

Viñas Elias Mora 2020 (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.

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:

“Deep-ruby to the eye, this wine features aromas of dark plum, cassis and black olive. It is bright at first sip, with flavors of cherry and pomegranate and notes of toffee, milk chocolate and orange blossom. Sleek tannins evaporate into a floral and butterscotch finish.”

93 Points Wine Enthusiast; M.D. - Best of the Year 2022

