



TORRONS VICENS

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Vicens
des de 1775

TORRONAIRE
D'AGRAMUNT

EL TURRÓN ARTESANO DEL SIGLO XXI

QUALITY CERTIFICATIONS



Indicación Geográfica Protegida
"Torró d'Agramunt"



Marca Q
"Qualitat Alimentària"

ISO 9001
BUREAU VERITAS
Certification



Certificado ISO 9001



Indicación Geográfica Protegida
"Torró d'Agramunt"



Vila d'Agramunt



El Rey Alfonso XII visita Agramunt



Reunión de la familia Vicens, 1920



Agramunt. Casa de la Vila i Plaça de la Constitució



HISTORY OF "TORRÓ D'AGRAMUNT"

In Agramunt, small village of Lleida, we are proud to say that the nougat was born in our lands and, in these days, we keep and maintain this tradition.

The nougat's tradition in Agramunt appears to be documented in the year 1741, through letters from the noble families of the population.

Agramunt's Nougat acquires a considerable recognition during the nineteenth and twentieth centuries, due in a large part to the craftsmen of the nougat visited fairs and markets in other cities.

Later on, the shortage of supplies such as hazelnuts during the Spanish Civil War, the production was paralyzed.

After that, only a few families, like the Vicens family, continued the old tradition, until today.

Faithful to this tradition forged by story, always respectful to his legacy, but now adapting it to our modern days.

With each piece of our work, we want to invite you and enjoy the passion of a legendary land and the magic to feel a unique and unforgettable moment delighted with an exclusive product.

Àngel Velasco
Master Nougat Maker



Indicación Geográfica Protegida
"Torró d'Agramunt"



Pg. 10



Pg. 14



Pg. 22



Pg. 24



Pg. 30



Pg. 36



Pg. 40



Pg. 42



Torróns Vicens products are made with all natural ingredients and are gluten free.

Pg. 12



Pg. 18



Pg. 28



Pg. 32



Pg. 46





SOFT
"TURRONES"

HARD
"TURRONES"

The most traditional and authentic,
with almonds as a principal
ingredient.

The more classic range increases
with one of the more incredible
novelties on the nougat's universe,
THE SOFT CRUNCH.

A new concept of nougat,
an explosion of taste, nobody will
be indifferent after tries this
tasteful sweet.



1 *Soft Almond*



2 *Soft Crunchy*



3 *Soft Crunchy
Chocolate and Pistachio*



4 *Soft Crunchy
White Chocolate*



5 *Soft Crunchy
Milk Chocolate*



6 *Soft Crunchy
Bitter Chocolate*



SOFT NOUGATS

1

SOFT ALMOND
500 grs. > Ref. 0151005
300 grs. > Ref. 0131005

2

SOFT CRUNCHY
400 grs. > Ref. 0152106
300 grs. > Ref. 0131104

3

SOFT CRUNCHY
CHOCOLATE AND PISTACHIO
400 grs. > Ref. 0151007

4

SOFT CRUNCHY
WHITE CHOCOLATE
400 grs. > Ref. 0151008

5

SOFT CRUNCHY
MILK CHOCOLATE
400 grs. > Ref. 0151009
300 grs. > Ref. 0131009

6

SOFT CRUNCHY
BITTER CHOCOLATE
400 grs. > Ref. 0151105
300 grs. > Ref. 0131105



1 *Hard Almond*



2 *Hard Almond "Marcona"*



3 *Hard Almond "Marcona" with Chocolate*



4 *Hard Almond with Pistachio and Lemon*



5 *Hard Almond with Chocolate*



6 *Hard Almond "Marcona" Golden*



HARD NOUGATS 500gr.

1
HARD ALMOND
500 grs. > Ref. 0152005

2
HARD ALMOND "MARCONA"
500 grs. > Ref. 0152007

3
HARD ALMOND "MARCONA"
WITH CHOCOLATE
500 grs. > Ref. 0152815

4
HARD ALMOND
WITH PISTACHIO AND LEMON
500 grs. > Ref. 0152806

5
HARD ALMOND
WITH CHOCOLATE
500 grs. > Ref. 0152805

6
HARD ALMOND "MARCONA"
GOLDEN
400 grs. > Ref. 0132008



1 *Hard Almond*



2 *Hard Almond "Marcona"
Two Waffles*



3 *Hard Almond "Marcona" One Waffle*



4 *Hard Almond "Marcona"
Two Waffles 200gr.*



5 *Almond "Guirlache"
with Sesame*



6 *Hard Almond "Marcona" Golden*



HARD NOUGATS 300gr.

1
HARD ALMOND
300 grs. > Ref. 0132005

2
HARD ALMOND "MARCONA"
TWO WAFFLES
300 grs. > Ref. 0132006

3
HARD ALMOND "MARCONA"
ONE WAFFLE
300 grs. > Ref. 0132007

4
HARD ALMOND "MARCONA"
TWO WAFFLES
200 grs. > Ref. 0172007

5
ALMOND "GUIRLACHE"
WITH SESAME
300 grs. > Ref. 0132009

6
HARD ALMOND "MARCONA"
GOLDEN
200 grs. > Ref. 0132107



YOLK "TURRONES" House specialty

There is only one trick to get a spectacular yolk nougat; the quality of the ingredients and its handmade manipulation.

Our know how makes that the burned yolk nougat will be our house specialty.

Blends with fruits or chocolates will help us to discover a new world of tasteful flavours on this range of nougats.



**YOLK
NOUGATS**
House specialty

- 1**
BURNED YOLK
500 grs. > Ref. 0153005
300 grs. > Ref. 0133005
- 2**
YOLK WITH PINEAPPLE
500 grs. > Ref. 0154105
300 grs. > Ref. 0137205
- 3**
YOLK WITH ORANGE
500 grs. > Ref. 0153105
300 grs. > Ref. 0133105
- 4**
YOLK WITH COCONUT
500 grs. > Ref. 0153107
- 5**
YOLK WITH CINNAMON
500 grs. > Ref. 0153025
300 grs. > Ref. 0137305
- 6**
YOLK WITH BROWNIE
500 grs. > Ref. 0153006
300 grs. > Ref. 0137705



MARZIPAN “TURRONES”

COCONUT “TURRONES”

A carefully combination of the best marzipan with fruits, chocolates or nuts gives like a result a long variety of delicious nougats.

At the same time, to the exotic coconut we added ingredients that mixed to be perfect and they do to this variety of nougats, an explosion of textures and really incredible tasteful flavours.



1 Walnut Cream
Coated Chocolate



2 Walnut Cream



3 Walnut Cream with Coffee
Coated White Chocolate



4 Kirsh Cherries Marzipan



5 Fruit Marzipan



6 Marzipan with Praline



MARZIPAN NOUGATS

1
WALNUT CREAM
COATED CHOCOLATE
500 grs. > Ref. 0157305
300 grs. > Ref. 0135805

2
WALNUT CREAM
500 grs. > Ref. 0156005
300 grs. > Ref. 0135005

3
WALNUT CREAM WITH COFFEE
COATED WHITE CHOCOLATE
500 grs. > Ref. 0157306

4
KIRSH CHERRIES
MARZIPAN
500 grs. > Ref. 0154505

5
FRUIT MARZIPAN
500 grs. > Ref. 0154005
300 grs. > Ref. 0134025

6
MARZIPAN WITH PRALINE
500 grs. > Ref. 0154001



1 Coconut



2 Coconut with Orange



3 Coconut Coated Chocolate



4 Coconut Stuffed with Chocolate



5 Coconut with Pistachio and Macadamia Nuts



6 Coconut with Brownie



COCONUT NOUGATS

1
COCONUT
500 grs. > Ref. 0155205
300 grs. > Ref. 0136005

2
COCONUT WITH ORANGE
500 grs. > Ref. 0155203
300 grs. > Ref. 0135203

3
COCONUT COATED CHOCOLATE
500 grs. > Ref. 0155204
300 grs. > Ref. 0135204

4
COCONUT STUFFED CHOCOLATE
500 grs. > Ref. 0155215
300 grs. > Ref. 0135215

5
COCONUT WITH PISTACHIO AND
CARAMELIZED MACADAMIA NUTS
500 grs. > Ref. 0155214
300 grs. > Ref. 0135214

6
COCONUT WITH BROWNIE
500 grs. > Ref. 0155210
300 grs. > Ref. 0135210



CHOCOLATE "TURRONES"

Agramunt has a wide tradition in the elaboration of chocolate that started in the eighteenth century.

The magic combination of this sweet value with our nougats creates an authentic symphony of aromas, flavours and textures.

The authentic taste of chocolate mixed with original and delicate stuffing becomes truffles impossible to compare.

Raisins, pine nuts, almonds, walnuts and hazelnuts are the perfect partners on this sweet journey.



