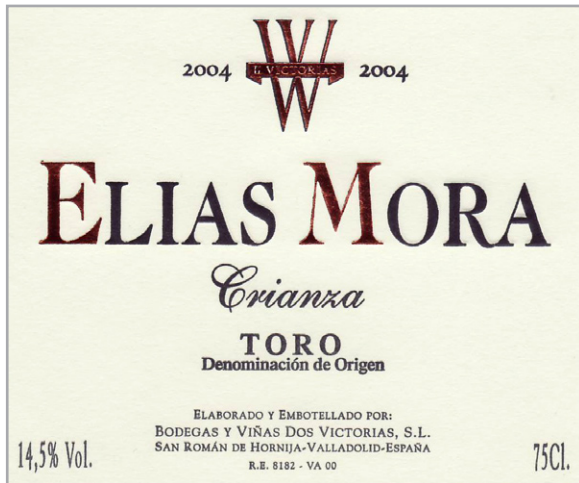


# Elias Mora Crianza 2004



**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 vines are a Tempranillo clone that yields small berries and is planted on small slopes with rocky soil. Harvested at the end of September. The wine was fermented in small stainless steel tanks for 22 days. After the malolactic fermentation, the wine was aged for 12 months in American and French oak barrels. Clarification with egg whites was done before bottling. The wine was bottled without filtration or stabilization.

## Reviews:

“an opaque purple with intense aromas of cedar, spice box, blueberry, and blackberry jam. On the palate it is larger in scale than the 2003, richer and sweeter, and more smoothly textured. It should be cellared for 2-3 years and drunk through 2017.”

**92 points** *Wine Advocate* issue 169 February ‘07

“concentrated but not ponderous. The powerful tannins are well-integrated and showcase jammy blackberry and cassis fruit, backed by coffee, mineral and earth flavors.”

**90 points** *Wine Spectator* issue 336, November 15 ‘07

“Very pure and clean wine; it doesn’t suffer from any excess weight or oak. The emphasis is on core fruit, driving acidity and power. Yet it isn’t devoid of some elegance, especially with food. Runs a bit lighter and zestier due to its acidity and midweight body. But has all the kick that Toro is known for.”

**90 points** *Wine Enthusiast* June ‘08



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