

Elias Mora Crianza 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 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 Size	8-55012-00098-8 / 18550120009883 / 6

Reviews:

“Bodega Elías Mora, Toro (Castilla y León, Spain) Crianza 2020 (\$40, Grapes of Spain / Aurelio Cabestrero): Wine lovers who don’t know the history and caliber of the Toro appellation (located to the northwest of Madrid) may well bridle at a price of \$40 for a wine designated as “Crianza,” so a bit of background is in order. “Crianza” is a word made famous in Rioja, where it really only serves to indicate a wine that was oak aged, often in rather raw wood that imparts more flavor to the finished wine than the liquid in the bottle. This, in turn, was (and is still) often explained by the fact that high-yielding clones of Tempranillo were developed to enable big wineries to crank out inexpensive wines juiced up with all that oak and sell them in supermarkets all over the world — as well as in beach towns to foreign tourists all the way back in the Franco era during the 1960s and ’70s. Toro was never in that game, commercially speaking, and was never invaded by those high-yielding clones (though a few producers have used them), so the very appearance of the word “Crianza” on the label of this wine from this excellent producer is really only intended to distinguish the pecking order of the wines within the lineup of releases. My opinion is that the presence of the word does more harm than good, but then, nobody asked me. Regarding the wine, my opinion is that it is packed with ripe, delicious fruit flavor that easily outruns the considerable oak that is also evident, but utilized in this to guarantee longevity and add complexity. Quite nicely proportioned on a big frame, this a powerful and intense without being heavy, with purity of fruit (a hallmark of this house) that keeps the oak at bay. Already delicious, but better in five years, and likely much better in ten.

94 Points Wine Review Online; Michael Franz May 21, 2024”

“A harmonious red, seamlessly knit and expressive, showing a subtle, pleasing juiciness to the range of bitter cherry and black plum reduction, dried flower and thyme, smoke and espresso flavors. Features fine, satiny tannins that provide supple definition through to the lightly spiced finish. Drink now through 2030..”

93 points Wine Spectator; Alison Napjus- August 2023.

