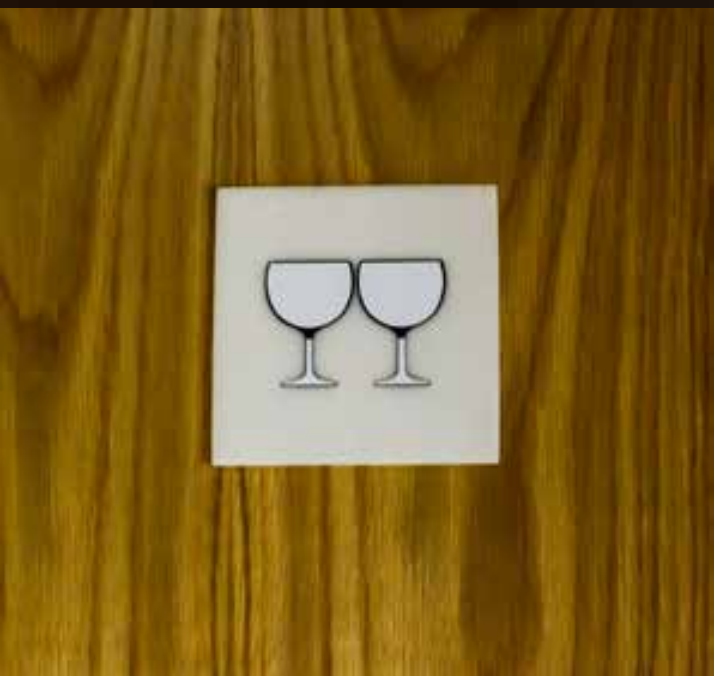
TXANTON









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, rice, frozen meats, fish 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.



Vision

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.





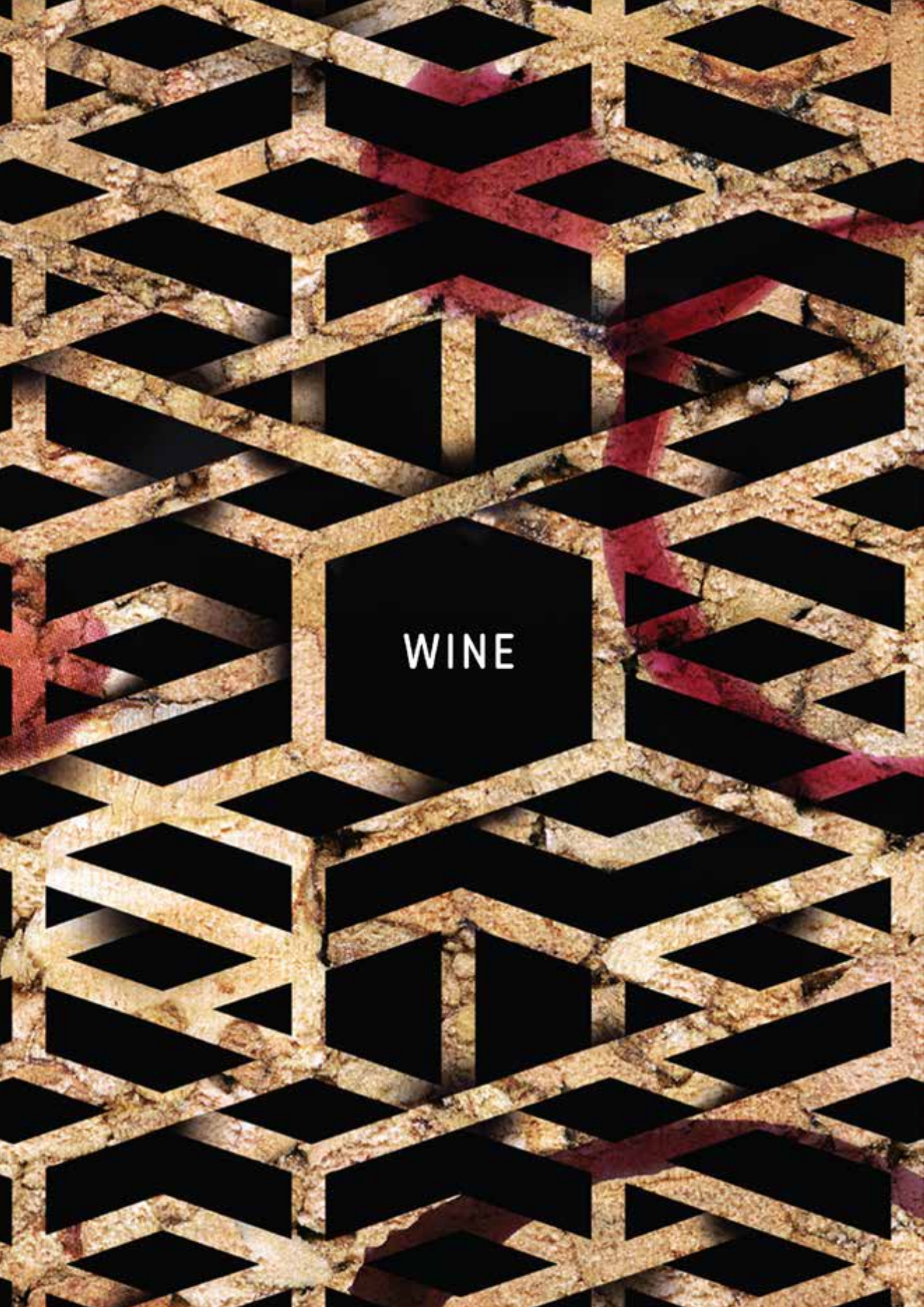
Caviar Bar



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. López de Heredia
VIÑA TONDONIA

