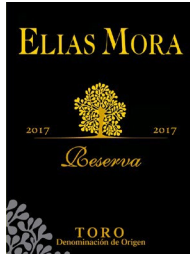


Elias Mora Reserva 2017 (Red Wine)



The winery was founded in 2000 by winemaker/owner Victoria Benavides. She owns 16 hectares of vineyards and controls farming and harvest of 54 more. Each of the dozens of plots are meticulously managed accounting for soil variation and vine age.

The philosophy of the winery revolves around combining a respect for tradition and modern technology. The wines are only ever in contact with natural products, oak, glass, natural cork.

Appellation	Toro D.O.
Grapes	100% Tinta de Toro, from the single, 80-year-old Senda del Lobo vineyard
Altitude/Soil	750 meters / clay over limestone with sand and pebbles on the surface
FarmingMethods	Practicing Organic
Harvest	Hand harvested, into small boxes at the end of September
Production	Whole berries undergo a 3-day cold soak, 14 fermentation with skins, malo-lactic conversion in stainless steel tanks
Aging	Aged for 24 months in French oak barrels, followed by additional aging in bottle prior to release.
UPC/SCC/PackSize	1855012000338

Reviews:

“2017 Elias Mora ‘Reserva’ Toro- A stunning wine that is now at the seven year mark, the 2017 ‘Reserva’ is deeply colored in the glass. Coming from old vine Tinta de Toro, this offers freshly tilled salty soils, tar and tobacco leaf notes on the nose alongside a graphite edge. The palate is dense and complex with refined tannins and a great sense of weight, showing off a beautiful range of black fruit flavors. Elegant and sinfully good now, watch this evolve over the next fifteen years. Drink 2024-2039”

94 points OwenBargreen.com Owen Bargreen - November 18, 2024

“Lively and herb-driven with an almost immediate freshness that is not often found in the region. The winemaking seems impressive given the noticeable balance and unexpected delicacy. Absolutely enjoyable today, but surely at its best in a few years, or even a few decades, from now.”

93 points Wine Enthusiast Cellar Selection B. B; November 2025

“The 2017 Reserva bottling from Elías Mora is also a single vineyard bottling, made from eighty year-old tempranillo vines in the La Senda Los Lobos vineyard. The wine is aged for twenty-four months in French oak barrels prior to bottling and then additional bottle aging in the cellars prior to release. Like so many wines from Toro these days, the 2017 Reserva comes in at fifteen percent octane and delivers an impressively pure and sappy bouquet of black cherries, black plums, cigar wrapper, dark soil tones, chocolate, woodsmoke and toasty new oak. On the palate the wine is deep, full-bodied and chewy, but with very impressive balance for its octane level. The wine is rock solid at the core, shows good underlying soil tones, ripe, firm tannins and really lovely balance on the long and nascently complex finish. This shows very little signs of backend heat, which is no small feat at fifteen percent alcohol. It will need plenty of bottle age to soften up, but eventually it will be a fine drink. 2035-2070.”

93 points View from the Cellar John Gilman; Issue 109, January – February 2024

