2V Premium 2012



TORO
DENOMINACIÓN DE ORIGEN

Winery: Bodegas Elias Mora

Region: Toro D.O.

Grapes: 100% Tinta de Toro (Tempranillo)

Winery: 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.

The winery owns 8 Ha. (17.6 acres) of vineyards, including the "Los Pajaros vineyard" and "La Veleta" as well as a few

small plots owned by farmers, also planted in San Roman de la Hornija. The vines are planted at 2,600 feet above sea level. The soil comprises clay and limestone with big stones on the surface.

Wine: This wine is produced from the oldest vines of the Senda del Lobo vineyard, aged 80 years and older. Yields average 12hl/ha. The grapes saw a 4 day pre-fermentation maceration at low temperature followed by a moderately warm fermentation with pigeage twice a day for 16 days. Malolactic took place in new French oak barrel for better integration of oak and more complexity. Aged for 17 months in 100% Taransaud and Daganeaux barrels.

Reviews: "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."

94 points Vinous Central Spain: Tempranillo and Beyond December 2015