Vega-Sicilia

Señorio de San Vicente

Viñedos de Páganos

Remírez de Ganuza

Grupo vinícola Marqués de Vargas

Bodegas Izquierdo

Abadía Retuerta

Vizcarra

Bodegas Mauro

Dominio de Atauta

Conde de San Cristóbal
Bodegas y Viñedos

Hacienda Monasterio

Montecastro
Bodegas y Viñedos

Garmón Continental

Viña Pedrosa

TESO LA MONJA

SAN ROMÁN
BODEGAS Y VIÑEDOS

Clos MARTINET

FERRER BOBET

Cims de -Porrera-

Alto Moncayo

ZENIT

TORELLÓ
VITICULTORS

Gramona

PAZO SEÑORANS
D.O. RÍAS BAIXAS

ZARATE
ALBARIÑO

BELONDRADE

menade

RAÚL PÉREZ
BODEGAS Y VIÑEDOS

DOMINIO DO BIBEI

BODEGAS TRADICION

Pérez Barquero

BOSQUE DE MATASNOS

Italy

Az. Agr. Fili Cigliuti

COGNO

PODERI ALDO CONTERNO

CONTI COSTANTI

IL PARADISO

COL D'ORCIA
MONTALCINO

BOSCARELLI

LE MACCHIOLE
BOLGHERI

BIBBIANO

MASSETO

GIACOMO FENOCCHIO

TENUTE
GUARDASOLE

PARIDE IARETTI & C.

