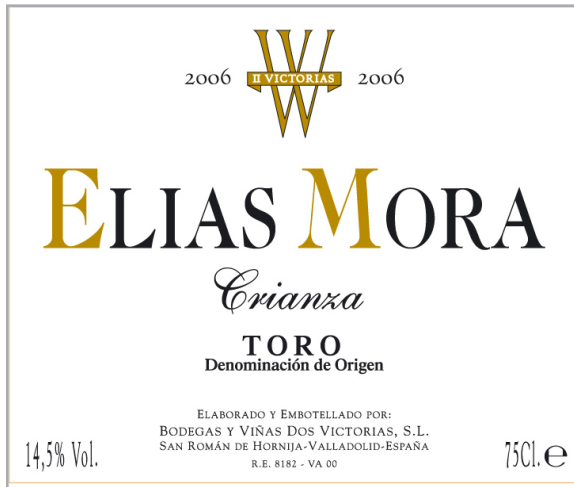


# Elias Mora Crianza 2006



**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 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:** 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 second-fill American and French oak barrels. Clarification with egg whites was done before bottling. The wine was bottled without filtration or stabilization.

## Reviews:

“Bright violet. Seductively perfumed bouquet of blackberry preserves, Asian spices and minerals, with a mounting cherry pit quality. Tangy, mineral-accented red and dark berry flavors are firm by dusty tannins and given bite by a bitter cherry skin quality. The tannins gain strength on the finish, lending structure to the impressively persistent dark fruit flavors. This deserves patience.”

**90(+?) points** *International Wine Cellar* issue 145 June ‘09

“Dark and sweet smelling, with mocha, tobacco, briar and a whiff of dried hard cheese. The palate has a rich feel to it and good framing from healthy acidity and tannins, while the flavors of black fruit and berries are bright and forward. Round, chewy, warm and ready to run. Best if held for another year or so.”

**91 points** *Wine Enthusiast* December 15, ‘09



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