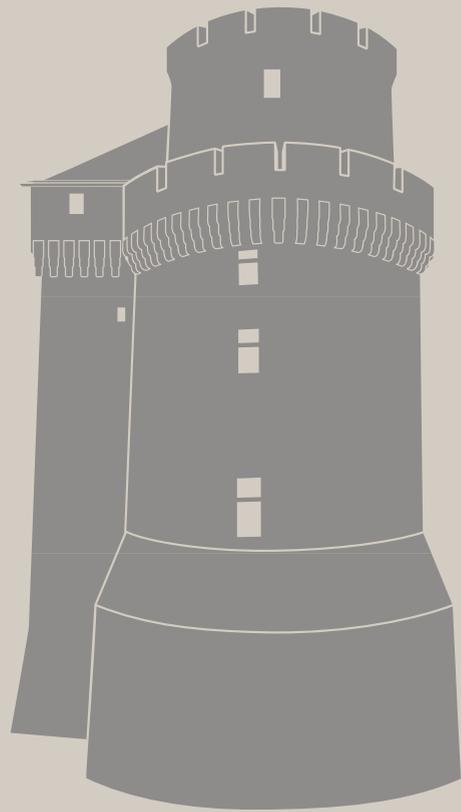


# Range Selection

2010

TORRES  
— IMPORT —



# Torres

*Spain*

This adventure started in 1999, when the Torres family acquired a large estate of olive trees, hundreds of years old, in the Lleida county of Les Garrigues, an olive-growing area par excellence. This acquisition, together with the current boom in the Mediterranean diet, in which Torres is directly involved with its wine, offered the chance to enter the gastronomic market with high quality products, supported by the values and prestige already enjoyed by the Torres brand.

Our slogan is that Nature gives and Nature takes away. That's why we must look after Nature so that it can produce for us, and respect Nature so that we can enjoy it. We always respect and look after Nature. What Nature gives us will always be greater than what it takes away.



## Olive Oils

### Olive Oil Arbequina “El Silencio”

From the estate of Los Desterrados in Lleida, where Arbequina olive trees are grown, hundreds of years in age, strictly following traditional methods and only using oil from the first cold.

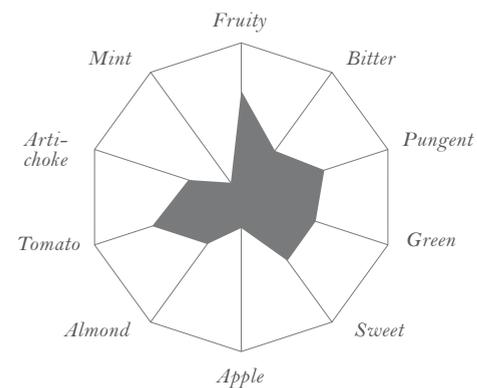
*Format:*  
25 cl.  
50 cl.

### Matching Food & Olive Oil

Ideal with strongly flavoured dishes, it contributes harmony, creaminess and roundness. Ideal for more mature cheeses, such as sheep's cheese and blue, also with red and white meats and also stews. Excellent for making sauces.

### Organoleptic Properties

The organoleptic properties of Eterno oil are reflected in the star. It's yellow in appearance, clear with green tints. The nose is complex and delicate, quite intense aromatically with rich notes of artichoke and vegetables, walnut and unripe almonds, as well as notes of basil and green tomatoes. On the palate it's very well-balanced, pungent and bitter but not excessively so. Artichoke and ripe tomato dominate, with notes of banana and unripe almonds. On the palate it's very smooth, with strong sweet and pungent notes and moderate bitterness.



## Olive Oil Picual “El Silencio”

Made with olives from the highest mountainous areas of Jaen province, where the concentration of aromas from the Picual variety is more marked.

### Format:

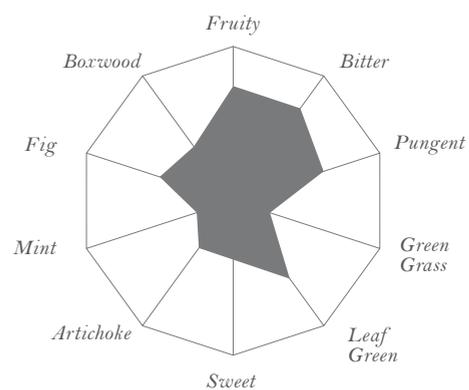
25 cl.  
50 cl.

## Matching Food & Olive Oil

Ideal for raw vegetables such as endive, tomato, rocket or salads. Also ideal for gazpacho where the vegetable notes of the soup blend harmoniously with those of the olive oil.

## Organoleptic Properties

El Silencio Picual extra virgin olive oil is dark gold in colour with green tints. The dominant aroma on the nose is an interesting mix of dry shrub (thyme, box, savory) and fresher, green aromas like mint and fennel. Without forgetting that note that always accompanies Picual and makes it so unique, tender fig tree shoots. On the palate, after a sweet attack that reproduces the aromatic palette of the nose, intense pungent notes appear, ending with a lingering, bitter flavour.



