



YOU CAN SEE OUR CORPORATE VIDEO:

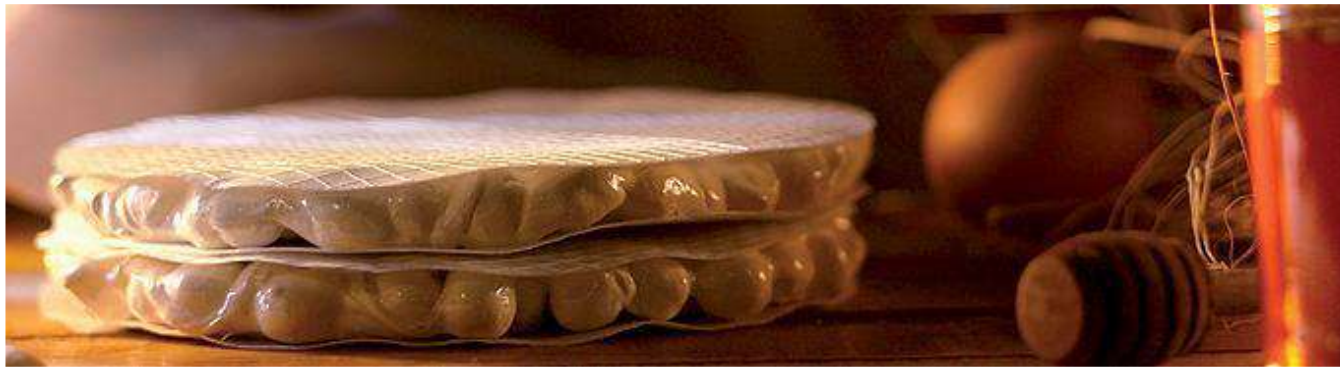
<https://www.youtube.com/watch?v=oZ4LQBF4b-c&t=9s>

Torrans Vicens, master craftsmen since 1775
Since 1775, generation after generation, in Torrons Vicens we handcrafted a wide selection of nougat and specialties, using products of the highest quality, following the original recipes and formulas of the Nougat Masters of Agramunt.



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Agramunt Nougats:

Agramunt is the village where nougats were first produced in Spain since the Middle Ages. It is common knowledge that Agramunt nougats are the very best in Spain.

Only producers from Agramunt are allowed to use the name Agramunt in their products.

Original recipes dating back to 1775 and handmade delicious nougats are well appreciated by everyone. Packaging options are various. Centenary handcraft. Our master nougat makers are keeping the authentic Agramunt's nougat traditional recipe since 1775. Thanks to this we can enjoy these treats during the 21st century... During the last two centuries we have been loyal to a particular recipe; hazelnuts or Almonds, sugar, honey and egg whites. This combination makes the most traditional and authentic Agramunt's Nougat, awarded with the European Union Protected Geographic Indication



SKU: 0131001 Soft Almond Nougat 300g



Soft almond nougat, one of the most traditional and authentic, elaborated with almonds, a proximity product.
GLUTEN FREE

SKU: 0133002 Egg yolk nougat 300g



The specialty of Torrons Vicens is the egg yolk nougat. Its softness and sweetness makes this dessert a delightful pleasure. The unique taste of our burned egg yolk nougat only can be achieved with the best ingredients and its artisanal process.

SKU: 01310033 Chocolate nougat with churros Adrià Natura 250g



Made with an original Agramunt stone-baked chocolate ganache with crunchy churro inside, reminiscent of traditional chocolate and churros breakfasts.

SKU: 01310001 Barcelona Nougat Adrià Natura 300g



An original adaptation of a traditional Catalan Cuisine dessert. The soft texture of the burned yolk in contrast with de "Carquiñolis" praline and crunchy candy, create a textures game that will not leave you indifferent.

XOCOLATA JOLONCH by ALBERT ADRIÀ

The centuries of history of Xocolata Jolonch merge with the creativity of the prestigious chef Albert Adrià.

Combining the chocolate tradition of Agramunt with the creativity and techniques used in “haute cuisine”, we make these new chocolates with original textures and really intense flavors.



FLORAL RANGE

A combination of original ingredients to create these new and delicious chocolates, with intense, fruity and fresh flavors.



TRADITION RANGE

Chocolates made following traditional formulas and methods that give it a rustic texture and a very special aroma.



LIQUOR RANGE

Delicious chocolate filled with a delicate truffle flavored with liquor. Variety of textures that transmit the intensity and essence of the best selection of liquors.



ORIGINS RANGE

With a carefully selected selection of cocoas from around the world, we make this range of chocolates, with a high percentage of cocoa and with subtle nuances that will delight chocolate lovers.

