



ELIAS MORA  
B O D E G A



#### Technical Notes

## Make wine not war

Bodega Elías Mora has launched a rosé specially dedicated to Valentine's Day. Make Wine not War is a table wine made in limited edition of only 1,500 bottles and is a blend of Tempranillo and Garnacha.

The 2014 vintage was a very special vintage of well-balanced wines and with lots of black fruit. Summer was the coldest for the last six years, that is why the idea of making a fresh rosé using the saignée method.

**Name of the wine:** MAKE WINE NOT WAR

**Vintage:** 2014

**Variety:** Tinta de Toro 75%, Garnacha 20%, Albillo 5%.

**Weather factors:** winter was rainy and thanks to that the vineyards have passed well through dry but cool summer. It was the coolest summer in the last 6 years with very moderate temperatures and late ripen. Grapes were allowed to show all their aromatic potential.

**Harvest:** The harvest began on 25th of September. 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.

**Vineyard:** Tempranillo comes from our young plots of 25 years meanwhile Garnacha from 75 years old plots.

**Vinification:** Cold maceration of 4 hours and saignée, racking off and fermentation with addition of selected yeast in inox vat.

#### Analysis:

-ABV: 12,3 %

-ph: 3

-Total acidity: 7,5 gr/L

-Sugar reducers: 20 g/L

**Annual production:** 1.500 botellas

### TASTING NOTES

>**COLOUR:** Intense pink.

>**NOSE:** Intense and fruity, which highlight the aromas of grapes, raspberries, strawberries and cherries.

>**PALATE:** In the mouth, the wine reveals tangy citrus and cherry flavors with mineral notes, a vigorous acidity and clean and long finish.