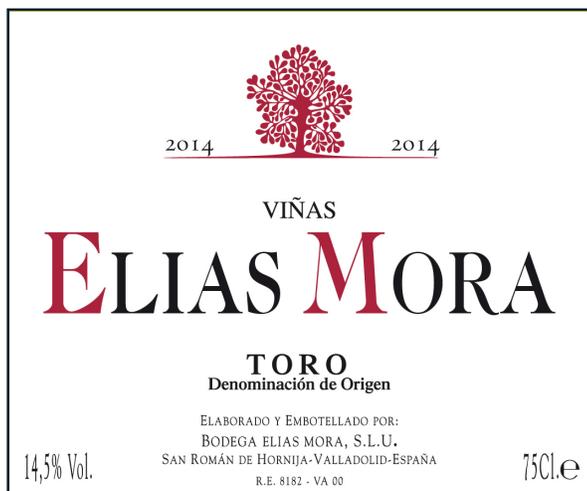


Elias Mora Tinto 2014



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: “Heady cherry and berry aromas are forwardly potent. This young, grippy Toro is tannic and taut on the palate. Gritty blackberry and burnt, toasty flavors finish rough, with grabby, pronounced tannins. Drink from 2017–2023.”

90 points *Wine Enthusiast* November 2016



Selected by Aurelio Cabestrero®

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