

Descarte 2017 (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:

“The 2017 Descarte bottling from Elias Mora is produced from tempranillo vines in excess of forty years of age, with the wine aged in a combination of new and used French casks for eighteen months prior to bottling. The wine tips the scales at 14.5 percent alcohol in this vintage and delivers a superb nose of black cherries, a hint of sultana raisin, leather, roasted venison, dark chocolate, woodsmoke, lovely spice tones and cedar. On the palate the wine is deep, broadshouldered and impressively light on its feet for its octane, with a good core, fine soil signature and grip, firm, chewy tannins and a long, complex finish. There is just a bit of heat poking out here on the backend, but this is well-balanced for a Toro in this day and age. 2026-2055.”

91 points *View from the Cellar*; John Gilman - Issue #91 January/February 2021

