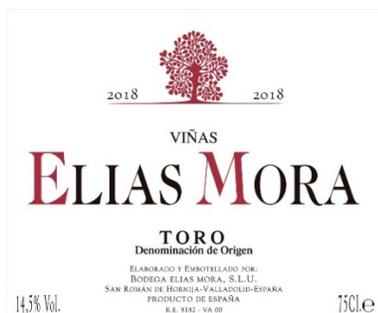


# Elias Mora 2018 (Red Wine)



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 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.

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

## Reviews:

“This is the first 2018 vintage wine I’ve tasted from Toro, and it has me smacking my lips in anticipation of the wines still to be released. There’s not much suspense about those wines being even richer in texture and deeper in flavor than this one, with more complexity from newer oak and more potential for improvement over the long term. However, there really is some suspense over whether they’ll be any more delicious than this bottling, especially for the vast majority of wine lovers who drink what they buy within the first few months of purchase. If you fall into that camp, give this a go. It shows all the best characteristics of a relatively new breed of wines from nearby Ribera del Duero that are minimally oaked (with the period of oak aging indicated on the front or back label) and styled with pure Tempranillo in the forefront, and it is every bit as good as any of them. In this case, the wood aging was six months in duration, but I got that from the importer’s website rather than the label, and the variety is Tinta de Toro, which is Tempranillo—but named by reference to a local mutation that has adapted to Toro’s growing conditions over a long span of time. Medium-plus in body, but quite soft in texture, with mostly black-toned fruit flavors, this is a joy to sip on its own already (at least of those of us who love young red wines with some tannic grip), but still with enough stuffing and texture to work well with moderately robust foods like seared pork chops. The acidity, oak, tannin and fruit are already quite seamlessly integrated, and the wine still shows lively primary fruit characteristics, but isn’t remotely “grapey” or obvious. The wine is utterly flawless, and if that was the same as “perfect,” this would earn 100 points rather than 91 — which is the right score for a wine that is impeccably made at this level of complexity and capacity to improve. Trust me...you’ll love it, or I’ll shovel your snow for the rest of the winter.”

**91 points** *Wine Review Online*; Michael Franz – February 16, 2021

“The regular bottling of Tinto from Elias Mora hails from thirty year-old, organically farmed vineyards and is composed entirely of Tempranillo. The wine is aged for six months in American oak casks prior to bottling. The 2018 version comes in listed at 14.5 percent octane and delivers a deep and promising bouquet of cassis, black cherries, a bit of roasted meats, dark soil tones, a touch of saddle leather, cigar smoke and a deft seasoning of American oak. On the palate the wine is full-bodied, broad-shouldered and quite solid at the core, with good focus and grip, ripe tannins and a long, nascently complex and really very nicely balanced finish. This is a young wine and deserves some time in the cellar to soften up a bit more on the backend, but it is only moderately tannic and will not demand long cellaring before it really starts to drink well. A fine value. 2025-2050.”

**90 points** *View From The Cellar*; John Gilman – Issue #91 January/February 2021

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