellar. Drink 2022-2032"

93 points OwenBargreen.com; Owen Bargreen - August 18, 2022

"The Descarte bottling from Elías Mora comes from vines that are not quite as old as those that go into the Crianza, but these are still forty years of age and face north in their exposition. The wine is raised entirely French oak barrels for one year, with the casks a mix of new and used wood. The 2018 Descarte is again ripe, coming in at fifteen percent octane and delivering a quite vibrant bouquet of sappy black cherries, cassis, cigar ash, dark soil tones, chocolate, woodsmoke and cedar. On the palate the wine is deep, broad-shouldered and full-bodied, with a superb core of fruit, plenty of firm tannins and fine focus and grip on the long and youthful finish. This wine has not yet absorbed its oak tannins, so the backend is a bit rigid today. There is excellent stuffing here, so one would assume that the wood will eventually be subsumed. I really like the fruit tones here and the wine is quite cool on the finish for its octane level, but I am currently not wild about the balance here, as these oak tannins are a bit dry-edged and I would have anticipated that the wood would have all been absorbed by five years of age. I usually love this bottling from Elías Mora, but I am not sure how the 2018 is going to evolve in bottle. If the oak tannins eventually integrate into the wine, expect it to track at the top of my range of scores. In any event, the wine needs plenty of bottle age before it will have softened up enough to drink. 2033-2065 83-" **90+ points View from the Cellar;** John Gilman - Issue #103 January-February 2023

