

Descarte 2015 (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 arid, warm climate naturally limits production and produces concentrated grapes. Vines are trained in the traditional *vaso* or glass shape, which yields ideal results but requires extra work, by hand, for harvest and pruning. 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.

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	855012000527 / 18550120008275 / 6

Reviews: “This wine shows its cards from the outset, which is a bad pun based on the label’s design, but a true account of how it presents itself to the eye, nose and palate. Very deeply pigmented and quite apparently rich and viscous in its physical appearance when swirled, it is evidently formidable juice. The pleasant surprise is that it doesn’t show all of its cards at first blush, as the oak in this 2015 release is actually more reserved and reticent than in this Bodega’s 2016 Crianza, seeming more French than American, and more sweet than toasty. In any case, the result is a completely alluring wine, with succulent fruit notes predominant in the bouquet, showing quite full ripeness as one would expect from this quite warm vintage, but no raisiny or over-ripe notes. The flavors are again all about lavish fruit, with impressive density but no excess weight, as there’s enough acidity to provide focus and energy. There’s also plenty of tannin, but it is swaddled in so much plushy fruit that the wine shows no hard edges, even though it is sufficiently structured to develop over the course of at least 6 – 8 years, during which time it will become even more interesting as tertiary notes from bottle age add savory notes to the lovely core of fruit. Deal me in.” **93 points Wine Review Online;** August 18, 2020

“Saturated violet. A highly perfumed bouquet displays scents of fresh red and blue fruits, incense and rose oil, and a spicy nuance adds lift. Stains the palate with black raspberry, blueberry and floral pastille flavors, while a core of tangy acidity provides lift and focus. Gently firming tannins build through the impressively long finish, which repeats the blue fruit and floral notes. 2023 – 2031” **93 points Vinous;** Josh Reynolds - February 2021

93 points Guia Peñin; Guia Peñin 2019

“Cocoa, toasty and licorice notes frame a core of plum and currant flavors in this firm, structured red. Muscular tannins need time to soften, but this shows depth and intensity overall. Best from 2021 through 2031. 833 cases made, 300 cases imported.” **92 points Wine Spectator;** October 2020

“The 2015 Descarte from Elias Mora is composed entirely of tempranillo, from a forty year-old vineyard that faces north and sits at seven hundred meters above sea level. The is aged for one year in a combination of new and older oak casks prior to bottling and the 2015 version comes in tipping the scales at 14.5 percent octane. The wine delivers a ripe and generous bouquet of black cherries, black raspberries, coffee grounds, cigar smoke and a bit of vanillin oak. On the palate the wine is deep, full-bodied and plush on the attack, with a rock solid core, suave, buried tannins and very good length and grip on the impressively well-balanced finish. This carries its alcohol beautifully and is quite cool in the backend. Good juice in that riper and plusher style. 2020-2040.”

91 points View from the Cellar; Issue # 85 - January/February 2020

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