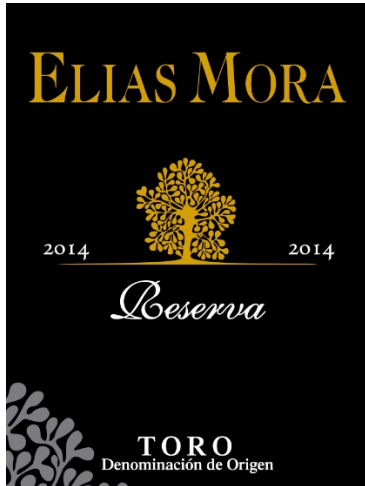


Elias Mora Reserva 2014 (Red Wine)



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:

“The Reserva bottling from Elias Mora also hails solely from those eighty-five year-old vines in the Senda del Lobo vineyard. This wine is also aged entirely in new French oak barrels, for two years prior to bottling. The 2014 Reserva comes in listed at fifteen percent alcohol and offers up a deep, complex bouquet of sweet dark berries, saddle leather, woodsmoke, a superb base of chalky soil tones, cigar smoke, a touch of coffee grounds, garrigue, a hint of celery seed and a very well done foundation of nutty new oak. On the palate the wine is broad-shouldered, full-bodied and powerful in profile, with a rock solid core of fruit, firm, chewy tannins and a long, complex and impressively balanced finish. Again, this really carries its octane very well, and though there is some sense of backend heat, it is quite modest and I foresee this wine aging long and well. 2030-2075.”

92+ points *View From The Cellar*; John Gilman – Issue #91 January/February 2021

