

FOR
WINE
LOVERS

ZIEHER



The VISION of simplicity

No distinction is made between red wine or white wine glasses in this collection, the glasses are simply theme- or character-based. The names of the glasses FRESH, STRAIGHT, INTENSE, BALANCED, RICH, NOSTALGIC and SIDE clearly explain what they are used for. You intuitively reach for the glass, which in the best way presents the flavours of the wine that you particularly wish to emphasize. If you want a powerful wine to be more harmonious or a touch more lively and fresh, you pick the glass with the designation, that mirrors your requirement best.



VISION

"You have never seen wine like this!"

Silvio Nitzsche, WEIN | KULTUR | BAR Dresden



SIDE

NOSTALGIC

RICH

STRAIGHT

FRESH

BALANCED

INTENSE



” OF COURSE,
THERE IS LIFE
WITHOUT WINE, BUT WHO
WANTS THAT?”

Silvio Nitzsche
www.weinkulturbar.de

During a career, which has spanned more than twenty years, Silvio Nitzsche has looked after both the guests and the wine as a sommelier in some of the best Michelin-starred restaurants. Silvio Nitzsche has now found a new home in the city of Dresden, where he has worked as a sommelier for more than ten years. At the WEIN | KULTUR | BAR that he opened there, he and his team have managed to establish a wine bar that many wine enthusiasts consider to be one of the best in Europe.

He has succeeded in creating a place where wine is a permanent feature.

In 2018, Silvio Nitzsche has been voted one of the ten best sommeliers in Germany by the magazine “Der Feinschmecker”, in 2019 he obtained the “Award of Honour” as part of the Wine Award 2019.

Some of his most high-profile positions have been:

Sommelier at “Dieter Müller Restaurant” (19.5 GM, *** Michelin), Bergisch Gladbach / GER

Sommelier at “Erna’s Elderberry House”, Oakhurst / CA, USA

Assistant Restaurant Manager and Sommelier at “Speisemeisterei” Restaurant (18 GM, ** Michelin), Stuttgart / GER

Filigree craftsmanship

Filigree craftsmanship meets innovative design.

Zieher glasses are all about top quality craftsmanship, which is created in one of the most innovative and best glass blowing workshops in the world. The glasses are manufactured of lead-free crystalline glass, using a traditional glass-blowing method. Each glass is unique and has been created by a glass blower with artistry and dedication.



Innovative design

The VISION range is guaranteed to provide a highly sophisticated and fascinating design, accompanied by a unique aesthetic perception. The shape of the chalices and waveform of the bottom enable a maximum presence of aroma and optimum development of the wine.

Maximum presence of aroma

The VISION series provides perfect wine enjoyment: intuitive, uncomplicated and always in accordance with your own desires. However, it is particularly the fascination of the light, the colours, the refraction and the visual depth, that make it impossible to tear your eyes away from the glass, because: **You have never seen wine like this!**



For further information about the VISION series, philosophy and a far-reaching analysis of the sommelier Silvio Nitzsche please visit www.zieher-selection.com/en/vision

Wine glasses VISION



content approx. 340 ml
diameter 8 cm
height 24 cm

№ 5480.01

PU 2 pieces
EAN 4023174211535

№ 5480.01-1

PU 1 piece
EAN 4023174301892



FRESH

For extremely fresh white wines, Prosecco or any variety of sparkling and light rosé wines

The wide opening of this glass allows the carbon dioxide in sparkling wines to gently evaporate. This prevents the aroma perception of the nose from being broadsided by a concentration of carbon dioxide, which is often the case with classic sparkling wine glasses. The glass provides the palate with a centralized aroma concentration, which allows the wine to express its exquisitely lively, refreshing and light character. The development of the flavour-carrying, fresh acidic structures is encouraged and individual features of the bouquet are brought into focus.



content approx. 540 ml
diameter 9 cm
height 27 cm

№ 5480.02

PU 2 pieces
EAN 4023174211542

№ 5480.02-1

PU 1 piece
EAN 4023174301922



STRAIGHT

For pure grape varieties and fruity / aromatic red and white wines

The characteristics of the wine are reflected harmoniously one-to-one in this glass. The authenticity of the aromatic culture of a grape variety is made discernible and presented in an unpretentious way, which makes this glass particularly suitable for all types of authentic grape varieties such as Riesling or Sauvignon Blanc. Light, aromatic red wines are transformed into pure drinking enjoyment.



content approx. 640 ml
diameter 10.5 cm
height 28 cm

№ 5480.03

PU 2 pieces
EAN 4023174211559

№ 5480.03-1

PU 1 piece
EAN 4023174301908



INTENSE

For opulent, great growth, powerful white and red wines, rustic, acidic white and red wines, young and middle aged Bordeaux wines

The tapering neck of this glass intensifies the aroma molecules, which are positively hurled out of the glass. The acidity is harmoniously structured in the fruit bouquet and completes the opulent overall sensation of strength. The glass provides intensive oxidation, making it ideal for any wine that can be decanted or served in carafes.



