



ELIAS MORA  
B O D E G A

#### Technical Notes

## 2V Premium 2009

**Name of the wine:** 2V PREMIUM

**Appellation:** TORO

**Vintage:** 2009

**Variety:** Tinta de Toro 100%

**Ageing:** 17 months in new French oak barrels of 225 l

**Weather factors:** Very dry vintage with a warm summer and light rains in spring. The vineyards struggled till the arrival of rain in September which helped the bunches to ripen.

**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 21st of September

**Vineyard:** 2V PREMIUM is made exclusively in the best vintages. Bush vines of 80 years old with average yields of 2.000 Kg/ Ha

**Vinification:** Cold maceration of 4 days with selected yeasts. Malolactic fermentation in French oak barrels followed by ageing in new French barrels of 225 L. Fining with egg white.

#### Analysis:

-ABV: 14,50 %

-ph: 3,47

-Total acidity: 6,00 gr/l

-Sugar reducers: 1,47 gr/l

**Annual production:** 6.000 bottles

#### TASTING NOTES

>**COLOUR:** Opaque purple

>**NOSE:** Very elegant, plum, notes of minerals over a base of concentrated black fruits.

>**PALATE:** Full bodied and powerful, harmonious with exceptional depth and concentration. Intense finish with toasted notes and hints of preserves.

#### AWARDS

2004 | 2005 | 2008 | 2009

	2004	2005	2008	2009
			91	93
	95	96		
		93	91	94
		93	91	
			91	

#### OVERVIEW:

«Opaque ruby. Ripe fruit, spicy, creamy oak, very mineral. Powerful on the palate, tasty, lingering finish and well balanced.»

Guía Peñín 2014