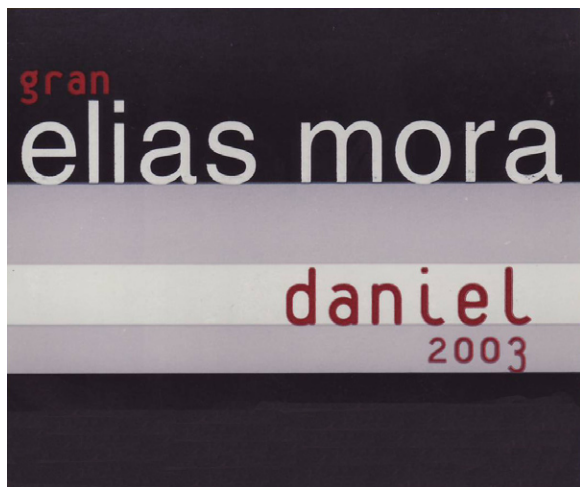


Gran Elias Mora Daniel 2003



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: Grapes come from a selection of over 50 years old vines from the “La Senda del Lobo” vineyard planted at 2,700 feet above sea level. The soil is sandy – clay over rocky top soil. Harvested by hand in small boxes during the last week of September. Temperature controlled fermentation in small stainless steel vats at temperature controlled. Aged for 14 months in French oak barrels (Boutes). Fined with eggs whites and bottled unfiltered.

Reviews:

“The limited cuvee of 2003 Gran Elias Mora Daniel (a special offering named after the importer’s son) is a pedal-to-the-metal, balls-to-the-walls effort. Its inky/purple color is followed by a huge, smoky, graphite, creme de cassis, and blackberry-scented nose, and a full-bodied, opulent, layered personality. This superb offering should drink well for a decade.”

92 points *Wine Advocate* issue 159 June ‘05

“This wine may offer more pure pleasure than any red I have yet tasted in 2006, and to its credit, it is as pure as it is pleasurable... Concentrated and intensely flavorful.”

93 points *Wine Review Online* February 21, ‘06

“This plush, expressive red bursts with jammy fruit flavors of blackberry and raspberry, with lavish vanilla and coffee oak notes and ripe, sweet tannins. Stays fresh and clean through the spicy finish.

91 points *Wine Spectator* issue 336, November 15 ‘07



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

© 06/2009