

# Elias Mora Crianza 2010



**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:** 2010 was a classic vintage with hot days and cold nights during the summer. Winter rains set healthy water reserves for the vines.

The grapes for this wine come from the vineyards having belonged to Elias Mora, which he cultivated for 40 years and for whom the wine is named. They are located about 30m higher in altitude and offer more sand than the vineyards used for Elias Mora. Yields are lower as well, around 20hl/ha. Grapes were hand harvested and sorted again at the winery prior to processing.

Grapes saw a 3 day cold-soak followed by alcoholic (12 days) and ML (21 days) in small stainless steel tanks. After the malolactic fermentation, the wine was aged for 12 months in 50% second-fill American and 50% French oak barrels. Clarification with egg whites was done before bottling.

## Reviews:

“Opaque ruby. Pungent aromas of cherry-vanilla, blackberry and musky herbs, with a sexy potpourri nuance building with air. Juicy, concentrated and expansive, offering smoky cherry, mocha and licorice flavors and a hint of woodsmoke. Dusty tannins give shape to the clinging, smoky, very long finish.”

**92 points** *International Wine Cellar* Issue 107, Sept/Oct 2013

“The bouquet is tightly wound with blackberry, raspberry leaf and a hint of dried honey lending it a little more opulence. The palate is very well-balanced and expressive, with fine tannins and plenty of mineral-rich fruit laced with black pepper and cedar. This is one of the best wines from Elias Moras, full of vigor and joie de vivre followed by a long, persistent finish. Drink 2014-2019.”

**91 points** *Wine Advocate* Issue 206, April 2013



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