



2V Premium 2012

DO Toro, Bodega Elias Mora, 750 ml

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Art. nr. 37029712

Complex bouquet of marinated Amarena cherries, blueberries, figs, plums and fresh mint. Very complex but with fine spicy notes of pepper, cloves, star anise, cardamom, tobacco and black chocolate. On the palate it is powerful with a juicy acidity, plenty of fruit extract and crunchy tannins. Has great storage potential. This wine from over 80 years old vines of a single vineyard is bottled only in the best vintages.

Origin:	Spain / Castilla y León / Toro
Grape variety:	Tinta de Toro
Ripening potential:	5 to 12 years
Drinking temperature:	16 to 18 °C
Food Pairing:	Roast saddle of venison, Roasted lamb gigot, Bistecca fiorentina, T-Bone steak
Vinification:	protein fining, fermentation at low temperatures
Harvest:	hand-picking
Maturation:	in new barriques, long cultivation
Maturation duration:	17 months
Volume:	14.5 %

Note: Contains sulphites