

Elias Mora Crianza 2020 (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 winery owns 16 hectares of vineyards and controls farming and harvest in a total of 70 hectares. Each of the dozens of plots are meticulously managed accounting for soil variation and vine age. The vines are planted in clay and limestone rich soils with abundant, large, surface stones. The arid, warm climate naturally limits production and produces concentrated grapes. Vines are trained in the traditional vaso or goblet shape, which yields ideal results but requires extra work, by hand, for harvest and pruning. Some of their best grapes are grown in the Senda de Lobo area which has 80+ year old vines.

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 (Tempranillo), from 50-year-old, own-rooted, bush vines
Altitude / Soil	700 meters / clay over limestone with sand and pebbles on the surface
Farming Methods	Practicing Organic
Harvest	Hand harvested into small boxes at the end of September
Production	Whole berries undergo a 3-day cold soak, fermentation and malo-lactic conversion in stainless steel tanks
Aging	Aged for 12 months in 50% French and 50% American oak barrels, all second fill
UPC / SCC / Pack Size	8-55012-00098-8 / 18550120009883 / 6

Reviews:

“A harmonious red, seamlessly knit and expressive, showing a subtle, pleasing juiciness to the range of bitter cherry and black plum reduction, dried flower and thyme, smoke and espresso flavors. Features fine, satiny tannins that provide supple definition through to the lightly spiced finish. Drink now through 2030..”

93 points Wine Spectator; Alison Napjus- August 2023.

“The 2020 Viñas Tinto “Crianza” from Bodega Elías Mora is another big boy, coming in at fifteen percent alcohol in this vintage. This is made from fifty year-old tempranillo vines that are also farmed organically. As I noted last year, the Crianza undergoes malolactic fermentation in tank and is aged in a fifty-fifty combination of French and American oak casks, with all of the barrels “one wine” casks. The wine is borderline overripe on the nose (at least to my palate), offering up scents of black cherries, black plums, hung game, coffee grounds, chocolate and smoky oak. On the palate the wine is deep, full-bodied and bottomless at the core, with ripe tannins, good focus and grip and just a bit of heat poking out on the really pretty well-balanced finish. I suspect that this wine will age quite well, but will always show a bit of sur maturité in its personality. It is really very well done for its octane level, but I prefer the greater precision of the regular 2022 bottling to this riper Crianza from 2020. I am sure there are those who will like the bigger and deeper personality here, but to my palate it is just a half step behind the lovely 2022 Tinto. 2030- 2060.”

88+ Points View from the Cellar; John Gilman; Issue 109, January – February 2024

