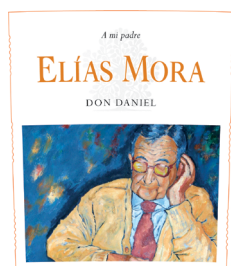


Elias Mora Don Daniel 2018 (Red Wine)



Gran Elias Mora is a very personal wine for winemaker Victoria Benavides. Every Christmas holiday, when the new vintage is safely in tank/barrel, the staff is on vacation and the winery is quiet she tastes through the previous vintage's barrels.

Gran Elias Mora is produced from a selection of those barrels, sourced from 80-year-old vines, which show specific a unique character; density, freshness, ability to age further in the barrel (as the wine now has only 12 months of oak exposure). The selected wine is aged for a further 5 months in barrel prior to blending and bottling.

Appellation	Toro D.O.
Grapes	100% Tinta de Toro, from 50 year old, single vineyard "La Cañadica" estate grown bush vines.
Altitude / Soil	750 meters / stony soils with clay and limestone in the subsoil
Farming Methods	Organic methods, not certified
Harvest	Hand harvested
Production	Alcoholic in stainless steel. Malo in French oak
Aging	Aged for 12 months in French oak barrels
UPC / SCC / Pack Size	N/A / N/A / 6

Reviews:

"Only 250 cases of this wine were produced in honor of Victoria Benvenides' father, and I've never seen it before, so your odds of finding a bottle without some earnest efforts are pretty slim. It offers spectacular purity of fruit on a big but stylish frame, with essentially perfect balance between the fruit's density and the French oak's supportive structure. Silky texture and near-perfect integration suggests that the fruit was immaculate for starters and then treated with great care when macerated and fermented, and oak aging was only 12 months in duration — half the time of the Reserva from this house. The fruit is sourced from 50-year-old, single vineyard "La Cañadica" estate. It was absolutely marvelous when re-tasted after 24 hours — impeccable and fresh, lithe but still very expressive both aromatically and in terms of flavor, without any extraneous weight. This is substantially more expensive than anything in the Elías Mora lineup, and that always seems to exert some pressure to beef up a wine and whack it with a lot of oak so that buyers will feel like they got their money's worth. However, my impression was that this wasn't made with buyers in mind, but rather as an homage, and wow... what a tribute, both to Don Daniel and also to the skill of all who tended the vines and helped craft this wine." **98 points Wine Review Online**; Michael Franz - Issue June 6, 2023