## Olive Oil Extra Virgin “Eterno”

Extra virgin olive oil from a selection of our ancient olive trees on the Aranyó estate, located in the county of Les Garrigues.

The varieties used are Arbequina (91 %) and the less known Robal (9%), rediscovered for this oil.

1404 bottles have been produced of the 2009 vintage, each one numbered.

*Format:*

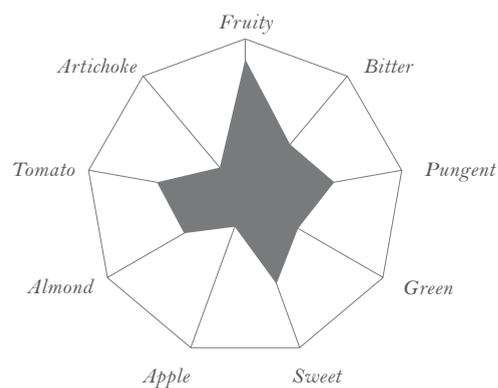
50 cl.

### *Matching Food & Olive Oil*

Given its characteristics, it goes well with most dishes, being a highly versatile oil, harmoniously balancing dishes and also combining well with raw ingredients. It enhances vegetables with basic flavours. Ideal for fish, such as cod. Also ideal for seasoning all kinds of meat.

### *Organoleptic Properties*

The organoleptic properties of Eterno oil are reflected in the star. It's yellow in appearance, clear with green tints. The nose is complex and delicate, quite intense aromatically with rich notes of artichoke and vegetables, walnut and unripe almonds, as well as notes of basil and green tomatoes. On the palate it's very well-balanced, piquant and bitter but not excessively so. Artichoke and ripe tomato dominate, with notes of banana and unripe almonds. On the palate it's very smooth, with strong sweet and pungent notes and moderate bitterness.



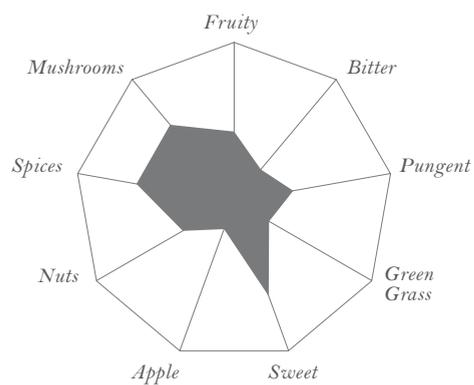
## Boletus Oil Condiment “El Silencio”

This gastronomic speciality is made with extra virgin olive oil of the Arbequina variety together with a maceration of the prized mushroom Boletus Edulis, giving it an intense but pleasant aroma of the forest.

### Format:

25 cl.

50 cl.



## Bag in Box

El Silencio Arbequina extra virgin olive oil is beautifully golden in colour, with hints of green. Its aroma is intense, dominated by characters of the freshly pressed olives and with slight vegetable nuances (artichoke, green apple). On the palate it is dense, with the slightly pungent and bitter tones so characteristic of oils from the Arbequina olive variety.

*Format:*  
3 l.



## Molí de Dalt

Molí de Dalt extra virgin olive oil is characterised by its smooth, delicate aroma. The Arbequina is an olive variety that produces almond-shaped olives with aromas of artichoke and other vegetables. In the mouth it's smooth, with slightly piquant and bitter notes. This oil is chosen to make a wide variety of dishes and sauces, providing nuances of aromas and flavours that confer harmony onto culinary preparations without detracting from their essence.

*Format:*  
5 l.

### *Matching Food & Olive Oil*

Moli de Dalt: Molí de Dalt extra virgin olive oil is produced by selecting Arbequina olive oils of a varietal nature, of medium intensity with smooth notes and a slight piquant hint at the finish. This oil has been produced to enhance all kinds of braised dishes and sauces. Its typical aromas and flavours make it ideal for cooking with any kind of dish or culinary method; fries, stews, braised or roast dishes.

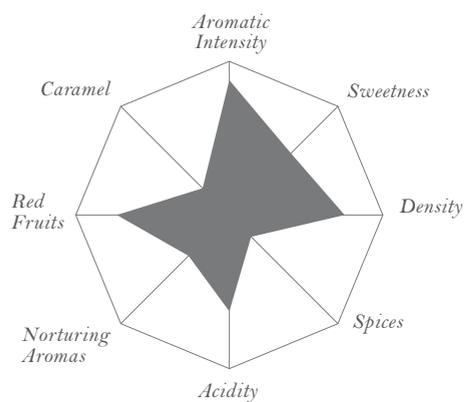


*Vinegars*

### Cabernet Sauvignon Vinegar “La Oscuridad”

This very special vinegar is made from our Cabernet Sauvignon red wines, aged in our vinegar “soleras”. It is aged in oak barrels for 12 months

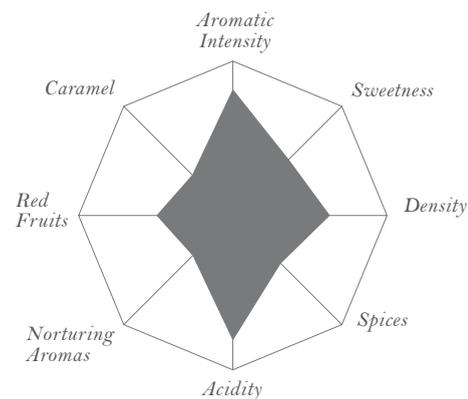
*Format:*  
25 cl.  
50 cl.



