

Gran Elias Mora 2017 (Red Wine)



Gran Elias Mora is a very personal wine for winemaker Victoria Benavides. Every Christmas holiday, when the new vintage is safely in tank/barrel, the staff is on vacation and the winery is quiet she tastes through the previous vintage's barrels.

Gran Elias Mora is produced from a selection of those barrels, sourced from 80-year-old vines, which show specific a unique character; density, freshness, ability to age further in the barrel (as the wine now has only 12 months of oak exposure). The selected wine is aged for a further 5 months in barrel prior to blending and bottling.

Appellation	Toro D.O.
Grapes	100% Tinta de Toro, from the single, 80-year-old Senda del Lobo "Wolf's Path" vineyard
Altitude / Soil	750 meters / clay over limestone with sand and large stones on the surface
Farming Methods	Practicing Organic
Harvest	Hand harvested, at the end of September with very low yields of 15hl/ha
Production	Whole berries undergo a 3-day cold soak, 12 fermentation with skins
Aging	Aged for 17 months in French oak barrels, 100% new
UPC/SCC/ Pack Size	855012000995 / N/A / 6

Reviews:

"The simply stunning 2017 Elias Mora 'La senda de Los Lobos' Toro comes from 80 year old vines, as this wine is only made in top vintages. This 2017 edition was stored in all new French oak for 17 months before bottling and quite frankly this wine screams pure class Toro. Immediately captivating on the nose with its hedonistic Turkish coffee, bulls blood Asian spice notes, the wine deftly walks the tightrope between bright underlying acidity and hearty concentration. Finishing very long with black and blue fruits, as well as salty and damp earthy notes, this total stunner will live on for another two decade or more. Drink 2023-2043-"

96 points OwenBargreen.com; Owen Bargreen - October, 2023

"This is a very big and powerful wine in most vintages — certainly in this one as well. Physically quite dense, it counterbalances its oak load very effectively, making the initial impression one of purity and balance. This is a singular characteristic that makes this wine worth its asking price when judged against ultra-premium wines that also ring up for \$90 or so. Its window of enjoyability is just phenomenal, and though I think it would be a mistake to open this for another five years, it will likely improve for two decades after that and hold for another decade after that. Holding it for that long will require either a bit of optimism or deep affection for your children or grandchildren, but the wine really does seem up to the challenge. Tasted again 24 hours after opening, it still showed the same need for time in bottle to absorb tannins, so either keep your mitts off this for a good while or buy the 2018 Reserva instead." **95 points Wine Review Online;** Michael Franz - Issue June 6, 2023

"Gran Elias Mora 2017 La Senda de los Lobos Single Vineyard (Toro). The scent of blackberry, cassis and mocha rises from the glass. Black- currant, Mission fig, cocoa-powder, anise and lavender flavors are enfolded in a skein of solid tannins that slowly give way. Grapes of Spain."

94 points Mike Desimone, Best of the year 2023"

"The 2017 Gran Elías Mora "La Senda Los Lobos" is a single vineyard wine made from organically-farmed, eighty year-old tempranillo vines. The wine sees eighteen months of elevage in French oak barrels prior to bottling and the 2017 version tips the scales at a full fifteen percent alcohol. The wine's aromatic constellation is deep and old viney, offering up scents of cassis, sweet dark berries, hung game, cigar box, dark soil tones, coffee bean and spicy oak. On the palate the wine is deep, full-bodied and nicely balanced, with a superb core of black fruit, good soil signature, firm, well-integrated tannins and fine length and grip on the focused and promising finish. This too comes in at fifteen percent octane, but carries its alcohol quite well and does not seem warm on the backend. Good juice in the making here. 2033-2080"

92+ points View from the Cellar; John Gilman - Issue #103 January-February 2023

