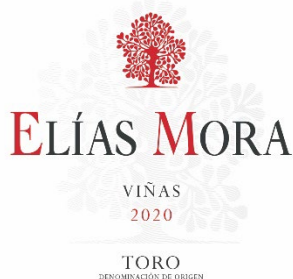


# Viñas Elias Mora 2020 (Red Wine)



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.

<b>Appellation</b>	Toro D.O.
<b>Grapes</b>	100% Tinta de Toro, from vines averaging 20 years old
<b>Altitude / Soil</b>	650 meters / clay over limestone with sand and pebbles on the surface
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Hand harvested, into small boxes at the end of September
<b>Production</b>	Whole berries undergo a 3 day cold soak, 7 day fermentation with skins, malo-lactic conversion in stainless steel tanks
<b>Aging</b>	Aged for 6 months in American oak barrels, most of which are new
<b>UPC / SCC / Pack</b>	855012000322 / 18550120004215 / 12

## Reviews:

“The 2020 Tinto “Viñas” from Bodega Elías Mora is one of the estate’s younger vine bottlings, with these tempranillo vines twenty years of age. The wine is given a three day “cold soak” prior to fermentation and aged six months new American oak casks. The 2020 version delivers a deep bouquet of black cherries, grilled venison, a bit of saddle leather, cigar smoke, a good base of soil and smoky new oak. On the palate the wine is deep, ripe, full-bodied and powerful in style, with a rock solid core, good soil signature, firm, buried tannins and a long, broad-shouldered and gently warm finish. This comes in listed at 14.5 percent octane, but might be just a tad higher. It is a well-made example of Toro in the age of global warming. 2027-2050.”

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

