


# Gran Elias Mora 2007

D.O. Toro  
Grapes: 100% Tinta de Toro

**92+**  
points



“aromas of graphite, Asian spices, lavender, espresso, blueberry, and blackberry. Layered, already complex, and structured on the palate”

 Imported by Grapes of Spain  
Selected by Aurelio Cabestrero®

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