

TORRES 10

WINEMAKING AND AGEING

Ageing: Traditional distillation of white wines followed by aging in American oak casks using the traditional solera system.

TECHNICAL DATA

Alcohol level: 38% vol.

pH: 3,5

Total acidity: 0.3 g/L

Allergens: Allergen Free

Stored under the right conditions, the wine will hold its potential for the next: >20 years

AVAILABLE FORMATS

300 cl, 150 cl, 70 cl, 35 cl, 5 cl, 1 l and 0.5 l (PET)

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.

STORY

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 flavor and aroma; characteristics that have made it the most widely sold Spanish Brandy in the world.

AWARDS

· Double Gold, San Francisco World Spirits Competition 2015 (USA)

