

# 2V Premium 2005



**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.

The winery is named after Elias Mora, the man who owned some of the core vineyards for the production of the Victoria’s red wine. A few years ago, he sold his vineyard to Dos Victorias on the condition that he tend the vineyard until his death.

**Wine:** This wine is produced from the oldest vines of the Senda del Lobo vineyard, aged 80 years and older. The grapes saw a 5 day pre-fermentation maceration at low temperature followed by a moderately warm fermentation with pigeage twice a day for 14 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 Dagancaux barrels.

## Reviews:

“Deep purple-hued, it delivers an aromatic profile reminiscent of First Growth Bordeaux. Toasty new oak, vanilla, spice box, mineral, espresso, scorched earth, assorted black fruits, and licorice all make an appearance. Sweetly-fruited, full-bodied, and opulent, this length, impeccably balanced effort demands a decade of cellaring and will go on to provide pleasure through 2040.”

**96 points** *Wine Advocate* issue 175, February ‘08



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