

# 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.

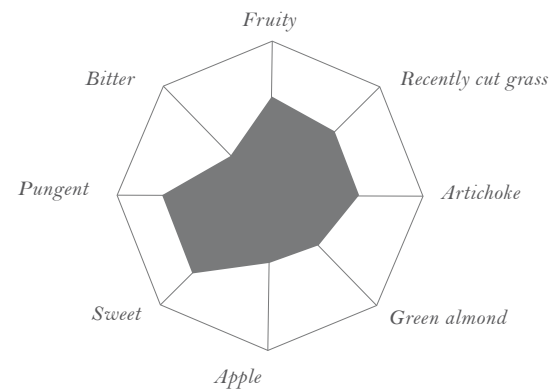
50 cl.

### 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

It is yellow in appearance, clear with green tints. The aroma is fresh, quite intense aromatically with notes of artichoke, unripe almonds and recent cut grass. On the palate it is very well-balanced, pungent and bitter but not excessively so.



### 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.

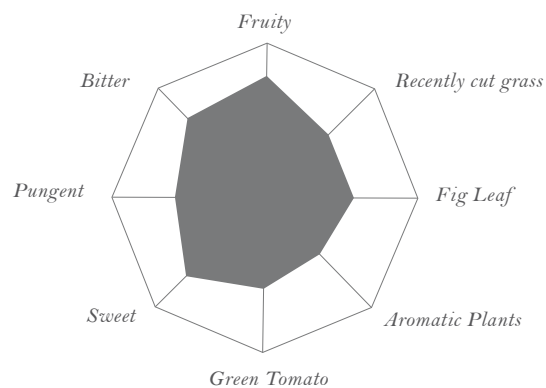
*Format:*  
25 cl.  
50 cl.

### 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.

### *Characteristics:*

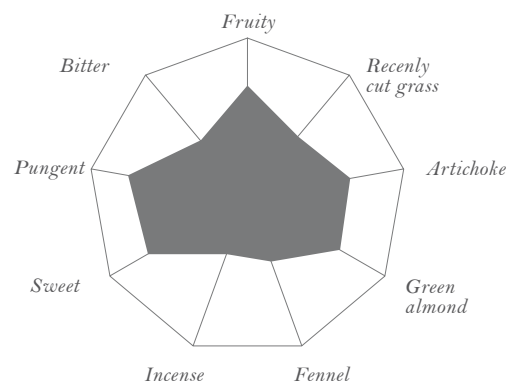
1210 bottles of 500ml have been produced during the 2010 vintage, each one numbered.

### *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 notes of artichoke and vegetables, walnut and unripe almonds, as well as notes of basil and unripe tomato. On the palate, the aroma is intense, with a big complexity. Artichoke, grass, fennel are highlighted in it.



## 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*

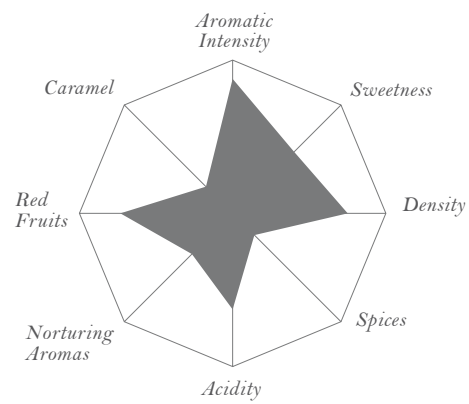
Cabernet  
Sauvignon Vinegar  
“La Oscuridad”

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.



# 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

