



TXANTON





Que es Txanton

Txanton is engaged in the importation, distribution and retailing of fine wines, premium foods and exclusive accessories.

It is also the perfect point / reference of sales in the market for the finest grocery products like ibérico jamón, olive oils, caviar, Spanish anchovies, frozen meats and seafoods, the most prestigious chocolates in the world and many other gastronomic products.

The main hub is located on the second floor of Alegria Alta Building, 2294 Chino Roces Ave. Extension, Makati.





Mission

Our goal is to offer the widest and finest selection of wines, jamones, cheeses, meats, seafood, and other premium products, all enjoyed in the unique and conducive environment of our store. It's not just about eating and drinking but also about learning.

We aim to share our expertise and passion with our clients through our different areas: La Tienda (The Shop), La Sala de Cata (The Tasting Room), La Gran Añada (The Great Vintage), La Carne (The Meat), the Caviar Bar, and the Cave. Our goal is to inspire everyone to explore and enjoy the finest gastronomic products. Txanton serves not only as a multi-space for enjoying shopping and dining but also as a place to introduce our catalog to hotels and restaurants interested in elevating their gastronomy offer.



TXANTON aims to be the reference in the rapidly expanding fine wine, gourmet, and limited accessory products market in the Philippines.

We envision ourselves not only as the first jamoneria in the country but also as the place that started pairing a wide variety of jamones with one of the most exclusive wine cellar collections. This collection continues to evolve and surprise connoisseurs and enthusiasts from all around the world. Txanton never stops bringing new goods that represent a blend of tradition and modernity. Adaptation is not an option; it is part of Txanton's DNA.

We believe in offering a unique experience with every visit, whether online or in our physical shop, transforming every customer into a loyal patron of our brand. However, there are no borders and never will be. The gastronomy industry keeps growing in the Philippines, and Txanton is honored to be one of the many companies that work hard to cater to all those private consumers and businesses interested in what we love the most.



Txanton is where jamon and wine take center stage. It is a bastion dedicated to the enjoyment and appreciation of only the best of each, individually or paired together.



...a perfect place for gifts...

...and celebrations in our six areas...

LA TIENDA



La Tienda (The Shop) features an exceptional selection of fine wines, jamón, cold cuts, premium olive oils, anchovies, and a variety of top-tier gourmet products. It also offers a range of unique accessories, ideal for gifting, enjoying on-site, or taking home. The space provides a cozy setting with seating for up to 22 guests.





Inside La Tienda, you'll find an intimate bistro serving exquisite cuisine made from the finest ingredients, expertly paired with a selection of exclusive wines that we import and distribute. This cozy venue is perfect for intimate gatherings, small groups, or a romantic dinner for two.



LA SALA DE CATA



La Sala de Cata (The Tasting Room) offers a relaxed, welcoming atmosphere ideal for savoring and sharing wine, jamón, and curated gourmet selections. Thoughtfully designed for wine and food seminars, it's perfect for both corporate events and social gatherings. A standout feature of the room is its impressive display of wine glasses, showcasing prestigious brands like Zalto and Italesse. The space comfortably accommodates up to 14 guests.



LA GRAN AÑADA



La Gran Añada (The Great Vintage) offers a truly unique dining experience, featuring over 1,500 exceptional wines expertly paired with dishes crafted in our state-of-the-art kitchen. The room exudes a special ambiance, enhanced by elegant lamps and the soft, indirect lighting from 12 Sub-Zero wine chillers that surround the space. With seating for up to 10 guests, it provides an intimate setting for an unforgettable culinary journey.





Preparing "Salazon fish"
to pair with Bonneau du
Martray Corton Charlemagne
Grand Cru 2004.



LA CARNE



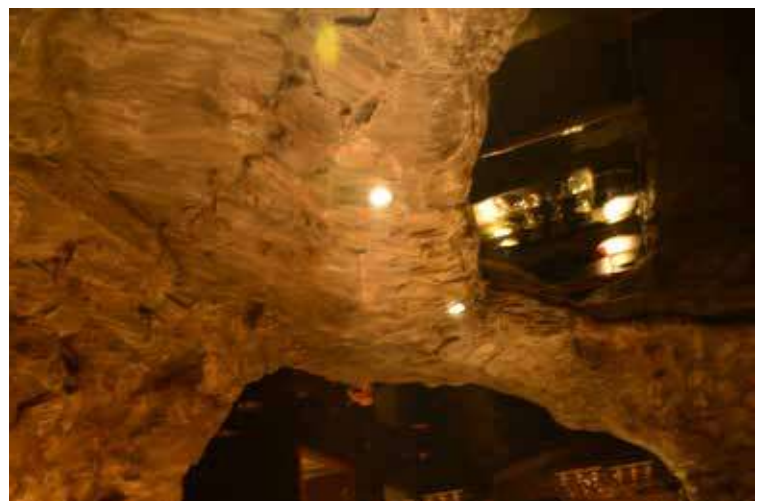
La Carne (The Meat) is an extension of the shop where, aside from finding gourmet, meats and a seafood selection, you can also enjoy them on the spot within a unique ambiance and magical setup, including a curated collection of knives. This venue has two dining tables, each good for four people, which can be merged to accommodate a total of eight. There is also a small room inside La Carne named El Rincon del Queso (The Cheese Corner), where you can find a great selection of cheeses available.

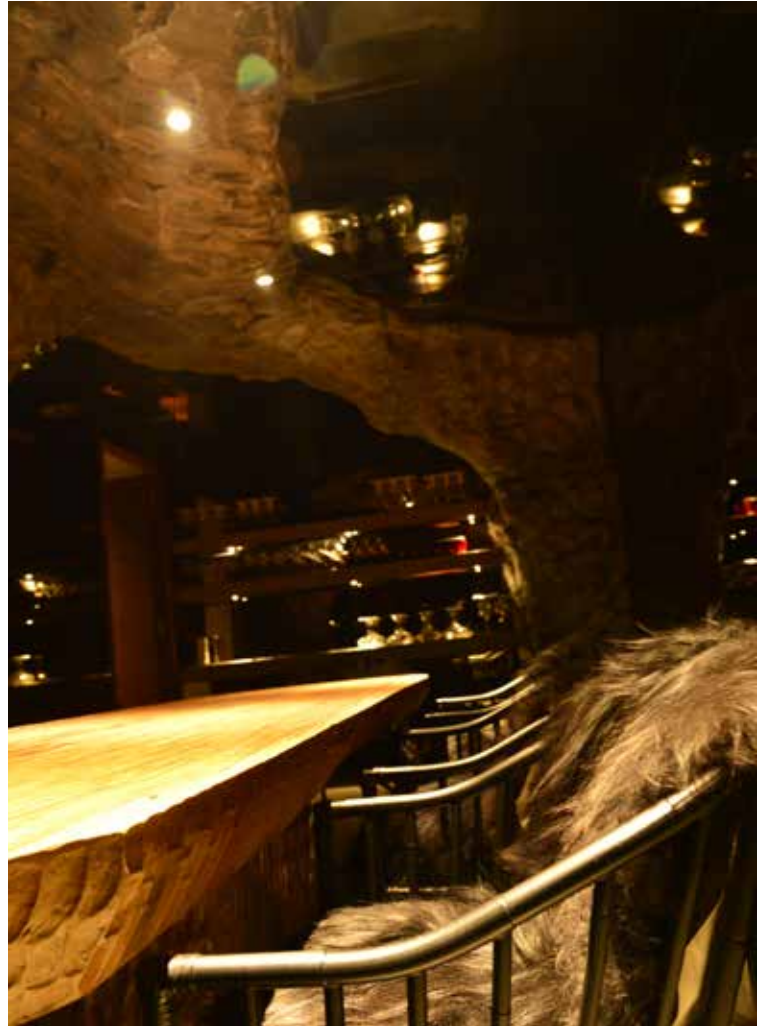


CAVE



At the back of our building lies a hidden gem: a cave experience offering maximum privacy, completely undisturbed by technology. With no internet and no signal, this space invites guests to reconnect with their roots. It's a sanctuary for dining, drinking, and engaging in meaningful conversation. The room comfortably accommodates up to 8 guests, providing an intimate setting for a truly unique and immersive experience.





A relaxed setting where you can move freely and manage your own wines. With just one server who discreetly attends to your needs, you are left to enjoy your own personal space.



