

TXANTON

ISSUE 1 | DECEMBER 2015



WINE

GIVE PASSIONATELY.

FELIZ NAVIDAD.



Due to Txanton?

WHAT IS TXANTON

Have you ever heard of a gastronomic place here in the Philippines where Spanish jamon and wine take center stage? I bet you haven't. Lucky for us, this is exactly what Txanton has brought to our country. Txanton is the first jamoneria in the Philippines, opening its doors last November. Apart from the finest and rarest wine collections, Txanton have taken the best Jamon Iberico Bellota from four regions in Spain-- Guijuelo, Huelva, Valle de los Pedroches, and Extremadura. Now we can have a taste of these otherwise foreign destinations. After all, there is no better way to get to know a certain culture than through its food and, of course, its wine!



Left to Right: An "escaparate" of wine collection and jamon holder • One of the cellars in the store with a huge collection of fine wines

Es un lugar donde
 Jamón y vino
 son los protagonistas

Located along Pasong Tamo Extension in Makati, Txanton's one-of-a-kind shop feels like a museum where all wine cultures and quality Spanish jamones meet. "Es un lugar donde jamon y vino son los protagonistas." It is a place where ham and wine are the main focus. Txanton is a bastion dedicated to the enjoyment and appreciation of only the best of wine and jamon, whether individually or paired together.

Unique and creative as Txanton is, the very first jamon mural here in the country will welcome you as soon as you step into their Philippine shop.



Left to right: Jamon Iberico Bellota from four regions – Huelva, Guijuelo, Extremadura, and Pedroches. The very first jamon mural in the country.



Left to right: La Tienda (The Store): Jamon Iberico Bellota and wines—taking the center stage at Txanton • Wines and cold cuts haven!

The Txanton Store has three main areas. Up front is **La Tienda** (The Shop), where you can find a huge selection of wines, jamones, cold cuts, and olive oils to bring home, purchase as gifts, or to feast on the spot.

The third room, the **La Sala De Cata** (The Tasting Room), can seat up to 12. Both rooms provide a classy dining experience but here, you can enjoy tasting and sharing wine, jamon, sandwiches, and other recipes on our menu on a more relaxed, private, and intimate corporate or social gatherings. If you wish to request for a dish that is not on our list, you can advise us at least one week prior to your booking date so that our chef can prepare the recipe.



Left to right: La Gran Añada (The Great Vintage) • La Sala De Cata (The Tasting Room)

La Gran Añada (The Great Vintage) is where you can enjoy a unique dining experience with a collection of 1,800 fine wines from our cellar to choose from. This room can accommodate up to a maximum of 10 for a jamon tasting, wine pairing with expert guidance, and with dishes prepared by our state-of-the art full-service kitchen.

With the holidays fast approaching, take the time to drop by our shop and ramp up your Christmas gifts by going for a great jamon and fine wine pairing. Jamon and wine is a life experience that Txanton would love to share with you. This season, experience it here and know the difference. It's all about passion!

CAVAS TORELLO

Paco dela Rosa Torello, a cava wine maker, came to visit Txanton last Oct. 27. His mission: to train our palates to sophistication with his fine range of wines.

Born in Barcelona, Spain, the father of three came from the Torello Family Winery tradition. At present, the Torello family owns around 8 to 9 hectares of vineyards, the products of which are 100% organic and natural, carefully harvested and processed by human hands and not by machines.



Paco dela Rosa Torello



During the wine training, we tried out the full-bodied Torello 225 Brut Nature Gran Reserva 2010. Despite its very, very dry taste, it was the easiest to drink. The name was derived from the cava being fermented and aged in 225-liter barrels.



Apart from the wines that we tried during the training, Paco also showed us the Torello Pal-lid Brut Reserva, which he said was made from Macabeo and Pinot Noir varieties, and had a subtle aroma of red fruits and flowers. We were not able to try it, but just by looking at the wine bottle, it gives one an impression of how smooth and sweet the wine must be.

We also tried the Cava Torello 2010 Special Edition, which had a pure and bright hint of lime. The persistent bubbles and velvety texture made the cava a fine wine to drink.



