

## **TASTING NOTES**

>COLOUR: Intense black cherry

>NOSE: Highly scented with notes of black fruit, liquorices and fine wood, tobacco, mineral and spicy.

>PALATE: Fleshy, and well-balanced between concentration and acidity, smooth and elegant on the palate. Evokes the tastes of fruit jams and liquorice and hints of mineral notes and coffee.



## Technical Notes

# Elias Mora Crianza 2010

Name of the wine: ELIAS MORA CRIANZA

**Appellation: TORO** 

Vintage: 2010

Variety: Tinta de Toro 100%

Ageing: 12 months in French and American oak barrels

**Weather factors:** Very typical for continental climate with cold nights and hot mornings during the summer, light rain during winter and spring.

**Harvest:** A team of 20 harvesters, who return year after year, pick the grapes by hand, carefully placing them in 20 KG crates from vines which have been judged to be at optimum readiness on that particular day. A sorting table completes the bunch selection process, enabling only perfectly, healthy, ripe grapes to go into the de-stemmer. The harvest began on 30th of September.

**Vineyard:** Different 40 years old vines located on gentle slopes around the winery. The soil is a blend of clay and limestone with sand and pebbles on the surface. Planting density: 900 plants/Ha and average yield 3000 kg/Ha

**Vinification:** Cold maceration during 3 days with selected yeasts. Alcoholic and malo-lactic fermentation in inox vats. Ageing in French and American oak barrels of 225 L during 12 months. Fining with egg white.

#### **Analysis:**

-ABV: 14,50 %

-ph: 3,56

-Total acidity: 5,9 gr/l -Sugar reducers: 1,93 gr/l

**Annual production:** 40.000 bottles

AWARDS	2007	2008	2009	2010
GUÍAPEÑÍN	93	<b>93</b> ****	91	91 ****
eRobert Parker com	90	90		91
Stephen Januer's international wine cellar	91	90	91	92
Wine Spectator		90		90
WINE ENTHUSIAST WHERE WINE LIVES		90	90	

### **OVERVIEW:**