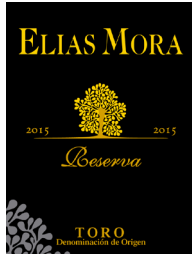


# Elias Mora Reserva 2015 (Red Wine)



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.

<b>Appellation</b>	Toro D.O.
<b>Grapes</b>	100% Tinta de Toro, from the single, 80-year-old Senda del Lobo vineyard
<b>Altitude / Soil</b>	750 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, 14 fermentation with skins, malo-lactic conversion in stainless steel tanks
<b>Aging</b>	Aged for 24 months in French oak barrels, followed by additional aging in bottle prior to release.
<b>UPC / SCC / Pack Size</b>	1855012000338

## Reviews:

"This is a phenomenally delicious wine, and though it will surely improve for a decade or more, but one doesn't need to hold it for anywhere near that long for it to be enjoyable enough to justify its asking price. Very rich and with a deep, soft core of dark fruit, this is surprisingly approachable and even charming for a wine that packs a very serious punch. The fruit is sourced entirely from 80-year-old vines in the Senda del Lobo vineyard, and deserves the 24 months of aging to which it was treated in French oak barrels. Tasted again 24 hours after it was first opened, it had neither improved nor lost any of its initial appeal, reaffirming my sense that this faces zero risk of going into decline anytime soon, but is also ready to enjoy with robust food." **95 points Wine Review Online**; Michael Franz - Issue June 6, 2023

"The 2015 Reserva bottling from Elías Mora also hails from the eighty year-old vines in the La Senda Los Lobos vineyard. The wine is given fully two years of cask aging in French oak prior to bottling and then additional bottle aging in the cellars prior to release. The wine delivers superb aromatics in its constellation of sweet dark berries, cassis, woodsmoke, dark soil tones, a touch of roasted meats, balsam bough, lovely, understated tempranillo spices and a deft foundation of new oak. On the palate the wine is pure, full-bodied, focused and complex, with a fine core of fruit, still some backend tannin to resolve and lovely length and grip on the very well balanced finish. This still needs further bottle aging to properly soften up those backend tannins, but it is going to be a fine bottle once it is ready to drink. This is fifteen percent alcohol, but seems decidedly cooler in the mouth and is impeccably balanced. 2030-2080"

**93 points View from the Cellar**; John Gilman - Issue #103 January-February 2023

