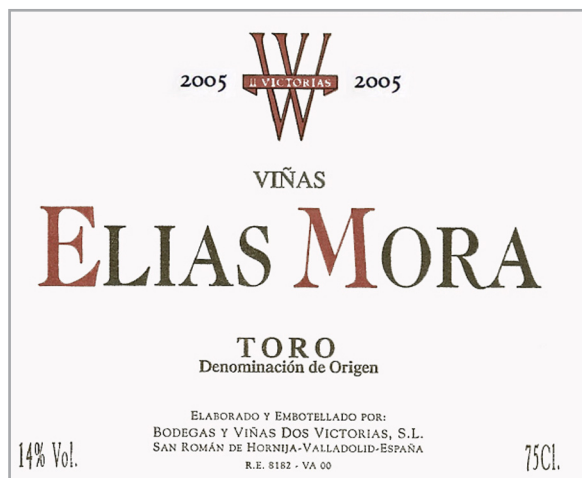


Elias Mora Tinto 2005



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.

The winery is named after Elias Mora, the man who owned some of the core vineyards for the production of the Victoria’s red wine. A few years ago, he sold his vineyard to Dos Victorias on the condition that he tend the vineyard until his death.

Wine: The grapes come from a selection from the Los Pajaros and La Veleta vineyards planted in San Roman de Hornija. The harvesting took place during the end of September. After the malolactic fermentation, the wine was aged for 6 months in American barrels. Clarification with egg whites was done before bottling. The wine was bottled without filtration or stabilization.

Reviews:

“The 2005 Elias Mora has a primary, fruity nose. On the palate it is more layered and supple, richer and sweeter, and longer in the finish. The 2005 should be cellared for 2-3 years after which it should drink well through 2017.”

90 points *Wine Advocate* issue 169 February ‘07

“Ruby-red. Intensely floral bouquet of cherry, dark berries, rose and lavender. Mineral-accented blackberry and bitter cherry flavors deliver impressive clarity and are nicely supported by fine-grained tannins. The firm, dry finish features excellent punch and grip.”

90(+?) points *International Wine Cellar Online Article*, September ‘07



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