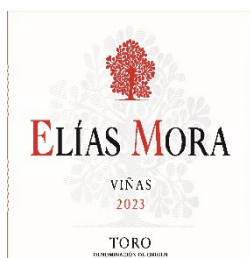


Viñas Elias Mora 2023 (Red Wine)



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:

"This is terrific, approachable Tempranillo that can compete successfully with the very best wines of Ribera del Duero that are aged in oak for only relatively brief spans. That span is 6 months in this case, and though the importer's website indicates that the barrels are 100% new American ones, this does not come across as anywhere near as oaky as that would lead one to believe. Of course there's tannic structure in this, being from Toro after all, but I found this very easy to enjoy already, with nice freshness and very vivid fruit notes (mostly red but also with some underlying black tones). It also shows some faint savory accents and a little whiff of leather, which make for an impressively complex wine for the money. To my taste, this is ready to enjoy already, and though most tasters will want it paired with something containing some dietary fat to buffer the tannins, I could sip it on its own or with just a nibble of cheese – thanks to the cushioning provided by the delicious fruit".

92 points Wine Review Online; Michael Franz; August 5, 2026

"Coming from 25 year old Tinta de Toro vines, this 2023 Elias Mora opens with a beautiful bouquet of dark rose petals with damp earth and shades of dark currants. The palate is earthy and filled with chocolate, tar, and tobacco leaf notes. Drink 2025-2031." **91 points OwenBargreen.com;** Owen Bargreen- December 4, 2025

"The 2023 Viñas Tinto from Elías Mora is made entirely from tempranillo. The wine undergoes its malo in tank in classic Bordelais fashion and is given six months' worth of élevage in new American oak barrels. The wine comes in at 14.5 percent alcohol in 2023 and delivers a deep and complex bouquet of red and black cherries, saddle leather, coffee bean, a touch of roasted meats, a fine base of soil, a touch of tempranillo spice tones and a judicious framing of American oak. On the palate the wine is deep, full-bodied, broad-shouldered and complex, with a fine core of fruit, a good foundation of soil, ripe tannins and very good balance on the long, ripely tannic and youthful finish. This will be quite tasty once it has had a chance to soften up its tannic undercarriage". **90 points View from the Cellar;** John Gilman; Issue 117, May – June 2025

"Minerally on the nose, with hints of iron, hot stone and tar underscoring mulberry, cassis, grilled herb and milled pepper notes. Fresh and medium- to full-bodied, with taut, chalky tannins giving this a broad-shouldered, structured feel. Best after 2027. 7,900 cases made, 1,200 cases imported. " **89 points Wine Spectator Alison Napjus -October 31, 2025**