### Parellada Vinegar “La Oscuridad”

This very special vinegar is made from our white wines of the Parellada variety. After careful selection, it is aged in oak barrels for 12 months, thereby acquiring its exceptional qualities.

*Format:*  
25 cl.  
50 cl.



# Promotional Material

## Spain

### Cruet Sets



### Pack Torres

Arbequina olive oil 500 ml and  
Torres Cabernet Sauvigno 250 ml



### Torres Pack Book

Olive Oil + Vinegar 250 ml



# Torre Real

## Spain

Under the Torre Real brand, Torres produces and selects the best Spanish delicatessen products, always with the guarantee of the Torres family.

Since it was founded, the company of Miguel Torres has always been committed to quality products. Along these lines, and under the Torre Real brand, we offer products of the highest quality with elegant, attractive packaging.



## Albacore Tuna Loin

The selection of the best white tuna with a weight ranging from 5 to 8 kilos, caught by rod, to produce perfect fillets, making them easy to use.

*Format:*  
260 grs.  
400 grs.



## Ventresca of Albacore tuna

The ventresca is the most delicate and flavoursome part of the Albacore tuna. It is located at fish's belly, just below the head. From tuna caught one by one by rod in the Cantabrian Sea, we have chosen those ventresca fillets that have remained whole so that they can display all their splendour and delicate flavour.

*Format:*  
270 grs



## Natural Artichokes

Artichokes of the white Tudela variety, naturally conserved (in water). They are hand peeled, cooked and vacuum packed the same day as they are harvested to avoid oxidation and achieve the ultimate in flavour, refinement and texture.

*Format:*  
400 grs. 6/8.



## Artichokes in Olive Oil

Flavoursome hearts of white Tudela artichokes, conserved in oil, ready to heat and serve. Achieving the ultimate in flavour, refinement and texture.

*Format:*  
320 grs. 15/20



## Chestnuts in Torres Brandy 10

Selection of the best chestnuts from the hills in Galicia. Calibrated, hand peeled, cooked, steeped in Torres brandy and packed in syrup.

*Format:*  
470 grs.



## Marron Glacé in Torres Brandy 10

Selection of chestnuts from the hills in Galicia. Calibrated, hand peeled, cooked, steeped in Torres brandy, strained, glazed and individually wrapped by hand.

*Format:*  
185 grs.



# Tapasito

## Spain

Under the Tapasito brand, Torres produces and selects the best Spanish delicatessen products, always with the guarantee of the Torres family.



### Manzanilla Olives (pitted)

They are medium sized, golden green color and fruity flavor. The olives are harvested by hand. The period of olive harvesting is from mid-September to late November. Are received, sorted and classified the olives and washed with water then place them in brine, where they ferment naturally. Finally the olives are selected, pitted, packed with the "liquid of gobierno", pasteurized and finally labeled and encased.

*Format:*  
250 grs.



### Tapasito Manzanilla Olives (unpitted)

They are medium sized, golden green color and fruity flavor. The olives are harvested by hand. The period of olives harvesting is from mid-September to late November. Are received, sorted and classified the olives and washed with water then place them in brine, where they ferment naturally.

Finally the olives are selected, packed with the "liquid of gobierno", pasteurized and finally labeled and encased.

*Format:*  
250 grs.  
935 grs.



## Tapasito Gordal Olives Stuffed with Pepper

They are juicy and fleshy. Are Harvested by hand. Form mid-October until the end of December. The olives are receptioned, classified, washed with water and seasoning. All is this under a maceration control in order to preserve all their texture and taste qualities. They are stuffed with minced pimienta. Water and salt are added, and finally, they are packed, pasteurized and finally labeled and encased.

*Format:*  
250 grs.  
3.949 grs.



## Tapasito Gordal Olives (unpitted)

They are juicy and fleshy. Are Harvested by hand. Form mid-October until the end of December. The olives are receptioned, classified, washed with water and seasoning. All is this under a maceration control in order to preserve all their texture and taste qualities. Water and salt are added, and finally, they are packed, pasteurized and finally labeled and encased.

*Format:*  
250 grs.



# Information

## *Export Sales*

Imma Serra

[iserra@torres.es](mailto:iserra@torres.es)

## *Torres Import Director*

Javier Zaragoza

[jzaragoz@torresimport.com](mailto:jzaragoz@torresimport.com)

