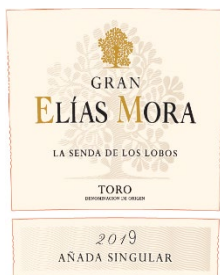


Gran Elias Mora 2019 (Red Wine)



Gran Elias Mora is a very personal wine for winemaker Victoria Benavides. Every Christmas holiday, when the new vintage is safely in tank/barrel, the staff is on vacation and the winery is quiet she tastes through the previous vintage's barrels.

Gran Elias Mora is produced from a selection of those barrels, sourced from 80-year-old vines, which show specific a unique character; density, freshness, ability to age further in the barrel (as the wine now has only 12 months of oak exposure). The selected wine is aged for a further 5 months in barrel prior to blending and bottling.

Appellation	Toro D.O.
Grapes	100% Tinta de Toro, from the single, 80-year-old Senda del Lobo "Wolf's Path" vineyard
Altitude / Soil	750 meters / clay over limestone with sand and large stones on the surface
Farming Methods	Practicing Organic
Harvest	Hand harvested, at the end of September with very low yields of 15hl/ha
Production	Whole berries undergo a 3-day cold soak, 12 fermentation with skins
Aging	Aged for 17 months in French oak barrels, 100% new
UPC / SCC / Pack Size	855012000995 / N/A / 6

Reviews:

"Warm cherry and plum fruit is ripe and appealing in this medium- to full-bodied red, enlivened by *balsamic* acidity and accented by aromatic notes of graphite, licorice root and dried thyme. The light, taut tannins are chalky in texture as they firm the spiced finish. Best after 2027. 740 cases made, 140 cases imported."

91 points **Wine Spectator**; Alison Napjus – October 31, 2025.