Among all wines that Paco told us about, the Torello by Custo 3D-Barcelona Brut Gran Reserva 2008 caught our attention because of its bottle's intricate and colorful design. The wine was named after famous



fashion designer Custo Dalmau, who repaid the tribute by designing the wine's bottle with a glamorous Mardi Gras lady nestled among colorful flowers and glistening diamonds. This was meant to represent the life inside the bottle—dreamy, surreal, and most of all, sophisticated.



The third one was Gran Crystals 2012, a white wine composed of 50-percent chardonnay. With just a sip or two, one can taste a hint of bananas, honey, and pears—like magic in your mouth.

To know more about their wide range of cavas, you can visit their website at: www.torello.com/ or like their Facebook page at: www.facebook.com/torellocava



Left and right: Elegant set-up during the Viña Tondonia dinner.

VIÑA TONDONIA DINNER: A NIGHT FILLED WITH CULTURE, TRADITION, AND VINTAGE

Last October 30, Txanton hosted its very first wine dinner. Maria Jose Lopez de Heredia, together with her husband Jose Luis Ripa, were the guests of honor, here in the country to introduce to us their family wine Viña Tondonia. In attendance were wine enthusiasts, Food and Beverage Directors from the country's most prestigious hotels, and A-list personalities.

The elegant dinner showcased sumptuous and flavorful dishes prepared by our very own chef Justo Rodrigo-Lopez, paired off with Viña Tondonia wines.



Counter-clockwise:

- Jose Luis Ripa, the husband of Maria Jose
- Maria Jose Lopez de Heredia talking about Bodegas R. Lopez de Heredia Viña Tondonia.
- 4 kinds of jamon, divided into their denomination of origin



To start off, the jamon de bellota---consisting of Iberico Bellota Huelva, Guijuelo, Extremadura, and Pedroches---were paired with Viña Tondonia Reserva Blanco 2001, which has a fascinating blend of dried berry and vanilla aromas.





Clockwise: Mixed greens with chicken escabeche • Rice with clams • Oxtail with Panadera Potato



This was followed by a flavorful mixed greens salad with honey mustard vinaigrette, matched with Viña Tondonia Gran Reserva Blanco 1994. This wine has a deliciously dense palate and a persistent aftertaste.

Finally, our main courses started arriving! We were amazed by the presentation of every dish. The food looked so beautiful; it almost hurt to start eating it.

First, we were served rice with clams. We thoroughly enjoyed the rich flavors and yummy spices. It was paired with Viña Tondonia Reserva Tinto 2003, which has a ripe fruity taste and a beautifully balanced aftertaste. Next, the oxtail and panadera potato made a perfect combination with Viña Tondonia Gran Reserva Tinto 1994, which has a wild aroma of cherry and plum, with nuances of allspice. The wine made the beef taste distinct, and vice versa.

This was followed by a taste of Viña Tondonia Gran Reserva Tinto 1981, a remarkable wine vintage, its character and complexity acknowledged by an almost audible sigh from wine and drinker alike and yet, the intensity is ample. These wines were decanted for three hours, which would explain why their aromas and flavors were so vibrant upon serving.

For our dessert, the cheese crème with Raisins in P.X. Wine was so delightful that even Maria Jose commended our chef for an excellent sweet tooth! It was followed by Viña Tondonia Cookies. The sweet wine taste was so nice that after every bite, you'd be asking for more.



Cheese cream with raisins in PX wine



Right: One of the cellars in Txanton with a collection of Viña Tondonia Wines

It was a great honor to meet and dine with Maria Jose Lopez de Heredia during the Viña Tondonia event.

The night wasn't enough to listen to the stories about how they started as the largest winery in Rioja, Spain. It was also great to know how they managed to maintain the traditional vineyards and their winemaking methods, which have not changed for more than 133 years. And for good reason: With just a single sip of their wines, you'll know that the flavors and the vintage are of a very high and traditional class.

R. Lopez de Heredia
VIÑA TONDONIA



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