

Elias Mora 2017 (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 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. The wines are only ever in contact with natural products; oak, glass, natural cork. Finally she seeks to respect vintage conditions knowing that each year will offer different qualities in the finished wine.

Appellation	Toro D.O.
Grapes	100% Tinta de Toro, from vines averaging 20 years old
Altitude / Soil	650 meters / clay over limestone with sand and pebbles on the surface
Farming Methods	Practicing Organic
Harvest	Hand harvested, into small boxes at the end of September
Production	Whole berries undergo a 3 day cold soak, 7 day fermentation with skins, malo-lactic conversion in stainless steel tanks
Aging	Aged for 6 months in American oak barrels, most of which are new
UPC / SCC / Pack	855012000322 / 18550120004215 / 12

Reviews:

“My score of 92 may seem a bit high for an entry-level wine, but I have every confidence that you’ll agree that I’ve got it right if you taste this delicious offering. A persistent problem in wine criticism is that wines are often scored in a scaled way conforming to where they stand in a series, price wise, from particular producers. But the fact is, modestly oaked Tempranillo from the high plain of central Spain provides some of the most fabulously pure, satisfyingly delicious fruit in all the world of wine. This is a stellar case in point. Darkly colored and deeply concentrated, it shows its seriousness immediately, but then its playful side emerges in the form of very expressive aromas and flavors showing both red and black tones, with almost no overt oak but a very appealing undertone of saline minerality. Full-bodied but still fresh, formidable but still fruity and fun, this is terrific young Toro.” **92 points Wine Review Online;** Michael Franz - August 18, 2020

“Vivid ruby-red. Expressive dark fruit and floral aromas are sharpened by a spicy cracked pepper note, and woodsmoke and vanilla nuances emerge slowly. Juicy and smooth on the palate, offering bitter cherry and blackberry flavors that firm up slowly with aeration. Shows very good depth as well as vivacity on the finish, which is firmed by gentle, slow-building tannins. Aged for six months in new American oak barrels. 2022 – 2028” **91 points Vinous;** Josh Reynolds - February 2021

“Entirely made of Tinta Del Toro the 2017 'Viñas Elias Mora' was aged for six months prior to bottling. Showing a deep core, this delivers a mouthful of juicy red and dark fruit flavors that mingle with the minerals and citrus rind undertones. This is seriously impressive for the price as it displays both the weight and freshness to cellar well over the next decade. 2019-2029” **91 points International Wine Report;** September 2019

“The 2017 Toro Tinto from Elias Mora is a ripe wine at 14.5 percent, but it also has a good sense of balance and carries its octane quite well. The deep nose offers up scents of black cherries, chocolate, cigar smoke, a touch of tariness and a bit of cigar wrapper in the upper register. On the palate the wine is deep, full-bodied and quite broad-shouldered, with a rock solid core of fruit, firm, but buried tannins and very good length and grip on the focused and gently warm finish. This is a classic example of Toro in this era of global warming, with plenty of muscle and the structure to age, and with the alcohol managed fairly well. It will need some bottle age to soften up, but should be a pretty good drink when it is ready to go. 2024-2045+.”

88 points View from the Cellar; John Gilman - Issue # 85 - January/February 2020

