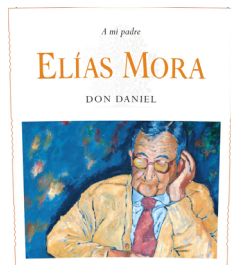# Elias Mora don Daniel 2019 (Red Wine)

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 Frenck oak
Aging	Aged for 12 months in French oak barrels
UPC / SCC / Pack Size	N/A / N/A / 6

Reviews:

"The 2019 Don Daniel bottling is named in homage to Elías Mora's father. The wine is made from a single vineyard of fifty year-old, organically-farmed bush vines of Tempranillo and the wine undergoes malolactic fermentation in French oak casks. It is given one year of elevage in the same barrels and the 2019 vintage here comes in at a full fifteen percent octane. The wine delivers a deep, complex and impressively vibrant nose of cassis, black raspberries, chocolate, a touch of cigar wrapper, dark soil tones and vanillin oak. On the palate the wine is deep, ripe and exceptionally well-balanced for its octane, with a sappy core of fruit, buried, chewy tannins and excellent focus and grip on the long and nascently complex finish. This is going to be an outstanding bottle of Toro with sufficient bottle age, but it will demand a bit of patience before it starts to drink with generosity."
93 Points View from the Cellar; John Gilman - Issue #103 - January/February 2023.