



ELIAS MORA
B O D E G A

Technical Notes

Viñas Elias Mora 2016

Name of the wine: VIÑAS ELIAS MORA

Appellation: TORO

Vintage: 2016

Variety: Tinta de Toro 100%

Ageing: 6 months in American oak barrels of 225 l

Weather factors: Toro Appellation members qualified the vintage 2016 as "excellent". The wines exhibit perfect balance between acidity and ABV. The combination of aromatic quality and the excellent phenolic ripeness give them persistence 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 10th of September.

Vineyard: Bush vines of 23 and 30 years old. Reddish soil with clay and thin layer of limestone in the subsoil with pebbles. Average yields of 3.500 Kg/ha.

Vinification: Cold maceration during 2 days with selected yeasts. Alcoholic and malo-lactic fermentation in inox vats. Ageing in American oak barrels of 225 L during 6 months.

Analysis:

-ABV: 14,50 %

-ph: 3,55

-Total acidity: 5,5 gr/l

-Sugar reducers: 1,82 gr/l

Annual production: 110.000 bottles

TASTING NOTES

>COLOUR: Intense purple.

>NOSE: Red berry fruit, violet, liquorice and vanilla with notes of toasted coffee beans.

>PALATE: Excellent balance between fruit and wood. It is reminiscent of notes of liquorice and blackberries.

AWARDS

2013 | 2014 | 2015 | 2016

	2013	2014	2015	2016
	90 *****	90 *****	91 *****	
				
	91	91		
	88			
	88	90		

OVERVIEW:

«Deep ruby. Dark berries, cherry bit, incense and vanilla on the perfumed nose joined by a smoky element that emerges with air. Supple, palate-coating black currant and bitter cherry flavours are accompanied by mocha and cola flourishes. The sweet, persistent finish features repeating vanilla and spice notes, while supple tannins add shape and grip.»

Vinous, May 16th 2017