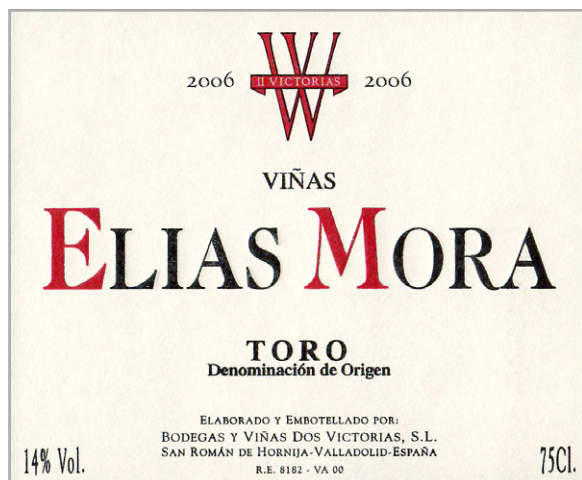


# Elias Mora Tinto 2006



**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 re-named 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:

“Bright ruby. Spicy cherry on the nose, with a deeper printer’s ink quality. Youthfully taut red and dark fruit flavors are framed by solid tannins but deliver a sweet impression. Finishes with brisk, lingering cherry and anise. I really like the clarity here.”

**90 points** *International Wine Cellar Online Article, September ‘07*

“The 2006 Elias Mora was aged for 6 months in American oak and bottled without filtration. Deep crimson-colored, it has an attractive nose of cedar, spice box, mineral, and blackberry. Supple-textured, forward, and richly flavored, this lengthy wine can be enjoyed now and over the next 6-8 years.”

**90 points** *Wine Advocate issue 175, February ‘08*

**#4 on Wine Library’s Top 5 Wines of the Year for 2008**



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | [www.grapesofspain.com](http://www.grapesofspain.com)

© 06/2009