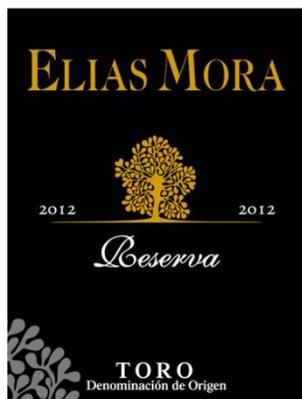


Elias Mora 2012 (Red Wine)



The winery was founded in 2000 by winemaker/owner Victoria Benavides. She owns 16 hectares of vineyards and controls farming and harvest of 54 more. Each of the dozens of plots are meticulously managed accounting for soil variation and vine age. The philosophy of the winery revolves around combining a respect for tradition and modern technology. The wines are only ever in contact with natural products; oak, glass, natural cork.

Appellation	Toro D.O.
Grapes	100% Tinta de Toro, from the single, 80-year-old Senda del Lobo vineyard
Altitude / Soil	750 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, 14 fermentation with skins, malo-lactic conversion in stainless steel tanks
Aging	Aged for 24 months in French oak barrels, followed by additional aging in bottle prior to release.
UPC / SCC	1855012000338

Reviews:

“A bold, smoky nose of black fruits and toasty oak is aggressive and unsettled. This is deep, chewy and severely tannic, with a sandpaper sensation to the mouthfeel. Spiced-up cassis and berry flavors come with earth and tobacco notes. On the finish, this is powerful and hard, with a note of fine cigar. Drink through 2028.”

92 points Cellar Selection, *The Wine Enthusiast* July 1, 2018

“Inky ruby. Deep-pitched, spice-accented dark berry and licorice aromas are lifted by a lively floral nuance. Supple and expansive in the mouth, offering densely packed blackberry, bitter chocolate and floral pastille flavors plus hints of spice cake and vanilla. The impressively long, seamless, dark-fruit-driven finish features fine-grained tannins and an echo of candied flowers. ”

93 points, *Vinous Media* May 16, 2017

