

Elias Mora Crianza 2017 (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 winery owns 16 hectares of vineyards and controls farming and harvest in a total of 70 hectares. Each of the dozens of plots are meticulously managed accounting for soil variation and vine age. The vines are planted in clay and limestone rich soils with abundant, large, surface stones. The arid, warm climate naturally limits production and produces concentrated grapes. Vines are trained in the traditional vaso or goblet shape, which yields ideal results but requires extra work, by hand, for harvest and pruning. Some of their best grapes are grown in the Senda de Lobo area which has 80+ year old vines.

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 (Tempranillo), from 50-year-old, own-rooted, bush vines
Altitude / Soil	700 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, fermentation and malo-lactic conversion in stainless steel tanks
Aging	Aged for 12 months in 50% French and 50% American oak barrels, all second fill
UPC / SCC / Pack	8-55012-00098-8 / 18550120009883 / 6

Reviews:

“Proprietor and winemaker Victoria Benavides releases muscular but graceful wines under the “Elias Mora” label, which was the name of the former owner of the vineyard. Who names their wines after somebody else, once they’ve purchased the assets, regardless of the forerunner’s contribution? Nobody in California, for sure, but a respectful person I hope to meet someday, in this case. This bottling is the least expensive of the four current releases from the bodega that I recently tasted side-by-side, yet it neither looks nor tastes like an “entry level wine.” Very deeply pigmented, with medium-plus body and excellent depth of flavor, it shows an impressive array of complexities atop a core of dark cherry and blackberry fruit. There’s notable oak influence that shows mostly in the aromas and in some spicy flavor accents but virtually no wood tannin. Consequently, the wine’s overall impression is of pure, perfectly ripened fruit, and there’s really no need to hold this to allow the oak to be absorbed. Cellaring is still advisable, as the fruit will hold its purity and power for years, during which time “bottle bouquet” will add additional layers of aroma and flavor.”

92 points *Wine Review Online*; Michael Franz – Issue July 20, 2021

“The 2017 Crianza from Bodega Elias Mora is a big, ripe wine, coming in at fifteen percent octane in this vintage. The bouquet offers up impressive depth in its blend of black cherries, cassis, saddle leather, cigar ash, dark soil tones, nutty new oak and a smoky topnote. On the palate the wine is full-bodied, plush on the attack and rock solid at the core, with ripe, fairly firm tannins, good focus and grip and a long, youthfully complex and really quite well balanced finish. This carries its octane very well and only shows a whisper of backend heat. It really is a very well-made wine that will need six to eight years to properly soften up and start to drink at its peak. 2027-2050+.”

90 points *View From The Cellar*; John Gilman – Issue #91 January/February 2021

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