

# 2V Premium 2013 (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

## Reviews:

“Dark purple. An intensely perfumed bouquet evokes ripe dark berries, incense, Indian spices and vanilla, and a seductive potpourri quality emerges with aeration. Sweet, broad and seamless on the palate, offering deeply concentrated blackberry, boysenberry and vanilla flavors, a touch of licorice and building spiciness. Velvety and full but energetic as well, finishing with outstanding power and smooth, sneaky tannins that fold effortlessly into the sweet fruit.”

**94 points, *Vinous Media*; May 2017**

