Elias Mora Crianza 2013 (Red Wine)



This Bodega, situated in the famous village of San Roman de Hornija, was founded in 2000 by winemaker Victoria Benavides. The winery is named after the former owner of the vineyard, Elias Mora.

The philosophy of the winery revolves around combining a respect for tradition and modern technology. Victoria focuses exclusively on Tinta de Toro the native clone of Tempranillo which has been grown locally, with no exposure to phylloxera, for over 2000 years. The wines are only ever in contact with natural products; oak, glass, natural cork. Finally she seeks to respect vintage conditions knowing that each year will offer different qualities in the finished wine.

Appellation	Toro D.O.
Grapes	100% Tinta de Toro (Tempranillo), from 50-year-old, own-rooted, bush vines
Altitude / Soil	700 meters / clay over limstone with sand and pebbles on the surface
Farming Methods	Practicing Organic
Harvest	Hand harvested into small boxes at the end of September
Production	Whole berries undergo a 3 day cold soak, fermentation and malo-lactic conversion in
	stainless steel tanks
Aging	Aged for 12 months in 50% French and 50% American oak barrels, all second fill
UPC / SCC / Pack	8-55012-00052-0 / / 6
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Reviews:

"Deep ruby. Pungent cassis and cherry pit scents are lifted by a peppery nuance and a hint of pungent flowers. Intense bitter cherry, blueberry and coconut flavors tighten up on the back half while picking up a hint of dark chocolate. Closes firm and very long, with dusty tannins framing the oak-spiced dark fruit. 2020 - 2026" 92 points *Vinous Media;* May 2017

"The Elías Mora 2013 Crianza shows quite oaky and with high ripeness (15% alcohol). This pure Tempranillo fermented in stainless steel with dry yeasts and matured in 50/50 French and American oak barrels for one year. Spicy, smoky and toasty aromas are intermixed with notes of wild berries and a hint of flowers. The palate is medium to full-bodied with grainy tannins and a dry finish."

90 points The Wine Advocate; Issue #229 - February 2017

