



Technical notes

Elias Mora Reserva 2012

Name of the wine: ELIAS MORA RESERVA

Appellation: TORO

Vintage: 2012

Variety: Tinta de Toro 100%

Ageing: Months in new French oak barrels 225 I

Weather factors: Very typical for the region. Cold and rainy winter allowed water to accumulate and this helped to resist dry and warm spring and summer. Wines with a lot of personality and elegance.

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 24th of September.

Vineyard: Elías Mora Reserva is produced in only the best vintages. Unique vineyard plot of 70 years old on a hill very close to the Wolf's Path vineyard. Average yield 2500 kG/Ha. Very poor clay and sand soil with large pebbles on the surface.

Vinification: Cold maceration of 3 days with selected yeasts. Malolactic fermentation in inox and ageing in French oak barrels of 225 L during 24 months.

Analysis:

- -ABV: 14,50 %
- -ph: 3,69
- -Total acidity: 5,4 gr/l -Sugar reducers: 1,96 gr/l

Annual production: 3.000 bottles

TASTING NOTES

Elías Mora Reserva is a result of 24 moths aging in French barrels. Partly from a selection of the best of Gran Elias Mora, but looking for a more smooth and elegant end product but with long ageing in barrels and in bottles.

>GRAPE: Tinta de Toro

>BARRELS: French, 24 months

>COLOUR: Purple-black colour with glass viscosity.

>NOSE: With very subtle aromas of blueberry, expresso, lavender and ripe blackberry.

>PALATE: Well - balanced, velvety and vivid.

>CONSUMPTION: More than 8 years.

AWARDS	2008	2009	2010	2012
GUÍAPEÑÍN	91	92	93	92
Wine Spirits				
vinous	93	94	94	93
Wine Spectator				
WINEENTHUSIAST WHERE WINE LIVES			94	

OVERVIEW: