

Descarte 2012



Winery: Bodegas Elias Mora

Region: Toro D.O.

Grapes: 100% Tinta de Toro

Winery: This Bodega, situated in the famous village of San Roman de Hornija, was started by the two Victorias; Victoria Benavides and Victoria Pariente. The vision for the project included production of both white wines from Rueda and red wines from Toro. Recently, the Victorias have separated their winemaking facilities, with the Bodega in Toro renamed Bodegas Elias Mora, to better concentrate on production of each type of wine to its highest possible quality.

The winery owns 8 Ha. (17.6 acres) of vineyards, including the “Los Pajaros vineyard” and “La Veleta” as well as a few small plots owned by farmers, also planted in San Roman de la Hornija. The

vines are planted at 2,600 feet above sea level. The soil comprises clay and limestone with big stones on the surface.

Wine: This is the first vintage ever made of this cuvee by talented winemaker, Victoria Benavides, who manages to blend power and finesse in all of her wines. Made entirely of estate fruit, this wine comes from 40 year old vines with north-facing orientation to produce freshness and red fruit focus on the nose. The vineyard also practices sustainable viticulture. Minimal intervention is used in the winemaking process. Fermentation takes place with native yeast/microbe and natural ML occurs in stainless steel tanks. The wine is then aged for 12 months in French oak barrels, some of which are new.

Reviews: “Muscular yet expressive, this powerful red delivers flavors of ripe blackberry and currant that are framed by toast, espresso and loamy notes. Chewy tannins and fresh acidity find a balance as this wine glides to the floral and tarry finish. Drink now to 2025. 416 cases made.”

94 points *Wine Spectator* “Daily Wine Picks” February 23, 2015

“Deep ruby. Heady aromas of blueberry, boysenberry and violet, lifted by a smoky topnote and a touch of potpourri. Broad, sappy and concentrated, offering vibrant dark fruit flavors complemented by notes of allspice, mocha and candied flowers. This rich, deep but lively wine finishes spicy and very long, with silky tannins making a late appearance. The yield here was reportedly only 20 hectoliters per hectare, which is quite low for the region.”

92 points *International Wine Cellar* Issue 176, Sept/Oct 2014



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