

# Descarte 2019 (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 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. The wines are only ever in contact with natural products; oak, glass, natural cork. Finally she seeks to respect vintage conditions knowing that each year will offer different qualities in the finished wine.

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

## Reviews:

“Inky in the glass, the 2019 Descarte offers concentrated chocolate and dark currant flavors alongside a seamless mouthful and wonderful verve. Finishing long with huckleberry and black cherry compote, roasted figs, with worn leather and dark chocolate shaving notes, this is sensational wine that will age gracefully. Sourced from 40 year old Toro vines. Drink 2023-2035”

**93 points OwenBargreen.com;** Owen Bargreen - October, 2023

“A rich red in a round and graceful, supple frame, this shows concentrated flavors of coulis blackberry and boysenberry fruit, green olive, mineral stone and smoke, with cigar box and toast accents. Features firm tannins that provide good tension and focus, while the chewy finish is lingering and well-spiced. Best from 2025 through 2034. 833 cases made, 200 cases imported.”

**93 points Wine Spectator;** Alison Napjus – Issue Dec. 15, 2023

