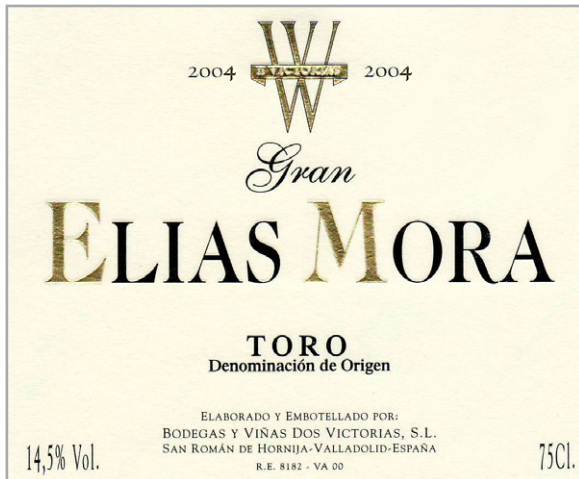


Gran Elias Mora 2004



Winery: Bodegas Elias Mora

Region: Toro D.O.

Grapes: 100% Tinta de Toro (Old Vines)

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 from which this wine comes are more than 70 years old and are located in the Senda del Lobo, one of the most respected and famous vineyards of San Roman de la Hornija. This wine is only produced in exceptional vintages. After 12 months in new French oak barrels there is a selection of barrels with an additional 5 months for the selected lots; wine spends a total of 17 months in oak. Fined with egg whites and bottled unfiltered.

Reviews:

“The 2004 Gran Elias Mora is similarly styled to the 2003 but more expressive and primary, especially aromatically. On the palate it is firm, tightly wound, with all the right stuff for future greatness. It has a pure finish that lasts for 45+ seconds.”

93 points *Wine Advocate* issue 169 February ‘07

“The wine is pure minerals when first poured, dominated by a graphite flavor. Air reveals its complexity, the nuances of fig and clove, the generous core of blackberry and cassis flavors, all melded in a dense web of tannins. It’s a great young Toro that needs at least five years to evolve.” **100 Best Wines of the Year**

94 points *Wine & Spirits* November ‘07



Selected by Aurelio Cabestrero®

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