



ELIAS MORA
B O D E G A



Technical Notes

2V Premium 2012

Name of the wine: 2V PREMIUM

Appellation: TORO

Vintage: 2012

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.

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

2005 | 2008 | 2009 | 2012

	2005	2008	2009	2012
		91	93	
	96			
	93	91	94	94
	93	91		
		91		

OVERVIEW:

«Opaque ruby. Ripe fruit, spicy, creamy oak, vey mineral. Powerful on the palate, tasty, lingering finish and well balanced.»
Guía Peñín 2014