

# 2V Premium 2012 (Red Wine)



This Bodega, situated in the famous village of San Roman de Hornija, was started by the two Victorias; Victoria Benavides and Victoria Pariente. The vision for the project included production of both white wines from Rueda and red wines from Toro. Recently, the Victorias have separated their winemaking facilities, with the Bodega in Toro renamed Bodegas Elias Mora, to better concentrate on production of each type of wine to its highest possible quality.

<b>Appellation</b>	Toro D.O.
<b>Grapes</b>	100% Tinta de Toro, from the single, 80-year-old Senda del Lobo vineyard
<b>Altitude/Soil</b>	750-775 meters / poor, sandy clay with lots of large stones
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Hand harvested into small boxes, at very low yields of 12 hectoliter/hectare
<b>Production</b>	Whole berries undergo a 4 day cold soak, 7 day fermentation with skins, malo-lactic conversion in new French oak barrels
<b>Aging</b>	Aged for 17 months in 100% new, French oak barrels from the Taransaud and Daganeaux cooperages
<b>UPC / SCC / Pack</b>	8-55012-00082-7 // 6

## Reviews:

“(raised in new French oak barriques for 17 months): Glass-staining ruby. Spicy, intensely perfumed aromas of blackberry, cherry liqueur and vanilla, with a smoky mineral overtone. Juicy, palate-staining dark berry, cherry-cola, spicecake and floral pastille flavors show superb focus and depth, with zesty acidity providing lift. Densely packed but the overall impression conveyed by this wine is one of elegance, not brawn. Fine-grained tannins come in late to give shape and grip to a strikingly long, incisive finish featuring suave floral pastille and dark berry preserve character. 2019 – 2025.”  
**94 points *Vinous Media***; “Central Spain: Tempranillo and Beyond” – December 2015

A single-vineyard wine, produced only in years that Elias Mora considers exceptional, this tinta de toro comes from vines planted 80 years ago on a mix of sand, clay and chalk. Over that soil, a thick layer of gravel has reflected the sun of the warm 2012 vintage, transforming the heat into a dense layer of black fruit and spice. Tremendous in size, broad in all its aspects, the wine is admirably supported by its tannins. This is a wine for the future. Leave it in the cellar for at least five years and then enjoy it with braised rabo de toro.” **94 points *Wine & Spirits Magazine***; June 2017

“Jammy blackberry, prune and chocolate aromas comprise a prototypical Toro nose. Raw tannins along with fresh acidity make for an intense palate that's nowhere near at peak, while this tastes of black fruits, toasty oak, chocolate and baking spices. On the finish, a residual oak flavor and related spice notes along with hard tannins suggest that you don't rush this. Drink through 2032.”  
**93 EC points *The Wine Enthusiast***; **Editors' Choice** – August 2019