CHOCOLATE NOUGATS

1
MILK CHOCOLATE
HAZELNUTS
500 grs. > Ref. 0157504
300 grs. > Ref. 0137504

2
MILK CHOCOLATE
ALMONDS
500 grs. > Ref. 0157105
300 grs. > Ref. 0137405

3
CRUNCHY MILK
CHOCOLATE
400 grs. > Ref. 0152107

4
BITTER CHOCOLATE
HAZELNUTS
500 grs. > Ref. 0157005
300 grs. > Ref. 0137505

5
BITTER CHOCOLATE
ALMONDS
500 grs. > Ref. 0158005
300 grs. > Ref. 0137406

6
CRUNCHY BITTER
CHOCOLATE
400 grs. > Ref. 0152108

1 Milk Chocolate
Hazelnuts

2 Milk Chocolate
Almonds

3 Crunchy Milk
Chocolate

4 Bitter Chocolate
Hazelnuts

5 Bitter Chocolate
Almonds

6 Crunchy Bitter
Chocolate



CHOCOLATE NOUGATS

1
CRUNCHY
WHITE CHOCOLATE
400 grs. > Ref. 0152109

2
ORANGE TRUFFLE
500 grs. > Ref. 0157415
300 grs. > Ref. 0137115

3
COFFEE TRUFFLE
500 grs. > Ref. 0157417
300 grs. > Ref. 0137417

4
TRUFFLE "MARC DE CAVA"
500 grs. > Ref. 0157416

5
TRUFFLE "MARRON GLACE"
500 grs. > Ref. 0157419

6
ALMOND PRALINE
500 grs. > Ref. 0157420

1 Crunchy White Chocolate

2 Orange Truffle

3 Coffee Truffle

4 Truffle "Marc de Cava"

5 Truffle "Marron Glace"

6 Almonds Praline



CHOCOLATE NOUGATS

1
TRUFFLE WITH NUTS
500 grs. > Ref. 0157405
300 grs. > Ref. 0137105

2
TRUFFLE WITH BRANDY AND "TURRÓN DE AGRAMUNT" CREAM
500 grs. > Ref. 0153306

3
YOLK WITH "TURRÓN DE AGRAMUNT" CREAM AND "MALVASIA" SPIRIT
500 grs. > Ref. 0153307

4
YOLK WITH BITTER CHOCOLATE AND PINE NUTS
500 grs. > Ref. 0153310
300 grs. > Ref. 0133310

5
YOLK WITH MILK CHOCOLATE
500 grs. > Ref. 0153309
300 grs. > Ref. 0133309

6
ORANGE YOLK WITH "COINTREAU" SPIRIT AND WHITE CHOCOLATE
500 grs. > Ref. 0153308

1 Truffle with Nuts

2 Truffle with Brandy and "Turrón de Agramunt" Cream

3 Yolk with "Turrón de Agramunt" Cream and "Malvasia" Spirit

4 Yolk with Bitter Chocolate and Pine Nuts

5 Yolk with Chocolate

6 Orange Yolk with "Cointreau" Spirit and White Chocolate



“TURRONES DE GUIRLACHE”

Our nougat masters produce, handmade, this delicious nougat.

The origin of this nougat is in the medieval period.

The best selection of these nuts of our lands, coated with honey result a crunchy and sweet sensation.



❶ Almond "Guirlache"



❷ Marcona Almond "Guirlache"



❸ Nuts "Guirlache"



❹ Walnuts "Guirlache"



❺ Pine Nuts "Guirlache"



❻ Almond "Guirlache"
with Chocolate



"GUIRLACHE" NOUGATS

1
ALMOND "GUIRLACHE"
350 grs. > Ref. 0152206

2
MARCONA ALMOND
"GUIRLACHE"
400 grs. > Ref. 0152105

3
NUTS "GUIRLACHE"
400 grs. > Ref. 0152205

4
WALNUTS "GUIRLACHE"
300 grs. > Ref. 0132204

5
PINE NUTS "GUIRLACHE"
300 grs. > Ref. 0132206

6
ALMOND "GUIRLACHE"
WITH CHOCOLATE
200 grs. > Ref. 0132207



“TORRONS D'AGRAMUNT”

The most traditional and authentic Agramunt's nougat preserves intact their handmade process through centuries of history.

Since 1775 and generation behind generation, our nougat masters, keep the recipe of this delicious sweet, which arrives till today, like the old times.



1 Hazelnut 500gr.



2 Almond 500gr.



3 Hazelnut 500gr.



4 Hazelnut and Almond 500gr.



5 Hazelnut 500gr.



"TORRONS D'AGRAMUNT"

- 1
"TORRÓ D'AGRAMUNT"
HAZELNUT
300 grs. > Ref. 0138503
- 2
"TORRÓ D'AGRAMUNT"
ALMOND
300 grs. > Ref. 0138303
- 3
"TORRÓ D'AGRAMUNT"
HAZELNUT
500 grs. > Ref. 0138508
- 4
"TORRÓ D'AGRAMUNT"
HAZELNUT "SMALL SACK"
300 grs. > Ref. 0138507G
- 5
"TORRÓ D'AGRAMUNT"
ALMOND "SMALL SACK"
300 grs. > Ref. 0138307G
- 6
"TORRÓ D'AGRAMUNT"
AVELLANA "TUBO"
300 grs. > Ref. 0138533



