

Descarte 2017 (red wine)



This Bodega, situated in the famous village of San Roman de Hornija, was founded in 2000 by winemaker Victoria Benavides. The winery is named after the former owner of the vineyard, Elias Mora. The arid, warm climate naturally limits production and produces concentrated grapes. Vines are trained in the traditional *vaso* or glass shape, which yields ideal results but requires extra work, by hand, for harvest and pruning.

The philosophy of the winery revolves around combining a respect for tradition and modern technology. Victoria focuses exclusively on Tinta de Toro the native clone of Tempranillo which has been grown locally, with no exposure to phylloxera, for over 2000 years.

Appellation	Toro D.O.
Grapes	100% Tinta de Toro, from a single, 40-year-old, north-oriented vineyard
Altitude / Soil	2,600 feet above sea level / clay and limestone rich soils
Farming Methods	Sustainable
Harvest	Hand harvested into small boxes
Production	Fermentation takes place with native yeast/microbes in stainless steel tanks
Aging	Aged 12 months in French oak barrels
UPC / SCC / Pack	855012000527 / 18550120008275 / 6

Reviews: “This wine always catches me a bit off guard, and has managed to do so ever since the first vintage I tasted. When I first saw the label, my guess that it was near the low end of this producer’s offerings, but was wrong about that... taking the playing card image on the label seriously, I figured the name meant “discard” in English, but that made no sense either, as this is so good that it is obviously not made from discarded fruit or juice or wine lots. So then I looked up the word in Spanish, only to learn that it does indeed mean “discard” in English, but it makes no sense that someone would choose what we could paraphrase, “Here’s something I chose to throw away” as a name for a premium wine. So now I’m reduced to just guessing, which like all Ph.D.’s I hate to do unless I’m playing “Charades,” but here we go: Based on the fact that the vineyard plot underlying this is north-facing, which might well have been a Northern Hemisphere disadvantage prior to climate prior to climate change, I’m guessing that the fruit from these vines might once have been though unfit for fine wine but are now valued for the freshness and purity that the wine displays, and that “Discard” is a backhanded play on this irony. But I’m sure you are tiring of my speculations, so let’s say this: The wine shows wonderful purity and even delicacy, with very classy oak notes that are notable but subtle, followed by mid-palate sensations that begin with polished impressions but then display more power as the wine unfolds, showing lots of linear drive and more depth than its weight would have suggested it could muster. That’s a surprise right there, and then the wine’s finish provides yet another surprise, with gracefulness and length that belies the power that preceded it. In brief, this is beguiling wine, and delicious too.”

93 points Wine Review Online; Michael Franz – July 20, 2021

“Opaque ruby. Powerful, smoke- and spice-accented dark berry and cherry aromas, plus floral and vanilla accents that build in the glass. Sweet and youthfully chewy on the palate, offering juicy black currant and cherry cola flavors that are lifted by a spicy topnote. In a rich but surprisingly lively style, closing long and gently chewy, with building tannins and repeating floral and spice notes. 2023-2032”

93 points Vinous; Josh Reynolds – July 6, 2021 *Central Spain Additions*

“The 2017 Descarte bottling from Elias Mora is produced from tempranillo vines in excess of forty years of age, with the wine aged in a combination of new and used French casks for eighteen months prior to bottling. The wine tips the scales at 14.5 percent alcohol in this vintage and delivers a superb nose of black cherries, a hint of sultana raisin, leather, roasted venison, dark chocolate, woodsmoke, lovely spice tones and cedar. On the palate the wine is deep, broadshouldered and impressively light on its feet for its octane, with a good core, fine soil signature and grip, firm, chewy tannins and a long, complex finish. There is just a bit of heat poking out here on the backend, but this is well-balanced for a Toro in this day and age. 2026-2055.”

91 points View from the Cellar; John Gilman - Issue #91 January/February 2021

Imported by Grapes of Spain® Selected by Aurelio Cabestrero® www.grapesofspain.com