MEMBERSHIP WINE LOCKER



An exclusive membership venue for wine collectors who are in need of additional storage for their finest wines. These lockers are guaranteed kept at the perfect temperature and humidity for the wines to age and rest in the right conditions.





Caviar Bar builds on Txanton's philosophy of elevating culinary experiences by offering a curated exploration of caviar, allowing guests to taste and compare various varieties, unlike many venues that limit selections. Complemented by an extensive beverage menu featuring signature cocktails, gin and tonics, brandies, rums, whiskies, tequila, mezcal, and a wine list focused on Champagne and Burgundy, the bar provides a refined and well-rounded experience for even the most discerning guests.





WINE

Wine

The wine is sourced from:

Txanton Torre Wine and Olive Oil Co., Inc. & Private collectors

We have exclusive access to the most extensive fine wine selection in the country - More than 1,500 labels

The finest Wines from Spain, France, Italy, and all over the world



We have direct contact and relationships with the different wineries and welcome them to conduct, wine training and private tasting in Txanton.

Our State-of-the-art facility helps to conduct formal and casual wine courses, tastings, and dinners.

Txanton has an extensive know how in fine wine and impeccable reputation in the Philippine market. The team is composed of certified professionals in their areas.

Our Cellars



Viña Tondonia winery

Spain

R. Lopez de Heredia
VIÑA TONDONIA


VEGA-SICILIA


SEÑORIO DE SAN VICENTE

VIÑEDOS DE PÁGANOS


Remírez de Ganuza
Remírez de Ganuza


**GRUPO VINÍCOLA
MARQUÉS DE VARGAS**

**BODEGAS
IZQUIERDO**


ABADIA RETUERTA

VIZCARRA
FINCAS EN MARIPILLA
DE CASTELLÓN
BLANCO


**BODEGAS
MAURO**


DOMINIO DE ATAUTA


**CONDE DE
SAN CRISTÓBAL**
BODEGAS Y VIÑEDOS
CONDE DE SAN CRISTÓBAL, S.A.


HACIENDA MONASTERIO

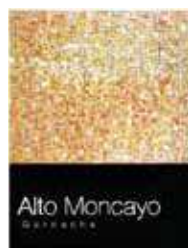

MONTECASTRO
BODEGAS Y VIÑEDOS

**Garmón
Continental**



FERRER BOBET

Cims de
-Porrera-



RAÚLPÉREZ
BODEGAS Y VIÑEDOS

DOMINIO
DO BIBEI +



Italy





LEMACCHIOLE
BOLGHERI



france



Champagne
**LANCELOT
PIENNE**

CHAMPAGNE
AYALA
MAISON FONDÉE EN 1818
AY, FRANCE



DOMAINE
G. ROUMIER



GRANDS VINS
DOMAINE **CHEVILLON**
DE CHARENTAIS



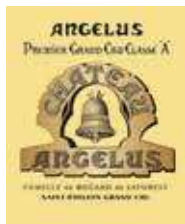
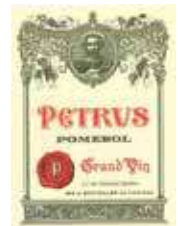
DOMAINE
BERTAGNA



GRANDS VINS
DOMAINE **HENRI BOILLOT**
AUX LIGNEAUX

HENRI GERMAIN ET FILS
Viticulteurs à Montmélié (Côte d'Or), France





USA



Spirits & Liqueurs

BODEGAS  TRADICION

ETXEKO
PATXARANA

TXANTON
150
ACORNS *Gin*

DIAMOND
VODKA
Diamond Filtered

VODKA

**THE
JEWEL
OF RUSSIA™**

santaTeresa
1796



DIAMOND
VODKA
Diamond Filtered



BODEGAS TRADICION



santaTeresa
1796



The image features a close-up, high-resolution photograph of a jamón (cured ham) as the background. The meat's surface is covered in a complex, repeating geometric pattern of black lines that form a series of interlocking triangles and hexagons. This pattern is superimposed over the natural marbled texture of the ham, which shows various shades of red and pink with white fat streaks. The overall effect is a modern, graphic design.