content approx. 850 ml
diameter 12 cm
height 25 cm

№ 5480.04

PU 2 pieces
EAN 4023174211566

№ 5480.04-1

PU 1 piece
EAN 4023174301915



BALANCED

For white and red Burgundy, great Piedmontese wines, highly complex but sensitive white and red wines, extremely opulent rosé wines and old vintage champagne

A perfect glass for wine that is not for decanting because of its sensitive structure, but still requires a great deal of air. This crystal emanates pure consonance. Even with discordant wines, it succeeds in creating a concentrated and highly elegant impression. This glass turns wine into a complete aromatic experience, without overdoing it.



content approx. 280 ml
diameter 7 cm
height 23 cm

№ 5480.05

PU 2 pieces
EAN 4023174211573



RICH

For fortified, sweet and dessert wines and any type of distilled beverages

A glass for the majority of heavyweight or high-proof drinks. The small presentation surface ensures that the wine or brandy does not become overly concentrated, so that the heavyweight aromatic elements are released in a nuanced way. Due to the glass having a narrow opening, the nose cannot go in very far, which prevents the perceiving mucous membranes from receiving a barrage of alcohol.



content approx. 250 ml
diameter 10.5 cm
height 16.5 cm

№ 5480.06

PU 2 pieces
EAN 4023174211580



NOSTALGIC

For cocktails or as a food glass

The wide chalice is perfect for stylish presentations of creative cocktails, spectacular hors d'oeuvres or sophisticated sweets. In combination with SIDE ideal for plain water, for easy service distinguishing both types of water.



content approx. 480 ml
diameter 9 cm
height 10,5 cm

№ 5480.07

PU 2 pieces
EAN 4023174301885



SIDE

For carbonated mineral water and soft drinks

Complementing the wine glass series, this glass is the tasteful companion for a stylish presentation of carbonated mineral water and soft drinks. The carbon dioxide is harmonised and the acids and mineral elements of fine sources are delivered to the tongue and the palate in a refreshing way, without being intrusive.



Glass polishing cloth

Premium polishing cloth made of microfibre. Ideal tool for scratch-free and lint-free polishing of wine glasses and decanters.

The exceptional:

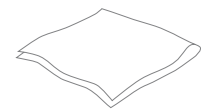
Easy-care microfibre
Washable at up to 90 degrees celsius, without using fabric softener, please follow the care instructions.
Scratch- and lint-free
For streak-free glasses

Material:

Microfibre

Delivery contains:

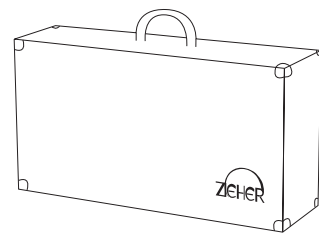
1 polishing cloth in polybag



No 5664

size 43.5 x 70 cm

PU 1 piece
EAN 4023174302455



VISION presentation case

Sturdy hard-shell case with a foam insert precisely fitting for all glasses of the VISION series. Ideal tool for presenting the glasses to interested parties on site. Price for end-customers on request.

Delivery contains:

Glass series VISION:
1x FRESH, STRAIGHT, INTENSE, BALANCED, RICH, NOSTALGIC, SIDE
1x Zieher microfibre polishing cloth
1 pair of cotton gloves
Information flyer: Zieher wine glasses and decanter

