

TORRES 10 GRAN RESERVA – IMPERIAL BRANDY – EMBOTELLADO POR MIGUEL TORRES S.A. – MIGUEL TORRES 6 – VILAFRANCE DEL PENEDES – ESPAÑA 38%

Desde 1946 su cuidadosa elaboración y largo envejecimiento en barricas de roble lo convierten en un brandy excepcional.

En 1946 de la mano de Miguel Torres Carbó, a pesar de los difíciles momentos históricos que se vivían en la época, nació Torres 10: la marca más emblemática de Brandy Torres. La cuidadosa selección de las uvas, destilación y largo envejecimiento en barricas de roble de primera calidad, hace de Torres 10 un destilado de sabor y aromas extraordinarios; atributos que lo han convertido en el Brandy Gran Reserva más apreciado del mundo.

At the visual analysis, it demonstrates to be limpid and intense as usual for a spirit. The colour is amber with mahogany reflections.

At the olfactory analysis, the perfumes, which compose the olfactory *bouquet*, are all clear, neat and limpid. As the description of the olfactory sensations, it is easy to identify the oak wood, the honey chestnut, the pastry cream, the walnut, and the sunflower.

At the gustative analysis, the spirit demonstrates its clearness confirming its quality. The balance, formed between the heating sensation justified for the alcoholic percentage of the spirit and the clouds of aroma in the final, is greatly pleasant. It is soft, the alcoholic sensations do not crisp the tongue and there is a little salivation.

At the retro-olfactory analysis, the sensations correspond totally to what we have perceived at the nose (wood and honey).

MY PERSONAL OPINION: a spirit which is nicely comfortable at the nose; it confirms its good quality at the palate with a well balanced alcoholic sensation. At the retro-olfactory analysis, it makes you perceive the flavours of nuts and cotton candy. Its persistence (29/30 seconds) is in the average of a good spirit. As concerns the typology conformity, I find it in perfectly correspondence to its typology due to the fact that it is a Spanish brandy and the alcoholic sensation is not so dominant and let you discover many other parameters to qualify the good quality of the brandy.

All in all, this brandy can be defined as the right digestif at the end of the meal.