

Descarte 2018 (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:

"A compact red, fresh and medium- to full-bodied, with a subtle toasty overtone to the flavors of black plum and blackberry reduction, cigar box, vanilla and loamy earth. Dense tannins are fine and well-meshed, emerging on the firm finish. Tight-knit, with underlying power but overall grace, this should open with some age. Tempranillo. Best from 2025 through 2033. 850 cases made, 300 cases imported."

93 points *Wine Spectator*; October 15, 2022

