

Viñas Elias Mora 2022 (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 vines averaging 20 years old
Altitude / Soil	650 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, 7 day fermentation with skins, malo-lactic conversion in stainless steel tanks
Aging	Aged for 6 months in American oak barrels, most of which are new
UPC / SCC / Pack Size	855012000322 / 18550120004215 / 12

Reviews:

“The 2022 Viñas Tinto from Elías Mora comes in listed at 14.5 percent octane in this vintage. This Tempranillo-based wine is fermented in stainless steel tanks and raised for six months in one hundred percent new American oak barrels and bottled unfiltered. The vineyards are farmed organically. The wine delivers a deep, ripe and complex bouquet of cassis, black cherries, a nice touch of tempranillo spices, a bit of meatiness, dark soil tones, cigar smoke and new oak. On the palate the wine is deep, broad-shouldered and full, with fine depth at the core, ripe, buried tannins, fine focus and grip and a long, well balanced and promising finish. Though the 2022 version comes in listed at the same octane as the 2021, the balance here seems superior to my palate and this wine is a step up from last year’s version. This is really an excellent, entry level bottling! 2032-2065.”

90+ points View from the Cellar; John Gilman; Issue 109, January – February 2024