JAMÓN



Txanton, the first Jamoneria in the Philippines, opened its doors on November 2015. It brings in jamón Serrano, Ibérico and Bellota from the 4 regions allowed to produce them: Guijuelo, Extremadura, Pedroches and Jabugo.



Txanton offers a unique jamón experience, allowing you to explore the distinct flavor profiles of jamón, each influenced by its breed and origin.



Understanding jamon as Spanish Icon



Whether in Spain or beyond, Spanish jamón is universally adored.

At Txanton, skilled master carvers (cortadores de jamón) expertly educate customers on the artistry and benefits of enjoying freshly carved Jamón Ibérico. The venue also offers carving services for events, bringing an authentic touch to any occasion.



Our Jamones



CASTRO Y GONZÁLEZ

IBÉRICOS DE GUÍJUELO DESDE 1910



PREMIUM
RESERVE
CASTRO Y
GONZÁLEZ

LIMITED EDITION Three hundred units

Jamón de Bellota 100% Ibérico

100% Iberian Acorn-Fed Ham



JUAN PEDRO DOMEQ



EXTREM

PURO EXTREMADURA



· BELLOTERRA ·
CRIANZA IBÉRICA



Los Pedroches
DENOMINACIÓN DE ORIGEN

great
taste
2014
★

great
taste
2015
★★

ENCINA DE ORO
MEJOR JAMÓN
IBÉRICO DE BELLOTA
D.O. LOS PEDROCHES
2008 * 2009 * 2010
2012 * 2015





Olive Oils & Vinegars



Canned Seafood



Caviar



Txanton is an importer and distributor of Cru Caviar and Calvisius (Ars Italica) Caviars

Seafood



Hispanmare is a company of fishermen with more than 60 years of experience. They are highly skilled, providing us with the quality Carabineros from the sea.



Veggies & Spreads



Legumes



EL MARAGATO
Legumbres de León



Legumes such as fabada beans, chickpeas or lentils are a staple in the Spanish cuisine.

El Maragato is considered as one of the best producers in the country.

Chocolates



TXANTON





rabitos royale



MOSCOVITAS[®]

Rialto
1926



Our Accessories



Txanton is the exclusive importer and distributor of different premium wine accessories in the Philippines like Josephinen, Zalto, Italesse and The Durand.

Txanton is the subdistributor of Coravin.





Founded in 1842 and reimaged by master glass designer Kurt Josef Zalto in 2019, Josephinenhütte glasses are hand-blown, elegantly lightweight, and feature a distinctive kinked bowl that enhances wine aroma. Blending tradition with innovation, they're acclaimed by sommeliers and design experts worldwide.



Zalto
GLASPERFEKTION

Zalto. A glass class of its own



Zalto glasses are best wine hand-crafted glass in the world. Made in Austria.

Zalto Glasses are reserved for events with fine wines celebrated in La Tienda, La Sala de Cata and La Gran Añada.



Zalto Club

TXANTON LOYALTY CARD



Be a member of our Zalto Club! A Txanton Loyalty Card where you can buy after purchasing four Zalto glasses to get exclusive perks! This includes discount on consumables for dine-in and a discount for take out.





The Durand is a specially engineered corkscrew for well aged fine wines.

It is a premium tool for premium wine bottles with corks that have started to crumble in time. The Durand makes sure that no small pieces fall inside the wine bottle as you are pulling out the cork.



italesse

Taste Like a Master



Italesse is an Italian glassware for your finest wines! Used by both professionals and enthusiasts to enhance the sensorial properties of different wines.

The Masterclass wine glasses are made with Xtreme® crystalline glass technology. A unique man-made technology that gives elegance and quality.





Take your wine experience to the next level with Coravin! Coravin is a device that inserts a needle into a bottle of wine, letting you draw its contents without removing the cork—or spoiling the remaining liquid.

Drink any wine, any time, without ever pulling the cork. Whether you want a sip, a glass, or more, your last glass will taste just as amazing as your very first.



TXANTON Online Store



Txanton is now made more available through our online shop making it easier for all to purchase from the comforts of their own homes.



Lots of categories available online.

To see items available, visit: <https://www.txanton.com.ph/online-store>

Operating Hours:
11:00am to 10:30pm (Mondays to Saturdays)
10:00am to 6:00pm (Sundays)

How to find us: [Click Here](#)
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