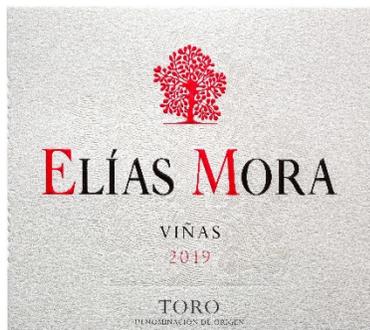


Viñas Elias Mora 2019 (Red Wine)



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.

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|-------------------------|---|
| Appellation | Toro D.O. |
| Grapes | 100% Tinta de Toro, from vines averaging 20 years old |
| Altitude / Soil | 650 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, 7 day fermentation with skins, malo-lactic conversion in stainless steel tanks |
| Aging | Aged for 6 months in American oak barrels, most of which are new |
| UPC / SCC / Pack | 855012000322 / 18550120004215 / 12 |

Reviews:

“The 2019 Tinto “Viñas” bottling from Bodega Elías Mora comes in listed at the same octane as the 2020 version, but the extra year in bottle has mellowed it considerably on the nose and it presents a more polished veneer in its aromatic constellation of plums, black cherries, cigar wrapper, dark soil tones, a touch of violet and a judicious framing of new American oak. On the palate the wine is deep, full-bodied, focused and plush at the core, with plenty of ripe fruit, good soil signature, ripe tannins and a long, complex and well-balanced finish. Again, this has just a whisper of backend heat, but all in all, it carries its octane very nicely. The 2020, at this stage of its evolution, is the bigger bruiser of a wine, whereas the 2019 is far more suave in profile. Tasting a wine such as this, one can see why Vega Sicilia way back in the day used to source grapes in Toro for their Único bottling! This is an excellent wine. 2026-2050.”

91+ points *View From The Cellar*; John Gilman – Issue #98 March/April 2022

