

# Viñas Elias Mora 2022 (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.

<b>Appellation</b>	Toro D.O.
<b>Grapes</b>	100% Tinta de Toro, from vines averaging 20 years old
<b>Altitude / Soil</b>	650 meters / clay over limestone with sand and pebbles on the surface
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Hand harvested into small boxes at the end of September
<b>Production</b>	Whole berries undergo a 3 day cold soak, 7 day fermentation with skins, malo-lactic conversion in stainless steel tanks
<b>Aging</b>	Aged for 6 months in American oak barrels, most of which are new
<b>UPC / SCC / Pack Size</b>	855012000322 / 18550120004215 / 12

## Reviews:

“Bodega Elías Mora, Toro (Castilla y León, Spain) Tinto 2022 (\$28, Grapes of Spain / Aurelio Cabestrero): This isn’t priced along the lines of everyone’s idea of an “entry-level” wine, but neither does it taste remotely like a basic offering. The bouquet is complex and alluring at a very high level of expressiveness right after the cork is pulled, showing gorgeous fruit notes that are mostly red in “tone” but also with some black fruit shading, along with light toasty accents and a lovely spiciness. All these notes are echoed on the palate, with medium body but a very high ratio of flavor to weight. It is true — but nevertheless difficult to believe — that this was exposed to 100% new American oak, even if only for 6 months, as the wood notes lend complexity without remotely taking over the wine. Immensely enjoyable now, with wonderful purity of fruit, this is still a serious wine with a serious future, during which it will improve for at least five years and maybe longer.”

**92 Points View from the cellar;** Michael Franz May 21, 2024

“The 2022 Viñas Tinto from Elías Mora comes in listed at 14.5 percent octane in this vintage. This Tempranillo-based wine is fermented in stainless steel tanks and raised for six months in one hundred percent new American oak barrels and bottled unfiltered. The vineyards are farmed organically. The wine delivers a deep, ripe and complex bouquet of cassis, black cherries, a nice touch of tempranillo spices, a bit of meatiness, dark soil tones, cigar smoke and new oak. On the palate the wine is deep, broad-shouldered and full, with fine depth at the core, ripe, buried tannins, fine focus and grip and a long, well balanced and promising finish. Though the 2022 version comes in listed at the same octane as the 2021, the balance here seems superior to my palate and this wine is a step up from last year’s version. This is really an excellent, entry level bottling! 2032-2065.”

**90+ points View from the Cellar;** John Gilman; Issue 109, January – February 2024

