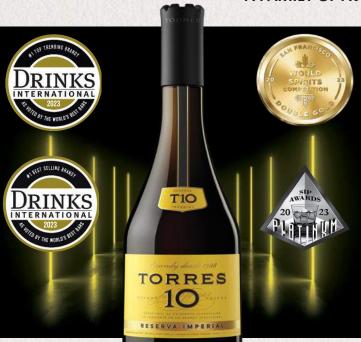




#1 FULL STRENGTH SPANISH BRANDY

A FAMILY OF AWARD-WINNING BRANDIES!



TORRES 10 UNIQUE CHARACTER AND ELEGANCE SINCE 1928

TORRES BRANDY HAS MORE THAN 90 YEARS OF DISTILLING EXPERTISE - AN INTERNATIONALLY RENOWNED GUARANTEE OF QUALITY.

A BLEND OF CATALAN GRAPES, XARELO, MACABEU AND PARELLADA UNDERGO THE FERMENTATION AND WINEMAKING PROCESS BEFORE REFINING IT IN A SINGLE COPPER COLUMN PASS.

TORRES 10 IS AGED IN AMERICAN OAK BARRELS USING THE TRADITIONAL SPANISH SOLERA SYSTEM.



TORRES 15

TORRES 15, A BRANDY OF INCOMPARABLE CHARACTER. ENJOY IN YOUR FAVORITE CRAFT COCKTAIL. STARTED IN NEW AMERICAN OAK SOLERA.



TORRES 20

TORRES 20, THE MOST AWARD-WINNING BRANDY. PARELLADA & UGNI BLANC AGED IN FRENCH LIMOUSIN OAK.



JAIME I

JAIME 1, AN EXCEPTIONAL JEWEL INSPIRED BY MODERNIST ART. OUR BEST PARELLADA AGED IN AMERICAN OAK SOLERA



MAGDALA ORANGE LIQUEUR

MAGDALA, A MEDITERRANEAN ORANGE LIQUEUR MADE BY STEEPING ORANGE PEEL IN GRAPE BRANDY.

THE WORLD DRINKS AWARDS ARE ORGANISED BY PARAGRAPH.CO.UK AND PRESENTED BY THEDRINKSREPORT.COM

TORRES 10



STORYTELLING

In 1946, despite a difficult and turbulent time in history, Miguel Torres Carbó created Torres 10, Torres Brandy's flagship brand. The careful selection of grapes, distillation and prolonged aging in top-quality oak casks make Torres 10 aspirit of extraordinary flavor and aroma—characteristics that have earned it the title of most widely sold Gran Reserva brandy in the world.

THE PRODUCT

Traditional distillation of white winesfollowed by aging in American oak casks using the traditional solera system.

TECHNICAL DATA

Alcohol level: 40 %

TASTING NOTES

Dark topaz-coloured, with fine old gold tints.

Of strong aroma, it displays an intense bouquet - more spiritual than spirituous - with warm hints of spices (cinnamon, vanilla). On the palate it is round and rich in tannins, developing towards a lush and lingering aftertaste, in which the aromatic overtones of the oak are revealed.

AWARDS

2023 SF Double Gold Drinks International #1 Top Selling #1 Top Trending Brandy from 2023

750ml | 6 Pack | 40% ABV UPC: 0 88586 00712 5 SCC: 2 00 88586 00712 9

Bottle Specs (LxWxH): 3.74" x 3.74" x 10.35"

Bottle Weight: 2.89 lbs. Case Weight: 19.17 lbs

TI/HI: 16/5

Case Specs (LxWxH): 11.93" x 8.07" x 11.38"

DISCOVER TORRES 15

TORRES
BRANDY
1928



TORRES 15 IS MODERN AND SOPHISTICATED, EXTREMELY REFINED, WHICH GIVES IT AN UNPARALLELED PERSONALITY AND GREAT VERSATILITY FOR USE IN COCKTAILS. PERFECT FOR MIXING AND CREATING EVERYTHING FROM THE MOST CLASSIC COCKTAILS, LIKE AN OLD FASHIONED, TO MORE REFRESHING AND MODERN MIXES LIKE THE TORRES 15 GINGER ALE.



TOP TRENDING BRANDS

- 1 TORRES BRANDY
- 2 METAXA
- 3 OSBORNE
- 4 YSABEL REGINA
- 5 CARLOS I



BESTSELLING BRANDS

- 1 TORRES BRANDY
- 2 METAXA
- 3 CARDENAL MENDOZA
- 4 CARLOS I
- E OCDODNI

MAHOGANY COLORED WITH BRIGHT
AMBER TONES AND TOPAZ HIGHLIGHTS.
PREVAILING AROMAS OF CARAMEL,
VANILLA, DATES AND TOASTED
HAZELNUTS. SMOOTH ON THE TONGUE,
WITH AN ELEGANT FINISH FEATURING
TOUCHES OF TOFFEE AND WOOD.







TORRES ALTALINO CRISTALINO

STORYTELLING

Torres Brandy innovates and perfects its art of brandy-making, presenting the first-ever crystalline brandy, made in Barcelona. Born from the dedication of its Master Distiller, this is Torres Alta Luz.

THE PRODUCT

Aged in French oak casks, the brandy undergoes a special filtration process to achieve perfectly balanced flavours while maintaining its mature profile. Torres Alta Luz symbolizes the purity of this aged brandy, which is best enjoyed on the rocks or chilled.

TECHNICAL DATA

Alcohol level: 40%, 700 mL

TASTING NOTES

A translucent brandy with brilliant, crystalline glints. Sweet fruit aromas on the nose, which reveal the characteristically herbaceous and citrus notes of the grapes used to produce the spirit. These meld harmoniously with an undertow of delicate, intermingling hints of honey and vanilla. On the palate, it is smooth and silky in texture, with slightly sweet fruit flavours, culminating in a clean, aromatic finish.