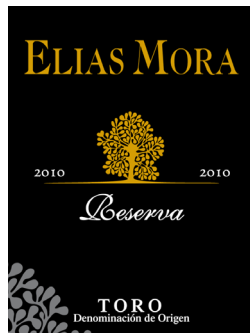


# Elias Mora Reserva 2010

D.O. Toro  
Grapes: 100% Tinta de Toro

**95**  
points  
Wine & Spirits  
MAGAZINE



“The flavors of red and black fruit are mixed with notes of spice, herbs and soft mineral tones that bring seductive complexity. It fills the mouth, but also refreshes it with a vibrant acidity. Leave this wine for a decade in the cellar and then serve it with leg of lamb.”



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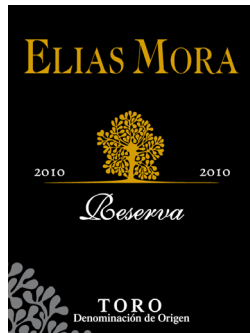
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