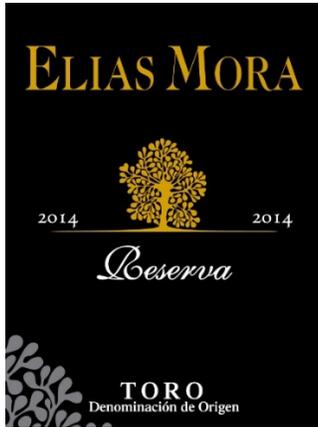


Elias Mora Reserva 2014 (Red Wine)



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.

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

Reviews:

“So, you tell me: If a Spanish producer released two high-end wines, calling one “Gran Elias Mora” and the other “Elias Mora Reserva,” would you guess the first of the two was the more expensive flagship wine of the Bodega? If so, we’d both be wrong, having been habituated to ranking “Gran” above “Reserva” among Spanish wines. Either the producer has a rationale that escapes me, or maybe just a mischievous nature, but in any case, both wines are marvelous, and this one slightly my favorite of the two. This 2014 release is even better than the 2012, which I adored; this shows even more concentration and intensity, and though it is a bit less open for early enjoyment, it more than makes up for that with extraordinary aging potential (20+ years from now) based on physical density but also balanced acidity, tannin and oak. Sourced from the same single site as the “Gran” (the 80-year-old Senda del Lobo vineyard) but aged for 24 rather than 17 months in French oak, it combines exceptional depth of dark berry fruit flavor with very silky, fine-grained tannin that enables near-term enjoyment...even though this really deserves time in the cellar to blossom more fully. It shows no more oak than the “Gran” 2015, and the fruit seems slightly more restrained in terms of ripeness, but make no mistake — this is a big, powerful wine despite the fact that it is also graceful and beautifully proportioned. Sensational stuff.”

96 Wine Review Online; Michael Franz – Jul 20, 2021 *Today’s Featured Wine*

“The Reserva bottling from Elias Mora also hails solely from those eighty-five year-old vines in the Senda del Lobo vineyard. This wine is also aged entirely in new French oak barrels, for two years prior to bottling. The 2014 Reserva comes in listed at fifteen percent alcohol and offers up a deep, complex bouquet of sweet dark berries, saddle leather, woodsmoke, a superb base of chalky soil tones, cigar smoke, a touch of coffee grounds, garrigue, a hint of celery seed and a very well done foundation of nutty new oak. On the palate the wine is broad-shouldered, full-bodied and powerful in profile, with a rock solid core of fruit, firm, chewy tannins and a long, complex and impressively balanced finish. Again, this really carries its octane very well, and though there is some sense of backend heat, it is quite modest and I foresee this wine aging long and well. 2030-2075.”

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

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