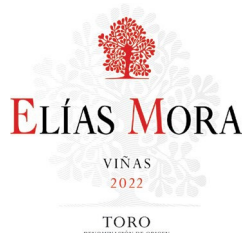


Viñas Elias Mora 2022 (Red Wine)



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 Size	855012000322 / 18550120004215 / 12

Reviews:

"2022 Elias Mora 'Toro' Toro- The 2022 'Toro' is a great new effort that is drinking marvelously right now. Coffee grounds, black fruits and shades of scorched earth all combine with the wonderful verve on the palate. Delicious and lithe, enjoy over the next eight years. Drink 2024-2032-

92 points OwenBargreen.com; Owen Bargreen - November 18, 2024

"Bodega Elías Mora, Toro (Castilla y León, Spain) Tinto 2022 (\$28, Grapes of Spain / Aurelio Cabestrero): This isn't priced along the lines of everyone's idea of an "entry-level" wine, but neither does it taste remotely like a basic offering. The bouquet is complex and alluring at a very high level of expressiveness right after the cork is pulled, showing gorgeous fruit notes that are mostly red in "tone" but also with some black fruit shading, along with light toasty accents and a lovely spiciness. All these notes are echoed on the palate, with medium body but a very high ratio of flavor to weight. It is true — but nevertheless difficult to believe — that this was exposed to 100% new American oak, even if only for 6 months, as the wood notes lend complexity without remotely taking over the wine. Immensely enjoyable now, with wonderful purity of fruit, this is still a serious wine with a serious future, during which it will improve for at least five years and maybe longer."

92 Points Wine Review Online; Michael Franz May 21, 2024

"It has been a year since I last tasted the 2022 Viñas Tinto from Elías Mora. This vintage is also listed at 14.5 percent octane, the same as the 2023 version, but it seems just a tad riper in personality. Perhaps this is a reflection of the drought conditions of the vintage. The bouquet has blossomed nicely over the past year, delivering a deep and complex blend of black cherries, black plums, a bit of chocolate, cigar wrapper, dark soil tones, buried spice tones and a nice framing of American oak. On the palate the wine is deep, full-bodied, focused and chewy, with a superb core of fruit, fine balance and grip, good soil undertow and a long, complex and youthful finish. This still needs plenty of cellaring time to shed some tannin, but it is aging very nicely and is going to be a fine bottle in due course. 2033-2065."

91 points View from the Cellar John Gilman; Issue 117, May – June 2025

