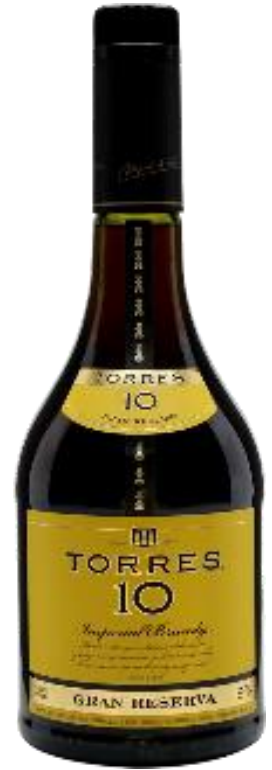




Spirit - Brandy

Torres 10 Imperial Brandy Gran Reserva

<i>Country:</i>	<i>Spain</i>
<i>Region:</i>	<i>Penedes</i>
<i>Producer:</i>	<i>Torrers Distillers</i>
<i>Bottling:</i>	<i>Distillery Bottling</i>
<i>Style:</i>	<i>Grape Brandy</i>
<i>Owner:</i>	<i>Torres Distillers</i>
<i>Status:</i>	<i>Operational</i>
<i>Grape Varieties:</i>	<i>Xarello - Parrellel - Macabeo</i>
<i>Age:</i>	<i>at least 3 years</i>
<i>Cask Type:</i>	<i>Oak Casks - Matured in the Solera System</i>
<i>Colour:</i>	<i>Amber gold</i>
<i>Flavour Profile:</i>	<i>Fruity</i>
<i>Allergens:</i>	<i>None</i>
<i>Bottle size:</i>	<i>70cl - abv: 38.0%</i>



With the passing of time the elegant, round overtones of oak are fused, in close harmony with the strong spirituous aroma of venerable distillates that give character to Torres 10.

In 1946, despite a difficult and turbulent time in history, Miguel Torres Carbó created Torres 10, Brandy Torres's flagship brand. The meticulous selection of grapes, distillation and prolonged aging in top-quality oak casks make Torres 10 a spirit of extraordinary flavour and aroma.

AGEING

The ageing is required in American oak casks using the traditional "solera" system; the oldest distillates are 10 years old. This method activates the ageing process so the vintage will exhibit all of the character of an aged brandy.

*Solera – minimum of 6 months oak ageing
Solera Reserva – minimum of 12 months oak ageing
Solera Gran Reserva – minimum of 26 months oak ageing*

APPEARANCE

Dark Topaz with fine gold hints

NOSE.

Strong aroma with warm hints of spices vanilla and cinnamon.

PALATE

Rounded and rich in tannins

FINISH

Lush and lingering in which the aromatic overtones are released

THE IDEAL SERVE

Serve straight up or on the rocks

