

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

Reviews:

“The 2007 Elias Mora Crianza spent 12 months in seasoned French and American oak. Purple-colored, it offers up aromas of balsam wood, mineral, espresso, blackberry, and licorice. Full-bodied, dense, and ripe, it has layers of savory fruit and enough structure to evolve for 2-3 years. Drink this lengthy offering from 2012 to 2022.

91 points *Wine Advocate* issue 188 April 2010

“From a rocky hillside of 40-year-old tinta de toro vines, this wine arcs across the palate like an arrow, its mineral and black fruit flavors driving through notes of truffle and humid earth. Dry and savory - almost salty - this Toro offers a potent structure to match braised lamb or something equal in power and vertical depth of flavor.”

92 points *Wine & Spirits* June 2011



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