



ELIAS MORA
B O D E G A

Technical Notes

Dulce Benavides 2011

Name of the wine: DULCE BENAVIDES

Appellation: TORO

Vintage: 2011

Variety: Tinta de Toro 100%

Ageing: 3 months in French oak barrels 225 l

Weather factors: Very hot harvest time with a scarce amount of rainfall. Summer was very dry and hot. The harvest began on 21st of September.

Harvest: Manual picking of raisins.

Vineyard: The grapes come from the oldest vineyards with very low yields and very good exposure of the bunches. Soil is a blend of clay, limestone and sand with pebbles on the surface.

Vinification: Made of entire ripe bunches with addition of the must during the fermentation. The fermentation was stopped at 80 g/L sugar.

Analysis:

-ABV: 16 %

-ph: 3,82

-Total acidity: 6,15 gr/l

-Sugar reducers: 80 gr/l

Annual production: 1800 bottles

TASTING NOTES

Sweet red natural wine made with raisins of Tinta de Toro grape.

>**COLOUR:** Very intense purple.

>**NOSE:** Very complex, explosion of raisins, blackberries, liquorice with hints of balsamic notes.

>**PALATE:** Smooth and layered, dense where the predominating factors are flavours of raisins and balsamic notes; very fresh yet long and sweet. Appealing and aromatic.

AWARDS

2010 | 2011

	90	
		91
		93
		
		

OVERVIEW:

«The 2011 Dulce Benavides is a sweet red produced with Tempranillo (Tinta de Toro) grapes with 80 grams of residual sugar that has very showy aromas of candied raspberries and aromatic herbs (thyme, lavender and fennel) that makes me think of a vermouth or a Barolo Chinato. Despite being produced with raisined grapes it's much fresher and vegetal than overripe. The palate is full-bodied, with good balance between alcohol, sugar and acidity, very intense flavors and a balsamic, medicinal after taste. Quite showy. Drink 2014-2018.»

Luis Gutierrez Wine Advocate 2014, August 2014