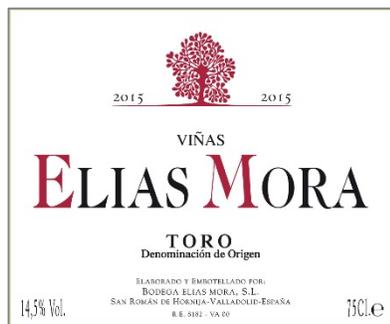


Elias Mora 2015 (Red Wine)



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.

Appellation	Toro D.O.
Grapes	100% Tinta de Toro, from vines averaging 20 years old
Altitude / Soil	650 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, 7-day fermentation with skins, malo-lactic conversion in stainless steel tanks
Aging	Aged for 6 months in American oak barrels, most of which are new
UPC / SCC / Pack	855012000322 / 18550120004215 / 12

Reviews:

“The 2015 Toro begins with smoky aromatics along with black fruits and chocolate rounding out the nose. Silky smooth on the mid-palate, the wine has a marvelous mouthfeel and tension. Dark cherries, black raspberry cordial, creosote and chocolate cake flavors come to mind. Downright delicious now, be sure to give this a long decant if enjoying in its youth.”

92 points *International Wine Report*; June 2018

“Savory, meaty berry aromas are unconventional and gamy more than bold, oaky and fruity. A plump round palate is full but not fat, while roasted meaty blackberry flavors finish toasty and snappy, with touches of heat and burn that should slip away with more time in bottle; drink through 2025.”

91 points *Wine Enthusiast*; December 2018

“Inky ruby. Deep-pitched cherry liqueur, cassis and licorice aromas are complemented by suggestions of violet and cola. Densely packed black and blue fruit flavors unfold slowly and pick up a spicy nuance that adds lift and back-end cut. Chewy tannins lend shape and grip to the long, smoke-tinged finish, which leaves a strong, mineral-inflected floral note behind. Give this promising but still youthful wine some cellar time or, at the very least, a good decanting. 2023 – 2032”

91 points *Vinous*; Josh Raynolds – February 2021

“The 2015 Toro from Elias Mora is made entirely from tempranillo, with the vines a good age of thirty-five years of age. This bottling sees all new American oak for its elevage, but happily this is only for six months. The wine comes in at 14.5 percent alcohol and manages it quite well, offering up a bright and complex bouquet of sweet dark berries, black cherries, bonfire, a bit of roasted game, smoky new oak and a touch of licorice in the upper register. On the palate the wine is deep, full-bodied, robust and well-balanced, with a good core, focus and grip and a long, nascently complex and robust finish. I like this quite a bit. 2018-2030+.”

89 points *View from the Cellar*; Issue #75 – May/June 2018