CONTERNO FANTINO

GIUSEPPE CORTESE

france

CHAMPAGNE
Legras & Haas

Champagne
LANCELOT
PIENNE

CHAMPAGNE
AYALA
MAISON FONDÉE EN 1860

LAURENT PONSOT

PERROT-MINOT

DOMAINE
G. ROUMIER

Domaine Michel NOËLLAT

DOMAINE CHEVILLON

MARSANNAY
Domaine Sylvain PATAILLE

GEVREY CHAMBERTIN

DOMAINE
BERTAGNA

DOMAINE PAVELOT

DOMAINE HENRI BOILLOT

HENRI GERMAIN ET FILS

Patrick Javillier

Maison Les Alexandrins

PULIGNY-MONTRACHET
LES COMBETTES
VINCENT GIRARDIN
VINCENT GIRARDIN

CHÂTEAU
BRANE-CANTENAC
MARGAUX


Château
Léoville Poyferré


Château Giscours
MARGAUX


CHÂTEAU MARGAUX
PREMIER GRAND CRU CLASSÉ


Château
RAUZAN-SEGLA
MARGAUX




GRAND VIN
DE
CHATEAU LATOUR


CHATEAU
LYNCH - BAGES


Château
Mouton Rothschild


CHATEAU PICHON LONGUEVILLE
COMTESSE DE LALANDE


CHÂTEAU
PONTET-CANET

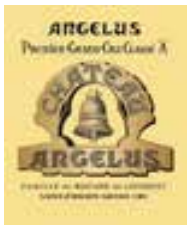

CHATEAU
LA MISSION HAUT-BRION




DOMAINE DE CHEVALIER
LÉOGNAN


CHÂTEAU
LÉOVILLE BARTON


PETRUS
POMEROL


ANGELUS
CHATEAU
ANGELUS


CHATEAU AUSONE


CHÂTEAU CHEVAL BLANC


COS D'ESTOURNEL


Château Montrose


Château
Léoville Las Cases
SAINT-JULIEN


CHATEAU LAGRANGE


CHATEAU
Canon-La-Gaffelière

USA


Dominus
DOMINUS ESTATE
NAPA VALLEY


OPUS ONE

Spirits & Liquors

BODEGAS TRADICION

ETXEKO PATXARANA

TXANTON 150 ACORNS Gin

DIAMOND VODKA Diamond Filtered

VODKA THE JEWEL OF RUSSIA

santaTeresa 1796

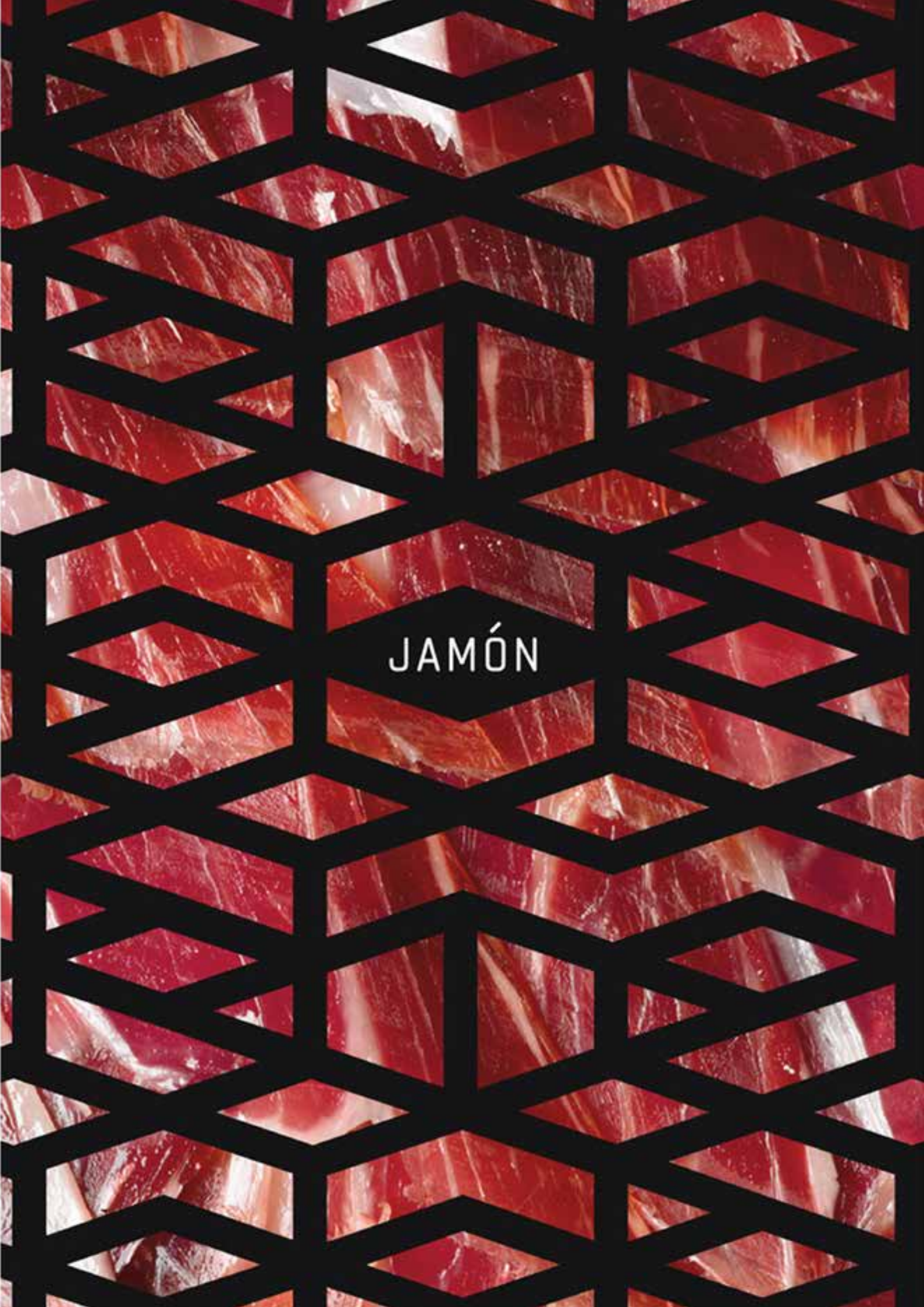


DIAMOND VODKA

BODEGAS TRADICION

santa Teresa 1796




JAMÓN

jamon

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



Jamón de Bellota 100% Ibérico — *100% Iberian Acorn-Fed Ham*



EXTREM

PURO EXTREMADURA






Alta Gastronomía
FISAN
1920
FISAN
1920
www.fisan.co


Torres de Briz
JAMÓN DE BELLOTA
100% IBÉRICO
Torres de Briz
Ibéricos

Olive Oils & Vinegars

Priorat Natur®
LA TRADICIÓ AL PALADAR

ACEITE DE OLIVA
AUBOCASSA
VIRGEN EXTRA

Oro del Desierto

Knolive
To know. To taste. To live.

TORELLÓ

Cellers
AVGVSTVS
FORVM

ROMÀNICO





Canned Seafood

CODESA
de la mar a la mesa

Stanfilippo

La Brújula

PACO LAFUENTE

OR.PA.GU.





Caviar

CRU® CAVIAR

Calvisius CAVIAR





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

Seafood

HISPAMARE







Hispamare 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.



LOCH DUART
SCOTTISH SALMON

Veggies & Spreads

El NAVARRICO
CONSERVAS DESDE 1960

Priorat Natur





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.

Other Ingredients

TARTANA
arroz/rice



Chocolates

CMBV

JOLONCH
XOCOLATA A LA PEDRA
D'AGRAMUNT DES DE 1770

TXANTON

TORRONS ARTESANS
Vicens
des de 1775
AGRAMUNT









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 reimagined 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®

for vintage cork removal



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.



CORAVIN™
Stop opening, start tasting.



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
Address: Txanton Torre Wine & Olive Oil Co.
2294 Chino Roces Avenue Extension
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