

Gran Elias Mora '13 (Red Wine)



Gran Elias Mora is a very personal wine for winemaker Victoria Benavides. Every Christmas holiday, when the new vintage is safely in tank/barrel, the staff is on vacation and the winery is quiet she tastes through the previous vintage's barrels. Gran Elias Mora is produced from a selection of those barrels, sourced from 80 year old vines, which show specific a unique character; density, freshness, ability to age further in the barrel (as the wine now has only 12 months of oak exposure). The selected wine is aged for a further 5 months in barrel prior to blending and bottling.

Appellation	Toro D.O.
Grapes	100% Tinta de Toro, from the single, 80-year-old Senda del Lobo "Wolf's Path" vineyard
Altitude / Soil	750 meters / clay over limestone with sand and large stones on the surface
Farming Methods	Practicing Organic
Harvest	Hand harvested, at the end of September with very low yields of 15hl/ha
Production	Whole berries undergo a 3 day cold soak, 12 fermentation with skins
Aging	Aged for 17 months in French oak barrels, 100% new
UPC / SCC	855012000995

Reviews:

“Cedar, charred oak and game are the key aromas in this wine. The palate is huge and tannic, with flavors of blackberry, cassis, baking spices and herbs that finish chocolaty and spicy. While the product of a cool vintage, this is still a saturated beast that could use more time to come around; drink through 2028.” Cellar Selection.

93 Points, *The Wine Enthusiast* May2018

“(made from vines that are reportedly over 70 years old and yielded 15 hl/ha; fermented and aged in new French oak barrels for two years) Inky ruby. Powerful aromas of black and blue fruit preserves, incense, vanilla, licorice and violet, backed by a smoky mineral quality. Fleshy and expansive on the palate, offering sweet blueberry, cherry compote and mocha flavors and subtle hints of spice cake and candied flowers. The floral and blue fruit notes reverberate emphatically on the strikingly long finish, which is framed by smooth tannins.”

93 Points, *Vinous Media* May2017

