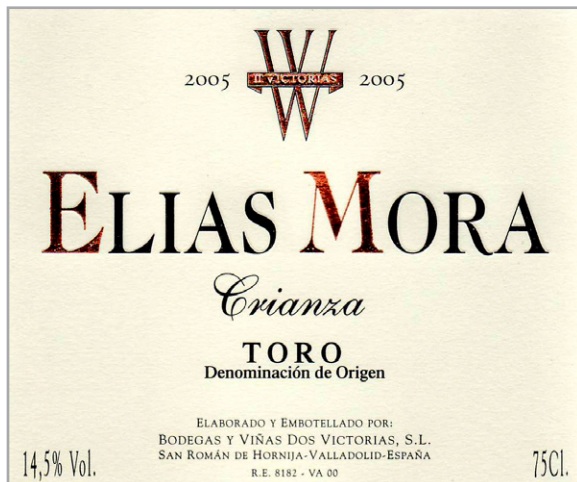


Elias Mora Crianza 2005



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 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:

“it offers up an array of cedar, tobacco, spice box, and black fruit aromas. Layered and dense, the wine has enough tannin to evolve for 3-5 years. It is already showing a bit of complexity and should be revealing its full potential by 2012. It can then be enjoyed through 2025.”

92 points *Wine Advocate* issue 175 February ‘08

“Sexy raspberry and candied cherry on the nose, with an exotic array of fresh and dried flowers adding complexity. Spicy and sharply focused, with racy red berry flavors and a late note of candied licorice. Tangy acidity adds lift to the finish and fine-grained tannins lend shape. Very suave wine.”

91 points *International Wine Cellar* issue 140 Sept/Oct ‘08

“Muscular tannins grip the palate of this concentrated red, but there’s a dense core of cassis, currant, espresso and spice cake flavors that are focused and expressive. Impressive now, but should be more enjoyable with time.” **Spectator Selection- Highly Recommended**

93 points *Wine Spectator* November 30 ‘08



Selected by Aurelio Cabestrero®

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