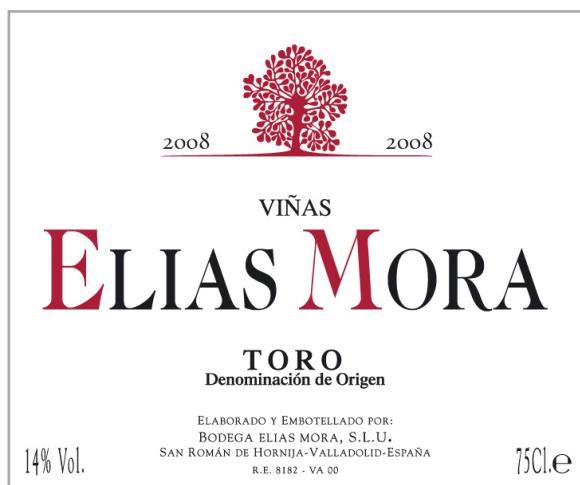


Elias Mora Tinto 2008



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:

“Dark ruby-colored, it displays an enticing perfume of cedar, tobacco, spice box, violets, plum, and blackberry. Ripe, rich, and fleshy, it has layers of succulent fruit, excellent balance, and a forward personality. Drink this lengthy effort over the next 8 years.”

90 points *Wine Advocate* issue 188 April 2010

“Opaque ruby. Lively aromas of redcurrant and wild strawberry complicated by smoky oak spices and a hint of dried rose. Juicy red fruit, floral and vanilla flavors are lifted by tangy acidity. Very fresh wine, with soft tannins and strong closing bite adding shape.”

90 points *International Wine Cellar* issue 152 Sept/Oct 2010



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