

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 2014

Name of the wine: ELIAS MORA CRIANZA

Appellation: TORO

Vintage: 2014

Variety: Tinta de Toro 100%

Ageing: 12 months in French and American oak barrels

Weather factors: Winter was quite rainy with moderated temperatures. Spring and the beginning of summer were very typical for the region. In July the temperature was slightly lower than normal and this led the grapes to ripe very slowly, keeping the freshness. Excellent quality.

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: 15 %

-ph: 3,6

-Total acidity: 5,23 gr/l -Sugar reducers: 1,93 gr/l

Annual production: 40.000 bottles

AWARDS	2008	2009	2010	2011
GUÍAPEÑÍN	92	91	91	91 ****
Wine Spirits				
vinous	91	92	92	
Wine Spectator	91			
WINE ENTHUSIAST WHERE WINE LIVES		92		

OVERVIEW: