

TXANTON

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JAMON

GIVE PASSIONATELY.

FELIZ 2016.



Zalto: A glass class of its own

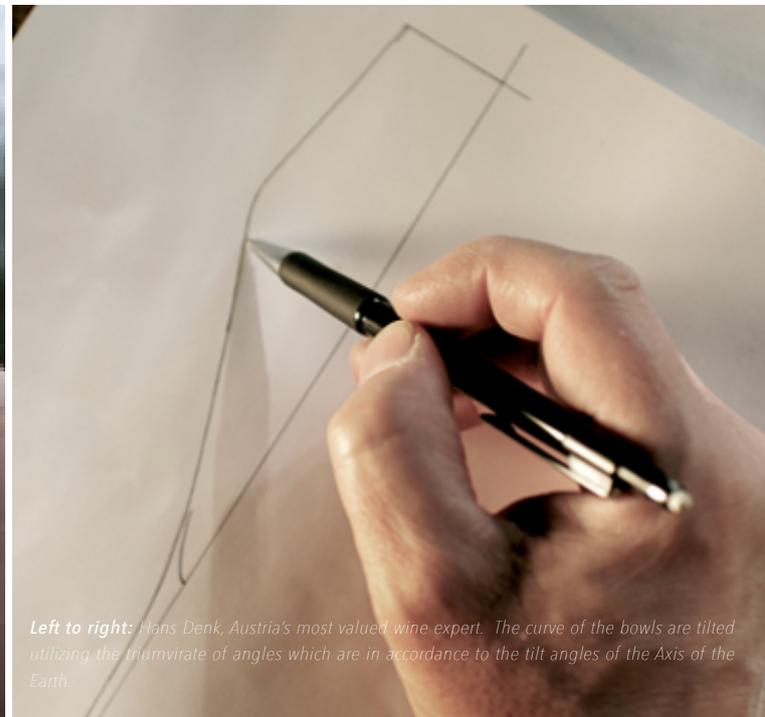
There is an entire school of thought that says that the wine glass you use will drastically impact the aroma, taste, and finish of your wine experience. Anyone who is a wine lover, regardless of what kind, could often be seen swirling the wine between sips, releasing hidden nuances or intriguing aromas.

What better way, then, to enjoy and explore wine than with handcrafted glassware designed by wine connoisseurs?

Enter the Zalto by Denk'Art glassware series. Zalto is an Austrian company finding its roots in one Venetian family's

glassmaking dynasty. For its new series, Zalto turned to wine expert Hans Denk, one of Austria's most revered wine tasters, for design inputs on the ultimate wine-tasting glassware.

The Zalto by Denk'Art glassware series uses the tilt angles of the earth as inspiration for the angles of the glassware—24°, 48°, and 72°. This is in accordance with an old Roman belief that these specific angles enhance flavor and preserve the wine for longer periods.



Left to right: Hans Denk, Austria's most valued wine expert. The curve of the bowls are tilted utilizing the triumvirate of angles which are in accordance to the tilt angles of the Axis of the Earth.



Zalto glasses crafted to perfection.

Exclusively handblown - owed to old handcraft tradition

The entire range of Zalto wine glasses are handcrafted by highly skilled glass-blowers. These elegant glasses are also made from lead-free crystal, resulting in an unexpected lightness and durability.

Now we need not go far to experience this not the craftsmanship. Txanton displays Zalto glassware in one of its private rooms, the La Sala De Cata (The Tasting Room). These are not simply "objet d'art" to be admired but could also be used every day. From the moment your fingertips touch these glasses, you will feel its beauty, finesse, elegance, and

balance. It would prove hard not to fall bowl over stem with Zalto's masterpieces, which can bring out the ambrosia in any wine it holds.



Pasión por el jamón

Spain is one of the countries in the world notable for its culinary arts and cuisine. However, there is one iconic and traditional product that has stood the test of time as a gastronomic favourite: Jamon, pig's hind leg cured with salt and time.

Anyone who's tasted jamon knows that the Spanish jamon, silky in texture and deeply savoury, is better than ham made anywhere else. Take note: they are not smoked or cooked in any way. The salt essentially plays an important role in the curing process from salting or "salado" to drying and maturation or "secado". And when ready, the jamon is served thinly sliced, either on its own or with some good bread. Txanton, the first jamoneria in the Philippines, carries three kinds of jamon: Jamon Serrano, Jamon Iberico, and Jamon Iberico de Bellota.





Jamon Serrano is made from white pigs. The main breed is Duroc. The word Serrano comes from a Spanish term "Serranias" which refers to the cold mountain areas. The curing period for the meat takes up to a minimum of twelve months and the flavors that this jamon exudes has a little bit of salty flavour but gives a pleasant finish.

Jamon Iberico comes from Iberian pig which is also well known as "pata negra" because of its black hoofs. After one to two months of being breast-fed, the pigs are fed with cereals, feeds, dried fruits and herbs until they reach more than 100 kilograms, fit for slaughter. The curing period takes up to a minimum of twenty-four months.

Jamon Iberico de Bellota Jamon Iberico de Bellota is similar to the Jamon Iberico, but after the pigs reach 100 kilograms, they are brought to the mountains from November to February. The pigs are then allowed to gorge on a diet of fallen cork oak acorns in the autumn season, giving the meat a distinctive and rich taste—completely unique around the world. Unlike the Jamon Iberico, the pigs should reach 150 kilograms before slaughter. The meat is then salted, dried, and aged for a minimum of three years.

The Jamon Iberico de Bellota is also classified according to its denomination of origin, which gives its flavor different twists. Jamon from Guijuelo, Salamanca, the mildest taste; from Extremadura, the most aromatic; from Jabugo, Huelva, an intense taste; and from Pedroches, Cordoba, the longest finish with a hint of spices.

Wine and jamon is the heart and soul of Txanton. Now, imagine a place here in the Philippines where you can have a taste of all these varieties of jamon paired with the finest, well-curated wines---and that is exactly the unique experience Txanton has brought to the country.



During the wine training at the La Sala De Cata (The Tasting Room)



CHURCHILL AND POL ROGER: A WEEK'S WORTH OF GREAT CHAMPAGNES

"My tastes are simple; I'm easily satisfied with the best."

- Sir Winston Churchill

It was at the height of the Asia-Pacific Economic Cooperation last November when Txanton, in partnership with AWC, launched its prestigious collection of Pol Roger champagnes, including a prestige cuvee called "Sir Winston Churchill."

Pol Roger's sparkling wines are considered by many as the "serious wine drinkers" champagne.

The launch started off with wine training at Txanton's La Sala De Cata (The Tasting Room), care of no less than the great-great grandson of Pol Roger, Hubert de Billy.

De Billy acquainted us with the completely family-owned champagne house, peppering his explanations with trivia fit for any wine connoisseur. For instance, he shared that champagne has only been widely considered an aperitif since World War Two.

We were able to try four champagnes: The first was the Pol Roger Blanc de Blancs 2008, characterized by freshness and a touch of minerality.

Second was the Pol Roger Rose 200, with a much more

savoury character than the others. "It's very food-friendly," explained de Billy.

Third was the Pol Roger Brut Reserve NV, which has a complex aroma: flowery, toasty, fruity and creamy, but harmoniously balanced with a dry finish; and last but not the least, we were introduced to Pol Roger Sir Winston Churchill 2004.

As the former UK Prime Minister Winston Churchill was an illustrious devotee and a close friend of the brand ambassador Odette Pol-Roger, the champagne house created the prestige cuvee by eventually naming it after him.

He was also known to drink a pint of Pol Roger champagne a day for his health.

This 2004 vintage, complex and rich, has a deep, golden colour, and possesses all of the qualities that Churchill sought in a champagne: robust, full-bodied, and mature.



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Later in the evening, a pass-around champagne dinner was held at Txanton's La Tienda (The Store). It was the turn of notable personalities, distillery friends, fans, and restaurateurs to enjoy the ever reliable Pol Roger champagnes.

The next day at Txanton's La Gran Añada, media personalities converged over a wine-pairing lunch. A welcoming jamon de bellota was served first, followed by an appetizing array of freshly prepared dishes from Chef Justo Rodrigo: scallops in bellota fat, lapu-lapu with honey and rosemary, and a desert of fresh cream cheese with raisins in Pedro Ximenez wine. The wine lunch was so remarkable Hubert de Billy ended up

autographing a couple of bottles purchased on that same day!

After all, as Sir Winston Churchill said: "My tastes are simple; I'm easily satisfied with the best." No wonder Pol Roger champagnes suited him just fine.



Clockwise: Chef Gene Gonzalez, Jean Philippe Guillot, Jay Labrador, Hugo Moronval, Cheryl Tiu, and Stephanie Zubiri-Crespi

20% DISCOUNT ON ALL ALLAN SCOTT WINES

FEBRUARY 1- 8, 2016 ONLY.

In celebration of the New Zealand week, Txanton offers a sensory taste of New Zealand through a 20% discount on all Allan Scott wines!



SAUVIGNON BLANC

PINOT GRIS

PINOT NOIR

SCOTT-BASE CHARDONNAY

SCOTT-BASE PINOT NOIR

RIESLING



Credits: Christine Faith L. Lopez (Editor-in-Chief) | © 2015 Txanton Torre Wine & Olive Oil Co., Inc.

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