

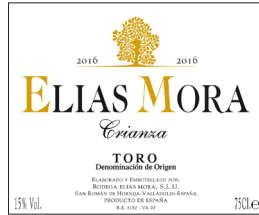
Elias Mora Crianza 2016

D.O. Toro

Grapes: 100% Tinta de Toro

93
points

winereviewonline.com



“The oak is beautifully measured to accent the fruit, which is itself so rich and sappy that it can easily handle the spicy, toasty notes without being overwhelmed. Indeed, the core of fruit is so concentrated and compelling that I’m tempted to write “bloody” rather than “sappy,” as the rich texture and salty undertones really do taste like a bloody lip in the wake of one of the pond hockey fights of my youth. Not everyone would like that simile, of course, but the Spanish know a bit about bull’s blood...which is surely what this region was named for in the Middle Ages, rather than bulls themselves. Terrific now with food but really crafted for a decade’s worth of cellaring, you can use it according to your preferences and hit the mark either way.”



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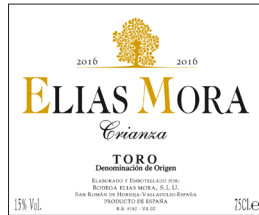
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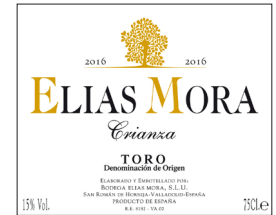
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