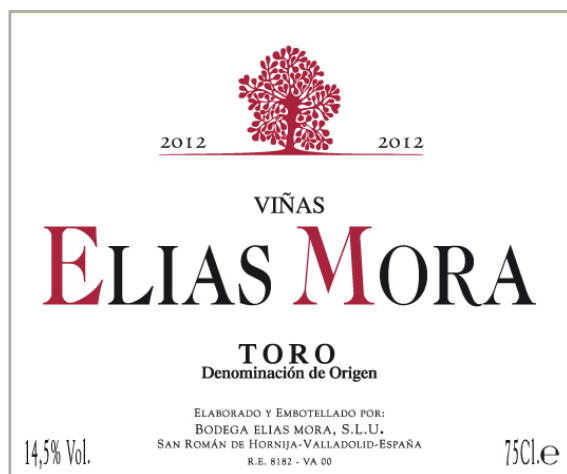


Elias Mora Tinto 2012



Winery: Bodegas Elias Mora

Region: Toro D.O.

Grapes: 100% Tinta de Toro

Winery: This Bodega, situated in the famous village of San Roman de Hornija, was started by the two Victorias; Victoria Benavides and Victoria Pariente. The vision for the project included production of both white wines from Rueda and red wines from Toro. Recently, the Victorias have separated their winemaking facilities, with the Bodega in Toro renamed Bodegas Elias Mora, to better concentrate on production of each type of wine to its highest possible quality.

The winery owns 8 Ha. (17.6 acres) of vineyards, including the “Los Pajaros vineyard” and “La Veleta” as well as a few small plots owned by farmers, also planted in San Roman de la Hornija. The vines are planted at 2,600 feet above sea level. The soil comprises clay and limestone with big stones on the surface.

Wine: The grapes come from a selection from the Los Pajaros and La Veleta vineyards planted in San Roman de Hornija. The vineyards average 20 years of age and have limestone clay soils with large rocks on the surface. Yields average 3500kg/ha and only 25hl/ha at pressing. Grapes were sorted twice, once during harvest by hand and again at the winery. The grapes saw a 1 day cold soak with Alcoholic (7 days) and ML (21 days) taking place in stainless steel tank. The wine was then aged for 6 months in 100% new American oak barrels. The wine was clarified with egg whites before bottling.

Reviews: “Victoria Benavides founded Elias Mora in 2000. With 17.6 acres of vines, most of them near the medieval town of San Roman de Hornija, she makes this red from 20-year-old vines. This wine’s red fruit clarity and soft notes of tea leaves make it a sophisticated Toro. The structure is vertical, supported by firm, razor-sharp tannins, all surrounded by delicious flavors of ripe raspberries and scents of flowers.”

93 points *Wine & Spirits Magazine Spectator, Issue June 2016*

“Dark ruby. Fresh, assertively perfumed aromas of cherry, red berry liqueur, peppery spices and minerals, with smoke and vanilla nuances adding complexity. Fleshy and broad on entry, then tighter in the mid-palate, offering juicy raspberry and bitter cherry and flavors and a touch of coconutty oak. The spicy quality comes back strong on the finish, which clings with strong tenacity and slow-building tannins.”

91 points *International Wine Cellar “Focus on Spain” Issue 176, Sept/Oct 2014*

“Earthy and tarry notes lend a sanguine character to this powerful red, with a core of plum, currant and bitter chocolate imparting balance. The texture is dense and polished, featuring well-integrated tannins and a juicy finish. Drink now through 2022. 10,000 cases made.”

90 points *Wine Spectator November 15, 2014*



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