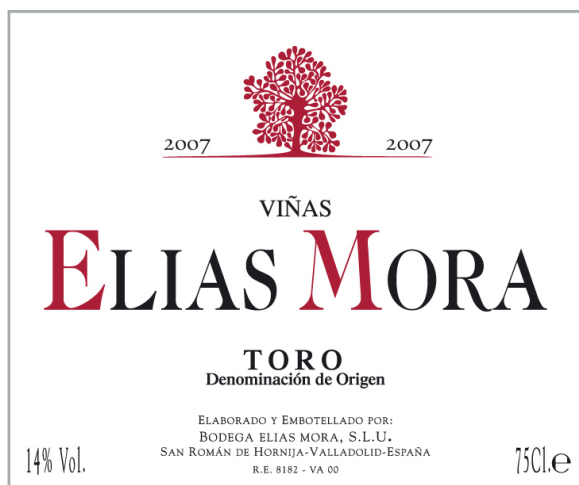


# Elias Mora Tinto 2007



**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 harvest took place during the end of September. After the malolactic fermentation, the wine was aged for 6 months in 100% new American oak barrels. Clarification with egg whites was done before bottling. The wine was bottled without filtration or stabilization.

## Reviews:

“Primary red and dark berry aromas are reluctant to open, slowly revealing cracked pepper and baking spices. Tangy redcurrant and cherry flavors are firm by youthful tannins and brightened by zesty minerality. Clamps down hard on the finish, which leaves a strong, refreshingly tangy note of wild strawberry behind. This looks promising.”

**90(+?) points** *International Wine Cellar* issue 140 Sept/Oct ‘08

“Dark ruby-colored, it has a fragrant bouquet of cedar, mineral, cinnamon, clove, black cherry, and blueberry. Dense and structured on the palate, this medium to full-bodied wine is well-balanced, has plenty of savory fruit, and a lengthy, pure finish. Give it 3-5 years of additional cellaring and drink it through 2022.”

**90 points** *Wine Advocate* issue 183 June ‘09



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