

Elias Mora 2017 (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	855012000322 / 18550120004215 / 12

Reviews:

“Entirely made of Tinta Del Toro the 2017 'Viñas Elias Mora' was aged for six months prior to bottling. Showing a deep core, this delivers a mouthful of juicy red and dark fruit flavors that mingle with the minerals and citrus rind undertones. This is seriously impressive for the price as it displays both the weight and freshness to cellar well over the next decade. 2019-2029” **91 points *International Wine Report***; September 2019

“Colour: brighy cherry. Nose: red berry notes, spicy, dry stone, burnt matches. Palate: balanced, good acidity.” **90 points *Guia Penin***; Spanish Wine 2020

