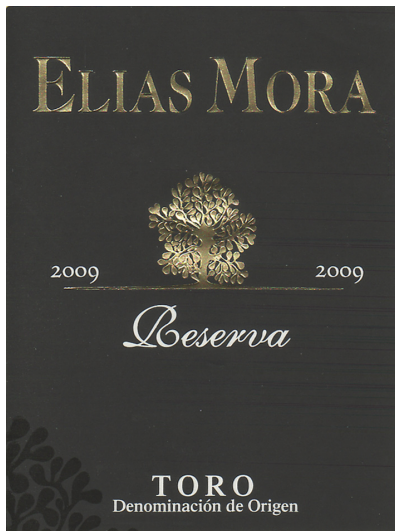


Elias Mora Reserva 2009



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.

The winery is named after Elias Mora, the man who owned some of the core vineyards for the production of the Victoria’s red wine. A few years ago, he sold his vineyard to Dos Victorias on the condition that he tend the vineyard until his death.

Wine: This wine is produced from the Senda del Lobo vineyard with yields around 15hl/ha. It is a selection of barrels from the Gran Elias Mora production which has the concentration to develop additional complexity with further aging. It sees a total of 24 months aging in 100% new French oak barrels, followed by 3 years aging in the bottle prior to release.

Reviews: “Tobacco, licorice and cedar notes frame a core of plum and mineral in this savory red. Firm tannins and balsamic acidity support the polished texture. Balanced. Drink now through 2019.” - TM

89 points *Wine Spectator Web Only 2015*

“Earthy, foresty berry aromas are loaded with oaky accents of coconut, vanilla and tobacco. This is fiercely tannic, but there’s enough fruit and structure to handle severe tannic bite. Ripe, raisiny flavors come with tobacco and herbal accents, while the finish is pounding and full of chocolate, fig, coffee and herbal flavors. Drink through 2025.”

92 points *Wine Enthusiast April 2016*



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