

Elias Mora Crianza 2016 (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 winery owns 16 hectares of vineyards and controls farming and harvest in a total of 70 hectares. Each of the dozens of plots are meticulously managed accounting for soil variation and vine age. The vines are planted in clay and limestone rich soils with abundant, large, surface stones. The arid, warm climate naturally limits production and produces concentrated grapes. Vines are trained in the traditional vaso or goblet shape, which yields ideal results but requires extra work, by hand, for harvest and pruning. Some of their best grapes are grown in the Senda de Lobo area which has 80+ year old vines.

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 (Tempranillo), from 50-year-old, own-rooted, bush vines
Altitude / Soil	700 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, fermentation and malo-lactic conversion in stainless steel tanks
Aging	Aged for 12 months in 50% French and 50% American oak barrels, all second fill
UPC / SCC / Pack	8-55012-00098-8 / 18550120009883 / 6

Reviews: "Although this terrific Crianza release will ultimately outlive and probably surpass the 2017 Tinto from Elias Mora, it is only barely the better wine in the near term except for those who love oak spice and expect it from their Spanish reds. To be clear, though, 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." **93 points Wine Review Online;** August 2020 Issue

"The 2016 Elias Mora 'Crianza' Toro is a fabulous value from this mountainous region. Toasty oak wraps around the core of dark currants, pipe tobacco and leather tones on the nose. The palate has wonderful freshness and verve, with a silky texture. Layers of dark fruits dance with bchpcoate and minerals with smoky undertones. Every bit outstanding, this beautiful 'Crianza' Toro will cellar well for a decade or more. Drink 2020-2030." **92 points Washington Wine Blog;** Dr. Owen J. Bargreen, CS - July 2020

"The Crianza bottling from Elias Mora hails from vines that are a bit older than the Descartes below, but these are not at elevation and do not have a northerly exposition, so they realize a bit more octane and the 2016 version comes in listed at a full fifteen percent alcohol. The wine does not see any new wood, but is raised in a fifty-fifty mix of American and French barrels that are "one wine-old". The 2016 offers up a deep, ripe and surprisingly fresh nose of black cherries, sweet dark berries, balsamic overtones, cigar ash and a nice touch of oak. On the palate the wine is full-bodied, plump and nicely light on its feet for fifteen percent octane, a good core, slightly coarse tannins and good length and grip on the slightly warm finish. Not bad in its idiom. 2023-2040."

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

