

# Gran Elias Mora 2015 (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.

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

## Reviews:

"Pardon my French — especially in relation to a Spanish wine — but this is kick-ass juice from a big, ripe vintage, and you will not soon forget it almost regardless of when you taste it, whether that's now or 20 years from now. The aromas are assertively spicy and toasty, which makes sense given that the wine was aged in 100% new French oak for 17 months. On the palate, the fruit is imposingly concentrated and deep in flavor, and the physical weight of the wine is again quite formidable. In most cases, these characteristics show up in what I call, "Statement Wines," in which a winemaker or proprietor is trying to impress or "make a statement" rather than craft something beautiful and enjoyable. But in this case, what you get is...precisely something beautiful and enjoyable. Beware that this is a wine that will benefit greatly from time in the cellar, but with that caveat stated, it is so proportional and so skillfully made that you could certainly enjoy it now with some very serious meat or fine aged cheese. I found this hard to score because it is so big but yet so well behaved, rather like a polite bull, and how does one understand a polite bull? But the point is, if my score is off, I made sure it was off on the low side, so buy this with confidence for a special occasion."

**94 Points Wine Review Online;** Michael Franz – July 20, 2021

"The Gran bottling from Bodega Elias Mora is made entirely from eighty-five year-old, organically-farmed tempranillo vines, from the vineyard of Senda del Lobo, which has a soil foundation of clay and limestone, with plenty of surface stones. The yields here are miniscule, with the 2015 cropped at fifteen hectoliters per hectare. The wine is one hundred percent whole clusters and aged in one hundred percent new French oak for eighteen months prior to bottling. The 2015 Gran delivers a deep bouquet of black cherries, dark berries, cigar wrapper, new leather, a quite refined framing of toasty oak and a smoky topnote. On the palate the wine is deep, full-bodied, focused and complex, with a superb core of fruit, firm, ripe tannins and impressive length and grip on the nascently complex finish. This comes in listed at a full fifteen percent octane, but seems a bit lower than that on the palate, as there is only a wisp of backend heat and the wine is fresh as can be on the nose and palate. This is a big, powerful and chewy wine of admirable balance and it should age long and gracefully- though it will demand a full decade in the cellar to start to soften. 2031-2075."

**93 Points View from the Cellar;** John Gilman - Issue #91 January/February 2021

