

Descarte 2014 (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 arid, warm climate naturally limits production and produces concentrated grapes. Vines are trained in the traditional vaso or glass shape, which yields ideal results but requires extra work, by hand, for harvest and pruning. 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.

Appellation	Toro D.O.
Grapes	100% Tinta de Toro, from a single, 40-year-old, north-oriented vineyard
Altitude / Soil	2,600 feet above sea level / clay and limestone rich soils
Farming Methods	Sustainable
Harvest	Hand harvested into small boxes
Production	Fermentation takes place with native yeast/microbes in stainless steel tanks
Aging	Aged 12 months in French oak barrels
UPC / SCC / Pack	855012000527 / 18550120008275 / 6

Reviews:

“Plum, currant, cocoa, clove and mineral flavors weave through this dense red. Well-integrated tannins and balsamic acidity confer power and focus. Not showy, but harmonious and deep. Drink now through 2029. 900 cases made.” **94 points** *Wine Spectator*; October 2018

“Descarte is a new wine from one of Toro’s top producers, offering precise aromas of blackberry and cassis. The tight palate is ripped with tannic power—something that’s normal for the region—and offers chocolaty black-fruit flavors that are toasty and spicy, with a dry, peppery and tannic finish that lingers. Drink through 2026. Grapes of Spain.” **94 points** *Wine Enthusiast*; [Editors’ Choice] – May 2018

“Although winemaker Victoria Benavides selects the grapes for this wine from a vineyard with a relatively cool northern exposure, the 2014 is still marked by Toro’s sunny heat. Rich in Mediterranean spice and a powerful layer of black fruits, this is a classic Toro to go with a succulent oxtail stew. It has depth, wild tannins and, above all, a lush, fruity side that needs five years in the bottle.”

93 points *Wine & Spirits Magazine*; June 2018

“Opaque ruby. Heady aromas of fresh black and blue fruits, candied violet and vanilla, backed by a hint of incense. Supple and broad in the mouth, offering appealingly sweet, oak-spiced boysenberry, cherry and floral pastille flavors and a hint of cola. Closes with supple, sneaky tannins and excellent persistence, leaving behind sappy dark fruit, mocha and spice cake notes.”

92 points *Vinous Media*; “Spain’s New Releases, Part 2: Triumphs and Travails” - May 2017

