

Viñas Elias Mora 2021 (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.

Appellation	Toro D.O.
Grapes	100% Tinta de Toro, from vines averaging 20 years old
Altitude / Soil	650 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, 7 day fermentation with skins, malo-lactic conversion in stainless steel tanks
Aging	Aged for 6 months in American oak barrels, most of which are new
UPC / SCC / Pack Size	855012000322 / 18550120004215 / 12

Reviews:

“The 2021 Viñas Tinto from Elías Mora is made entirely from twenty year-old tempranillo vines that are farmed organically. The wine is fermented in stainless steel tanks and raised for six months in one hundred percent new American oak barrels and bottled unfiltered. The wine comes in listed at 14.5 percent alcohol and offers up a deep, ripe and slightly roasted bouquet of dark berries, cassis, grilled venison, coffee bean, dark soil and spicy oak. On the palate the wine is deep, full-bodied and powerful in personality, with a good core of fruit, ripe tannins and good length and grip on the slightly roasted and still quite youthful finish. This needs cellaring to allow its tannins to soften up, but it will be a good, solid wine once it is ready to drink. 2031-2060.” **88 points View from the Cellar**; John Gilman - Issue #103 January-February 2023

