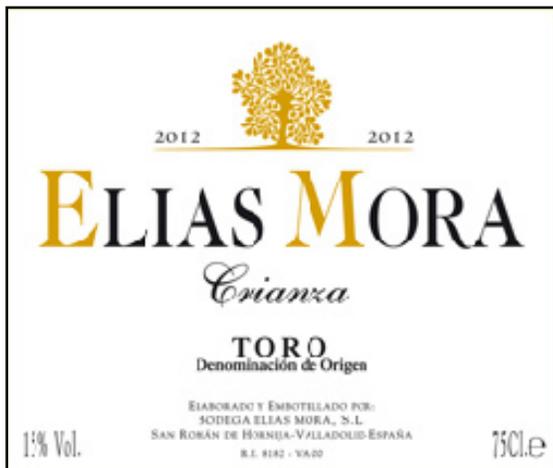


# Elias Mora Crianza 2012



**Winery:** Bodegas Elias Mora

**Region:** Toro D.O.

**Grapes:** 100% Tinta de Toro

**Winery:** This Bodega, situated in the famous village of San Roman de Hornija, was started by the two Victorias; Victoria Benavides and Victoria Pariente. The vision for the project included production of both white wines from Rueda and red wines from Toro. Recently, the Victorias have separated their winemaking facilities, with the Bodega in Toro renamed Bodegas Elias Mora, to better concentrate on production of each type of wine to its highest possible quality.

The winery owns 8 Ha. (17.6 acres) of vineyards, including the “Los Pajaros vineyard” and “La Veleta” as well as a few small plots owned by farmers, also planted in San Roman de la Hornija. The vines are planted at 2,600 feet above sea level. The soil comprises clay and limestone with big stones on the surface.

**Wine:** The grapes for this wine come from the vineyards having belonged to Elias Mora, which he cultivated for 40 years and for whom the wine is named. They are located about 30m higher in altitude and offer more sand than the vineyards used for Elias Mora. Yields are lower as well, around 20hl/ha. Grapes were hand harvested and sorted again at the winery prior to processing.

Grapes saw a 3 day cold-soak followed by alcoholic (12 days) and ML (21 days) in small stainless steel tanks. After the malolactic fermentation, the wine was aged for 12 months in 50% second-fill American and 50% French oak barrels. Clarification with egg whites was done before bottling.

**Reviews:** “Bright violet color. Highly expressive, focused cherry, dark berry, coconut and vanilla aromas expand with aeration. Sweet and seamless on the palate, offering intense blackberry and cherry compote flavors with exotic oak spice and floral pastille nuances. In a plush, inviting style, showing no rough edges. Velvety tannins add shape to the fairly powerful finish. This suave wine was fermented in stainless steel tanks and then aged for a year in 50% new French and 50% used American oak barrels.”

**92 points** *Vinous* Central Spain: Tempranillo and Beyond December 2015

“Toasty, warm, lusty dark-berry aromas are laced with a subtle animal accent. This is a big wine, with a fleshy, tannic, muscular feel. Flavors of blackberry, mocha and chocolate finish in fine form, with moderate tannic grip and all sorts of length. Drink this excellent Toro through 2022.”

**Editors Choice**

**92 points** *Wine Enthusiast*, August 2016



Selected by Aurelio Cabestrero®

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