No 5661.02

size 65 x 34.5 x 18 cm

PU 1 piece

DECANTERS



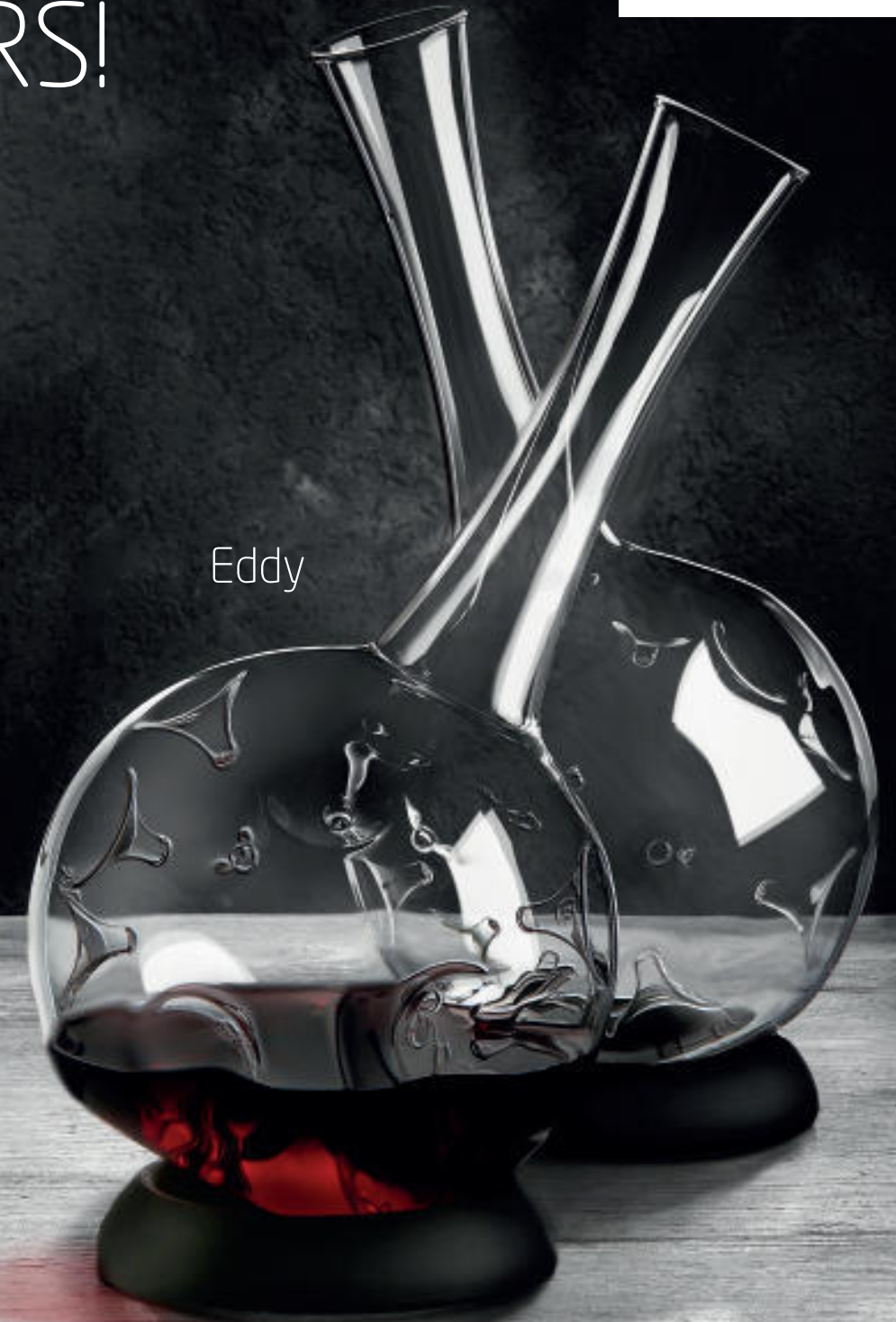
WINE DEVELOPMENT WORKERS!



Star



Doppio



Eddy

Decanter/carafe

Doppio

DESIGN
Itamar Harari



No 5480.04 (page 7)

In the "Doppio" decanter, wine is given a double stage that attracts attention and provides surprising effects.

The geometric silhouette and the reduced design appears almost technical and direct the view to the inside, because the whole secret of this extraordinary design only discloses in filled condition.

Attractive visual effects appear already during the pouring process when the wine spreads onto both levels of the "Doppio" decanter. It almost seems that the wine is levitating.

In addition to the natural flow of the wine, which pours over the inside of the decanter onto the two levels, the division into two levels also has an extremely beneficial effect on the development of the wine. The splitting creates a significantly larger surface of the wine with a comparatively small space requirement on the table,

which maximises the possible oxygen contact. The division also remains when pouring out, so that the cascaded flow creates a waterfall effect, which additionally increases aeration through swirling.

"Doppio" is elaborately handcrafted from high quality borosilicate glass, which is robust and easy to clean. The ideal charge of the decanter is 0.75 litres in order to generate maximum oxygen contact and the most beautiful optical effects.

MAY IT BE
SOMETHING
MORE?





Decanter/carafe

Star

”

Many decanters provide a fast but completely unbalanced development of wines, as they only develop by a macro-oxidation on the surface.

It is more balanced and harmonic to implement the necessary oxygen in a very soft and gentle way. The filigree rays of the centric star animate the served wine to a very soft enhancement. During the slewing the oxygen is mildly folded in and integrated into the wine. Thus the wine starts to develop on its own terms and not – as with other decanters – just on the surface. By using borosilicate glass as raw material for this decanter, which stands out by its extremely smooth surface, another highly pleasant effect is created: the aromatic molecules are not expelled from the wine but allowed to present themselves completely in the wine glass. The aerated wine becomes extremely balanced, carefully crafted and centered. An additional value, which is simply priceless!”

Silvio Nitzsche
WEIN | KULTUR | BAR Dresden



reddot winner 2020

№ 4948.PB (page 20)



№ 4945.PB (page 20)



The big “Star” has a recessed grip at the bottom, which improves the swirl during filling and slewing. On the other hand, it guarantees a safe handling and firm stand while serving the wine. A black silicone base ring, enclosed in the present box, offers an attractive base and allows inclined positioning of the decanter.

The small “Star” is particularly suitable for the decantation of wines by the glass or small bottles. The ideal charge to provide a maximum of oxygen is 0.375 ltr. The reduced size allows to decant white wines and still to temper them in wine coolers. Also for dessert wines, the staging of innovative high-end cocktails, flavoured spirits, to the point of exotic juices - this unique product is the perfect solution.

THE ART OF DECANTING



For further information about the decanter “Star” please visit www.zieher-selection.com/en/star

The decanter “Star” synergizes the aesthetics of a unique copy with the functionality of a professional tool for vinophile pleasure. The individual star raises each carafe to an exceptional piece. This artfully created centerpiece becomes a unique element in an excessively complex multi-stage process. This is pure luxury in our uniform world, because not a single “Star” is of the same kind.



№ 4948.PB

№ 4945.PB



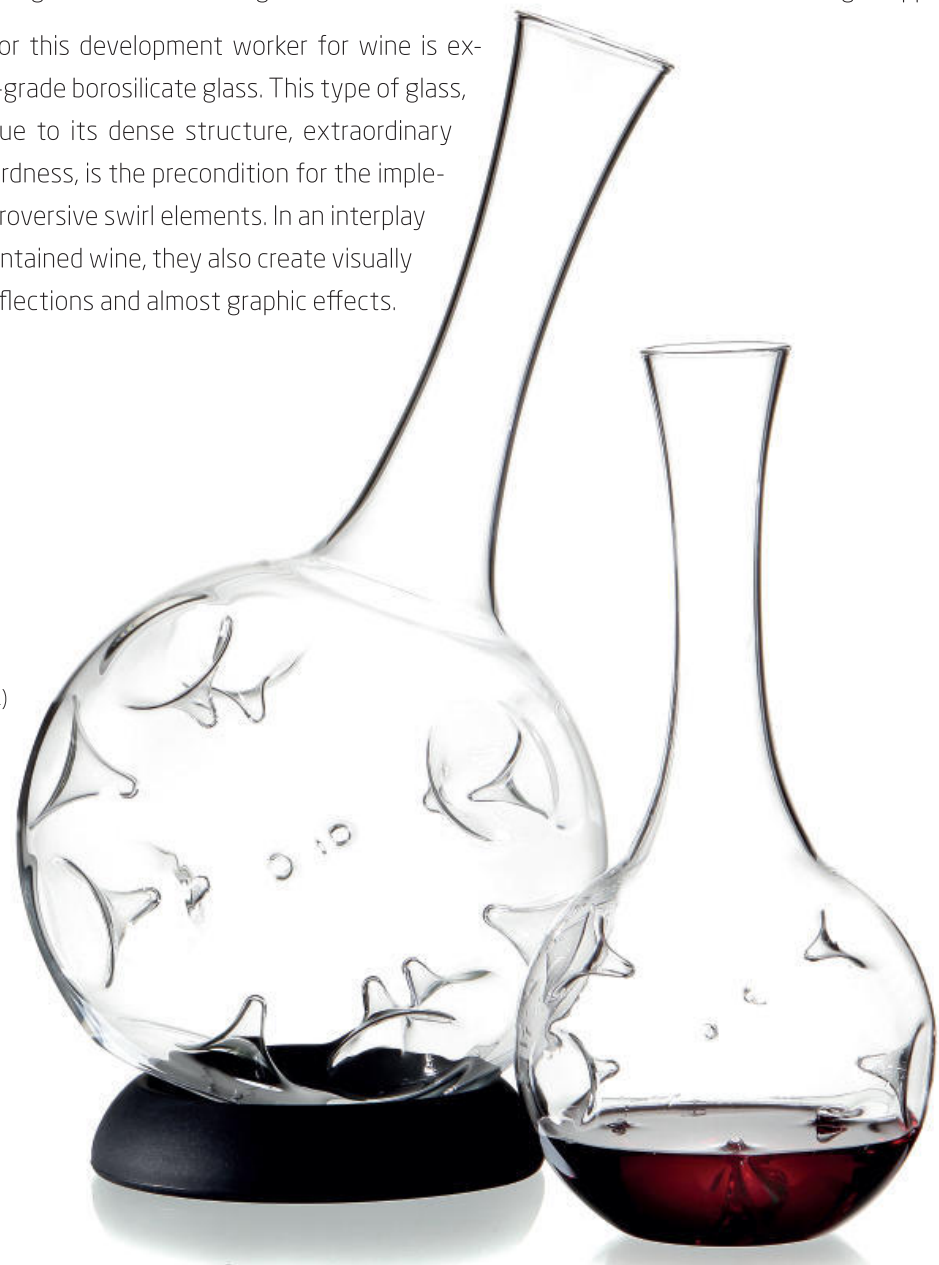
decanter/carafe

Eddy

The volume has been dimensioned in a way that, with a filling of up to 1.5 litres, the extension of the wine's surface becomes as large as possible. Due to the flattened bottom, this respirator stands safely and straight, the enclosed collar made of matt black silicone also allows an inclined positioning.

The small "Eddy" is perfectly suitable for the decanting of wines by the glass or little bottles. Thereby the ideal charge to maximise the content of oxygen is 0.375 ltr. The compact design is perfectly suited to decant white wines first and then to temper in a wine cooler. By the extravagant character of these design elements, even high end cocktails and other exotic creations can be staged appropriately.

The basic material for this development worker for wine is extremely robust, high-grade borosilicate glass. This type of glass, which stands out due to its dense structure, extraordinary transparency and hardness, is the precondition for the implementation of the introversive swirl elements. In an interplay with light and the contained wine, they also create visually interesting colour reflections and almost graphic effects.



№ 4884.PB (page 21)



drying rack (page 22)

№ 4891.PB (page 21)

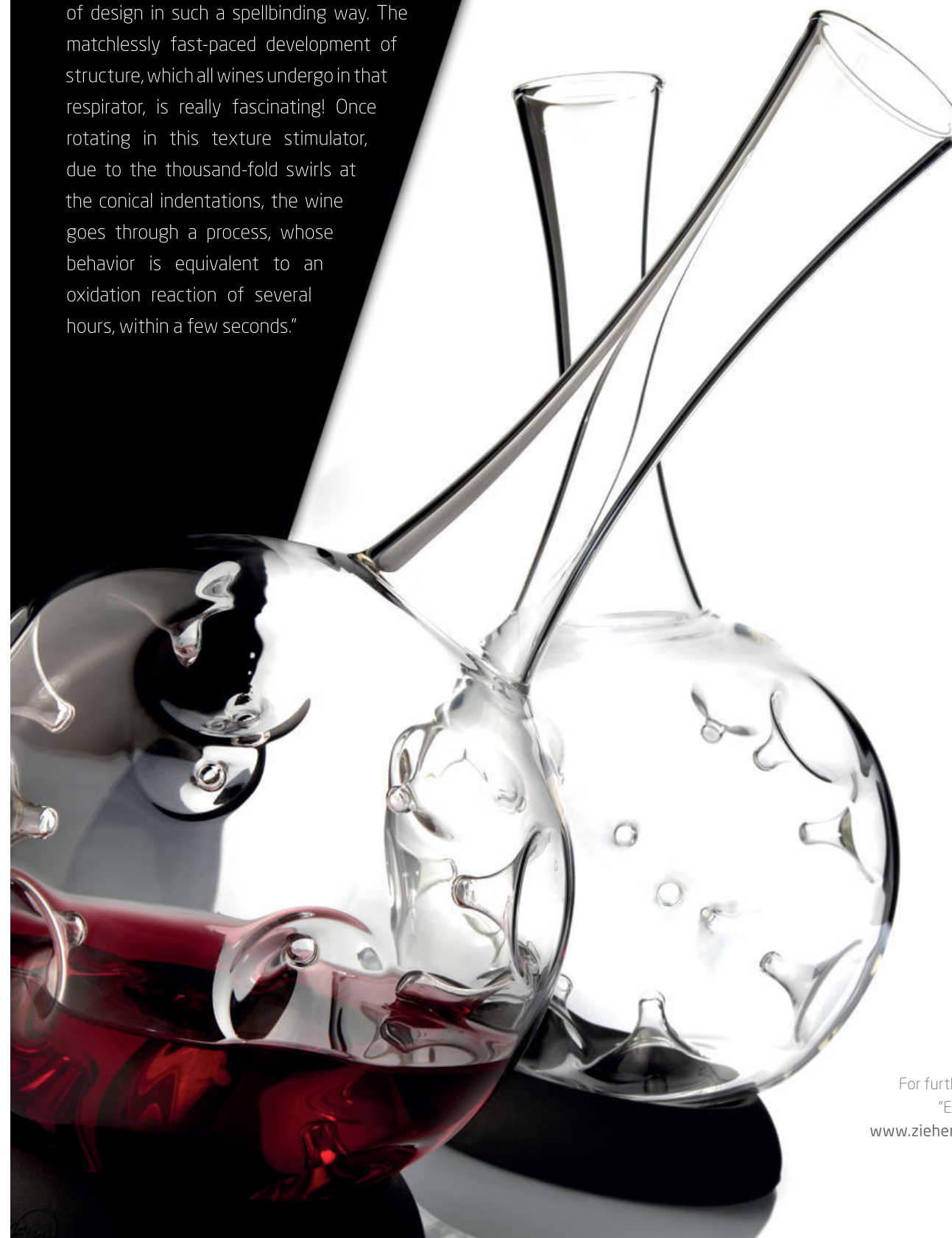
DESIGN
Silvio Nitzsche

BREATHE DEEPLY!

”

The decanter "Eddy" defines the world of extreme wine instruments in a completely new way. Their functionality has seldom been united with an aesthetic language of design in such a spellbinding way. The matchlessly fast-paced development of structure, which all wines undergo in that respirator, is really fascinating! Once rotating in this texture stimulator, due to the thousand-fold swirls at the conical indentations, the wine goes through a process, whose behavior is equivalent to an oxidation reaction of several hours, within a few seconds."

Silvio Nitzsche
WEIN | KULTUR | BAR Dresden



For further information about the "Eddy" decanter please visit www.zieher-selection.com/en/eddy

wine decanter

Pebble



drying rack (page 22)



FORMED BY HAND!

Pebble

"Pebble" is made of high-grade lead free crystal glass. The unfilled decanter inspires by the brilliance of the glass alone and the resulting light reflexions. These products are hand-blown with perfect craftsmanship. The sensitivity and long year experience of the glass blowers become apparent in particular in the creation of the bottom, which is extensively dimensioned and separated into three convex segments.

DESIGN

Itamar Harari



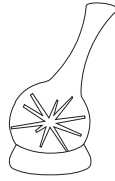
Due to the shaping of the neck, the wine flows along the entire inside area while filling the decanter, which maximizes the surface of the wine and thus contributes to the aeration. The three swales at the bottom serve to further swirl the poured wine, which results in a gentle but nevertheless very effective aeration. This effect can be intensified by warily swinging the filled decanter. Furthermore, the three bulges at the bottom provide a wobble-free and safe stand. The diagonal cut of the neck and the accurate polish of the raw edges minimize the formation of drops while pouring out. The optionally available drying rack, made of massive stainless steel, facilitates the drying of the decanters after rinsing. Non-skid rubber caps ensure a safe stand.

decanter/carafes



recessed grip at the bottom for better handling!

No 4948.PB



content bowl approx. 1.8 l
diameter 15.5 cm
total height 34 cm

PU 1 Set (2 parts)
EAN 4023174301328



"STAR" THE GENTLE!

The individual star in the centre of the "Star" decanter integrates the oxygen in the interior of the wine by gentle swings. The wine develops the aroma very gently and balanced from its inside and not, as with other decanters, at the surface only.

The exceptional

Worldwide the first decanter of this kind!

No "Star" looks alike!

Each piece is unique - created by craftsmanship.

An integrated recessed grip at the bottom provides easy and safe handling during the service.

Ideal charge for a maximum of aeration
0.75 litres

Material:

decanter: high-grade borosilicate glass, robust and easy to clean
base: matt black silicone, guarantees a firm stand and allows an inclined positioning

Delivery contains: 1 decanter with base

In black gift box

"STAR" - mini THE ALLROUNDER!

The reduced size is perfectly suitable for the decanting of wines by the glass and small bottles. Additionally, it offers the possibility to decant white wines and to temper them in a cooler. Also suitable for dessert wines, the staging of high-end cocktails, flavoured spirits, exotic juices and other delights to the palate.

The exceptional

Reduced size for manifold usage.

No "Star" looks alike!

Each piece is unique - created by craftsmanship.

Ideal charge for a maximum of aeration
0.375 litres

Material: high-grade borosilicate glass, robust and easy to clean

Delivery contains: 1 decanter

In black gift box

"STAR" - mini & VISION "Straight"

The gift set to become familiar

The exceptional

The perfect combination of a gentle decanter for wines by the glass and small bottles (ideal charge max. 0.375 ltr.) and two glasses, which reflect the character of the wine harmonically one-to-one.

Delivery contains: 1 decanter "Star"-mini,
2 wine glasses VISION "Straight" (page 6)

In black gift box

No 4946.PB



content glass approx. 540 ml
diameter glass 9 cm
height glass 27 cm

PU 1 set (3 parts)
EAN 4023174300864



decanter/carafes

No 4884.PB



content bowl approx. 2.3 l
diameter 17 cm
total height 35 cm

PU 1 set (2 parts)
EAN 4023174213652



"EDDY" THE RAPID!

Inside the "Eddy" decanter, the wines pass a development in taste and structure by circulating and with manifold swirls in a time-lapse. Within seconds, the wine experiences a respiration, which normally can only be reached in a decanting process of several hours.

The exceptional

Introversive swirl elements provide a rapid development of the wine structure during the slewing process.

Ideal charge for a maximum of aeration
0.75 to 1.5 litres

Material:

decanter: high-grade borosilicate glass, robust and easy to clean
base: matt black silicone, guarantees a firm stand and allows an inclined positioning

Delivery contains: 1 decanter with base

In black gift box

"EDDY" - mini THE COMPACT ONE!

The small "Eddy" is perfectly suitable for the decanting of wines by the glass or small bottles. Thereby the ideal charge to maximise the content of oxygen is 0.375 ltr. The compact design is perfectly suited to decant white wines first and then to temper in a wine cooler.

The exceptional

Reduced size for manifold usage.

Introversive swirl elements provide a rapid development of the wine structure during the slewing process.

Ideal charge for a maximum of aeration
0.375 litres

Material: high-grade borosilicate glass, robust and easy to clean

Delivery contains: 1 decanter

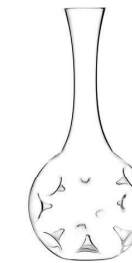
In black gift box

No 4891.PB



content bowl approx. 0.8 l
diameter 12 cm
height 25 cm

PU 1 piece
EAN 4023174301830



"EDDY" - mini & VISION "Straight"

The gift set for wine enjoyment for two

The exceptional

Spontaneous pleasure with a decanter, which allows the intensive development of wine structure at an accelerated pace (ideal charge max. 0.375 ltr.) and combined with 2 glasses, which reflect the character of the wine harmonically one-to-one.

Delivery contains: 1 decanter "Eddy"-mini,
2 wine glasses VISION "Straight" (page 6)

In black gift box

No 4892.PB



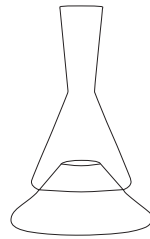
content glass approx. 540 ml
diameter glass 9 cm
height glass 27 cm

PU 1 set (3 parts)
EAN 4023174301847



decanter/carafes

No 4894.PB



content approx. 1.75 l
diameter 20 cm
total height 30 cm

PU 1 piece
EAN 4023174302271

„DOPPIO“ THE DOUBLE STACK!

When pouring into the "Doppio" decanter, the wine is distributed over two levels, creating appealing visual effects and maximizing the oxygen contact of the wine through the significantly enlarged surface. The division into two is retained even when pouring out and intensifies the ventilation through additional swirling.

The exceptional

The first decanter of this kind worldwide!
Innovative design concept with filling on two levels for more oxygen contact
Each piece is unique – created by craftsmanship.
Ideal charge for a maximum of aeration: 0.75 litres
Material: high-grade borosilicate glass, robust and easy to clean
Delivery contains: 1 decanter

In black gift box

„PEBBLE“ THE CLASSIC!

The handblown decanter in classical shape results from the high craftsmanship of experienced glass blowers. The shaping of the neck, the bell-bottomed body and the three dents, integrated in the bottom, already provide a maximisation of the surface during the pouring. Thus the maximum possible contact with oxygen and at the same time, a mild development of the wine can be achieved.

The exceptional

Inducted by the shaping, the wine runs along the complete inner surface already during the filling. Three dents in the bottom provide a gentle swirl and a soft aeration. This effect can be intensified by a soft swirling.

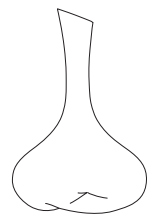
Ideal charge for a maximum of aeration
0.75 to 1.5 litres

Material: high-grade lead free crystal glass.

Delivery contains: 1 decanter

In black gift box

No 4890.PB



content approx. 1.8 l
diameter 20 cm
total height 30 cm

PU 1 piece
EAN 4023174300871

auxiliary equipment



No 8014.20PB

total height 20 cm

PU 1 piece
EAN 4023174300857

„STABLO“ DRYING RACK

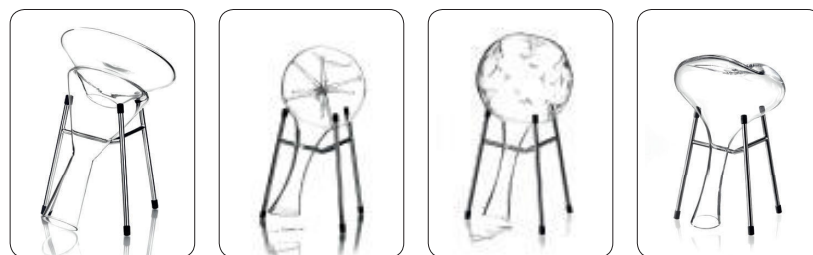
The optionally available drying rack facilitates the reverse positioning of the wet decanter and provides for a quick drying. The rack has been deliberately designed in a high-grade quality. If desired, it can also be used as a presentation display for the "Star" decanter (4948.PB). An accessory that really adds value.

The exceptional

Non-skid caps, made of matt black silicone, ensure a safe stand and keep the decanter in the desired position. Compatible with "Star" (4948.PB), "Eddy" (4884.PB), "Pebble" (4890.PB) and "Doppio" (4894.PB).

Material: Highly polished stainless steel, silicone

Delivery contains: 1 drying rack in white box



SPOT ON!

Base ring with LED light

This new version of the base ring for the "Eddy" (item 4884.PB) and "Star" (item 4948.PB) decanters offers the chance to put served wines into the spotlight by illumination.

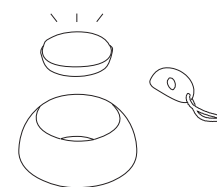
The rechargeable Zieher LED light fits exactly into the cavity at the bottom part of the ring and thus can put the served wine in the limelight from inside the decanter. In the beginning, the illumination effect inside the filled decanter can be very unobtrusive, when serving strongly pigmented red wine. But at a decreasing level, the play of light and colours becomes more and more intense in an exciting way.

The gift set is an effective accessory for the Zieher decanters "Eddy" and "Star" and comprises besides the ring, made of matt black silicone, also the light, remote control and the charger. LED light and remote control offer various functions, such as adjustable brightness, 7 different colours and various colour-changing functions.

Detailed information about the Zieher rechargeable LED light can be found at the following link:
www.zieher-selection.com/akku-led.



rechargeable LED



No 8153.01PB

height ring 5.5 cm
diameter ring 15.2 cm
power plug Europe

PU 1 set (4 parts)
EAN 4023174301427



BASE RING with LED light

This new version of the base ring for the Eddy (item 4884.PB) and Star (item 4948.PB) decanters offers the chance to put served wine into the spotlight by illumination.

The exceptional

Compatible with "Star" 4948.PB (page 20) + "Eddy" 4884.PB (page 21).
Delivery contains: 1 ring, 1 LED light, 1 charging station (EU-power plug), 1 remote control

Please note: UK/US-power plugs are available on request

In black gift box



Extravagant treasures packed in a stylish way

Zieher "Selection" items are delivered in a matt black gift box. Due to the elegant overall appearance, each accessory will convince even before unpacking. The folded, solid cardboard box assures safe and easy transportation.

Get to know VISION!
On demand, the wine glasses of this series are now also available individually packed (page 6 and 7).

share your #ziehermoment

Follow us on social media and stay tuned!

Our partners, fans and friends, among them many top chefs and sommeliers from all over the world, are using Zieher products to stage drinks and dishes and to present them on social media.

Below is a great collection of very special Zieher moments. Thanks so much for your creativity!



① Gilbert Bages, [instagram.com/drinkinmoderation](https://www.instagram.com/drinkinmoderation) ② Konrad Lifestyle by DJ Antoine, [konradlifestyle.com](https://www.instagram.com/konradlifestyle.com) ③ Diane Souquiere, [instagram.com/dalkia_loves_wine](https://www.instagram.com/dalkia_loves_wine)
⑤ ⑥ ⑦ Phototannins, [instagram.com/phototannins](https://www.instagram.com/phototannins) ⑧ Gilbert Bages, [instagram.com/drinkinmoderation](https://www.instagram.com/drinkinmoderation) ⑨ Fred Hart, [instagram.com/un kork_sa](https://www.instagram.com/un kork_sa)

Feedbacks:



Laurens Mauquoi, Germany
www.der-weinsnob.de

"Wine glasses from Zieher stand for absolute top quality. In my whole career as a wine blogger, I have never found glasses which accentuate the flavours like VISION does. My absolute recommendation!"



Sebastian Schaan, Germany
www.sommelier-blog.de

"The waveform of the bottom and their shapes make the VISION series an excellent partner of the high-end gastronomy. With the respective glass, I as a sommelier can have enormous influence on development of the desired flavours."



Emanuele Trono, Italy
[Instagram.com/enoblogger](https://www.instagram.com/enoblogger)

"My experiences with the Zieher VISION series have been outstanding. The glasses praise the wine, they are extremely light, give expressiveness to the wine and are also a beautiful design object. They are a must-have for every winelover and I also became Zieher-addicted."



Rasmus Christensen, Denmark
[instagram.com/winewherever](https://www.instagram.com/winewherever)

"The VISION series have a remarkable ability to bundle the fragrance, while providing an elegant and aesthetic appearance."



Günter Seeger, USA

"My whole team and I myself are convinced that the beautiful glasses of the VISION series establish a new league of wine glasses. We also receive a lot of positive feedback from our guests."



Thomas Dötzer, Germany
www.doetzers.de

"From the very beginning, we have been excited by the appearance and the design of the glasses. But after the first degustation, we have been enthusiastic! We did not want to stop tasting. The wine simply gains a different character. The BALANCED glass makes decanting superfluous - and a Grappa out of the RICH glass is simply a great experience!"



Daniel Bayer, Germany
www.wein-verstehen.de

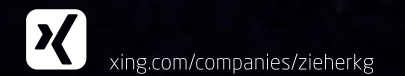
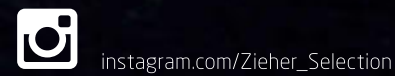
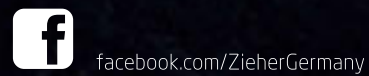
"With their VISION series, Zieher managed to design innovative wine glasses, which lift wine tasting to a completely new level. I'm thrilled and can recommend explicitly their glass INTENSE for opulent wines. It stages particularly the German Riesling."



Walid Romaya, USA
[instagram.com/princeofwine](https://www.instagram.com/princeofwine)

"As a wine influencer I have tasted thousands of wines in all glass shapes and sizes. The INTENSE wine glass is the perfect balance of beauty and functionality. It is a piece of art in your hand, that delivers and intensifies the wine aromas and characteristics through its unique and beautiful bulbous base. When using the glass for wine tastings in bars, people literally flooded me with comments about its beauty. Simply spectacular and one of the best wine glasses I have ever tasted with."

Follow us on social media and stay tuned!



Care instructions VISION:

To maintain the attractive appearance of the glasses for as long as possible, we recommend washing by hand. If you do use the dishwasher, we suggest the following:

- Select the shortest possible rinsing cycle at low temperatures, use a cleaning agent that is suitable for glasses, and ensure that the water hardness is between 4 and 6.
- Remove your glasses from the dishwasher as soon as the rinsing cycle is completed if possible.
- Polish your glasses with half-linen or microfibre towels for the best result. Cotton towels may leave small scratches and traces of lint.
- It is best to use 2 cloths for drying. This way you can polish the glass from the inside and outside at the same time, which will prevent the stem from being broken.

For further information please visit: WWW.ZIEHER-VISION.COM



Care instructions decanter:

Looking at "Doppio", "Star" or "Eddy", almost everybody, who already gained experience with decanters, will intuitively ask how to clean it. Many decanters have the nature, in particular when used for red wines, to absorb the colour pigments and to show light grey or brown surface layers after a certain usage. Most of these carafes have microscopically seen a rough surface, which leftovers of the wine might adhere to and cause an unattractive appearance of the decanters.

With our decanters made of borosilicate glass, this effect might appear after a much longer period due to the extremely smooth and repellent surface of this high-quality laboratory glass. In case it actually happens, these traces can easily be removed by using a mixture of citric acid and water. After a 2 hour residence time, the problem should be solved.

The optionally available drying rack made of highly polished stainless steel facilitates the drying of the decanters after rinsing (page 22).



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