Indicación Geográfica Protegida
"Torró d'Agramunt"



1 Hazelnut



2 Almond



3 Chocolate Hazelnut



4 Chocolate Almond



"TORRONS D'AGRAMUNT" BOX

1
"TORRÓ D'AGRAMUNT"
HAZELNUT BOX
300 grs. > Ref. 0138523

2
"TORRÓ D'AGRAMUNT"
ALMOND BOX
300 grs. > Ref. 0138323

3
"TORRÓ D'AGRAMUNT"
CHOCOLATE HAZELNUT BOX
300 grs. > Ref. 0138803

4
"TORRÓ D'AGRAMUNT"
CHOCOLATE ALMOND BOX
300 grs. > Ref. 0138813



ROUND CAKES "TORTAS"

Delicious round cakes produced with a good selection of nuts of our land, mixed with the best honey and chocolates.

A selection of our best products on family portions, thought to be shared.

Delightful Tasty bites with a nice sweet and crunchy symphony.



Indicación Geográfica Protegida
"Torró d'Agramunt"



1 *"Torro d'Agramunt" Hazelnut*



2 *"Torro d'Agramunt" Hazelnut Double Waffle*



3 *"Torro d'Agramunt" Almond*



4 *Mixed Nuts Milk Chocolate*



5 *Mixed Nuts White Chocolate*



6 *Mixed Nuts Bitter Chocolate*



7 *Hazelnut "Guirlache"*



8 *Almond "Guirlache"*



9 *Mixed Nuts "Guirlache"*



10 *Pine Nuts "Guirlache"*



ROUND CAKES

- 1
"TORRO D'AGRAMUNT" HAZELNUT
200 grs. > Ref. 0138009
- 2
"TORRO D'AGRAMUNT" HAZELNUT
DOUBLE WAFFLE
200 grs. > Ref. 0138104
- 3
"TORRO D'AGRAMUNT" ALMOND
200 grs. > Ref. 0138004
- 4
MIXED NUTS MILK CHOCOLATE
250 grs. > Ref. 0138105
- 5
MIXED NUTS WHITE CHOCOLATE
200 grs. > Ref. 0138106
- 6
MIXED NUTS BITTER CHOCOLATE
250 grs. > Ref. 0138107
- 7
HAZELNUT "GUIRLACHE"
200 grs. > Ref. 0138001
- 8
ALMOND "GUIRLACHE"
200 grs. > Ref. 0138005
- 9
MIXED NUTS "GUIRLACHE"
200 grs. > Ref. 0138007
- 10
PINE NUTS "GUIRLACHE"
150 grs. > Ref. 0138008



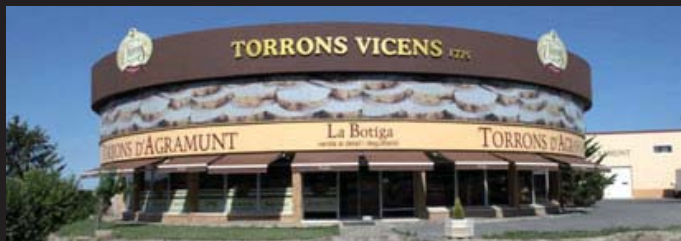
Agramunt inside store.



Shop in Petritxol street, Barcelona.



"Boutique del torró" in Sitges, Barcelona.



Factory and store in Agramunt.



Tienda calle Consell de Cent, Barcelona.

TRADITION, QUALITY AND INNOVATION

As our artisanal job demands, generation after generation, we elaborate our "torrones" under the most artisanal manner, with the best selection of raw materials selected to enjoy the most selected gourmets.

After a long time of mixing hazelnuts, almonds and honey and with a little help of a warming fire, flavours explodes under the close look of our craft masters, witness of our most valuable secret after this three centuries.

We are proud of our wide range of "Torrones", not just because of our incredible variety, more for our capability to develop the most innovative product on aggressive shapes, shocking tastes combinations and ultimate packaging presentation.

Our vacuum packaging ensures a perfect quality during transport and stocking, and our patented packaging allow us to place the "Torron" on a wood table, making easy to slice portions at the time of enjoy it.

As a result of all this efforts, we have get recognition from the most valuable European Certification Organizations like PDO (Protected designation of Origin) or ISO 9001, giving to us more reasons to continue on our long way trip of tradition and innovation.

HANDLY FORMAT

Our hard "Torron" range comes with a practice format of two tablets to facilitate handling to the consumer.

INNOVATIVE SUPPORT

Innovative wooden support developed and patented by "Torrons Vicens", makes easy cutting and allows the product to keep its perfect shape all the time.

VACUUM PACKED

For a perfect preservation our products are vacuum packed just after be produced.



*Presentation of some of our products.