

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 and NOSTALGIC 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



NOSTALGIC


RICH

STRAIGHT

FRESH

BALANCED

INTENSE



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

Silvio Nitzsche

www.weinkulturbar.de

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, hand-blown 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 wave-form of the bottom enable a maximum presence of the 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

FRESH

For extremely fresh white wines, Prosecco or any variety of sparkling wine 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, freshly acidic structures is encouraged, and individual features of the bouquet are brought into focus.

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.

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.

wine glasses VISION

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.

RICH

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

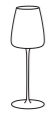
A glass for the majority of heavyweight or high-proof drinks. The small presentation surface ensures that the wine or brandy does not become overly concentrated, so that the heavyweight aromatic elements are released in a nuanced way. Due to the glass having a narrow opening, the nose cannot go in very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

NOSTALGIC

For mineral water, cocktails, or as a food glass

A glass which manages to ennoble any mineral water with its extremely open chalice design, which appeals to an extensive palate. The acids and the individual, extremely fine mineral elements of the water are delivered to the tongue and the palate in a refreshing way. At the same time, the carbon dioxide is harmonized and has an extremely refreshing effect, but avoids being penetrating, flavour-destroying or intrusive.

№ 5480.01



content approx. 340 ml
diameter 8 cm
height 24 cm

PU 2 pieces
EAN 4023174211535

№ 5480.02



content approx. 540 ml
diameter 9 cm
height 27 cm

PU 2 pieces
EAN 4023174211542

№ 5480.03



content approx. 640 ml
diameter 10.5 cm
height 28 cm

PU 2 pieces
EAN 4023174211559

№ 5480.04



content approx. 850 ml
diameter 12 cm
height 25 cm

PU 2 pieces
EAN 4023174211566

№ 5480.05



content approx. 280 ml
diameter 7 cm
height 23 cm

PU 2 pieces
EAN 4023174211573

№ 5480.06



content approx. 250 ml
diameter 10.5 cm
height 16.5 cm

PU 2 pieces
EAN 4023174211580

WINE DEVELOPMENT AID WORKERS!

"Eddy"



"Pebble"



"Star"





decanter/carafe

Star

”

Many decanters provide a fast but completely unbalanced development of wines because the wines develop only by a macro-oxidation on the surface. It's 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

Nº 4948.PB (page 17)



Nº 4945.PB (page 17)



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 collar 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 open wines 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.





wine decanter

with base ring

Eddy

The volume of this respirator 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 the decanter stands safely and straight, the enclosed collar made of matt black silicone also allows an inclined positioning. The basic material for this development aid worker for wine is extremely robust and 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 create also visually interesting colour reflections and almost graphic effects.



drying rack (page 16)

DESIGN
Silvio Nitzsche

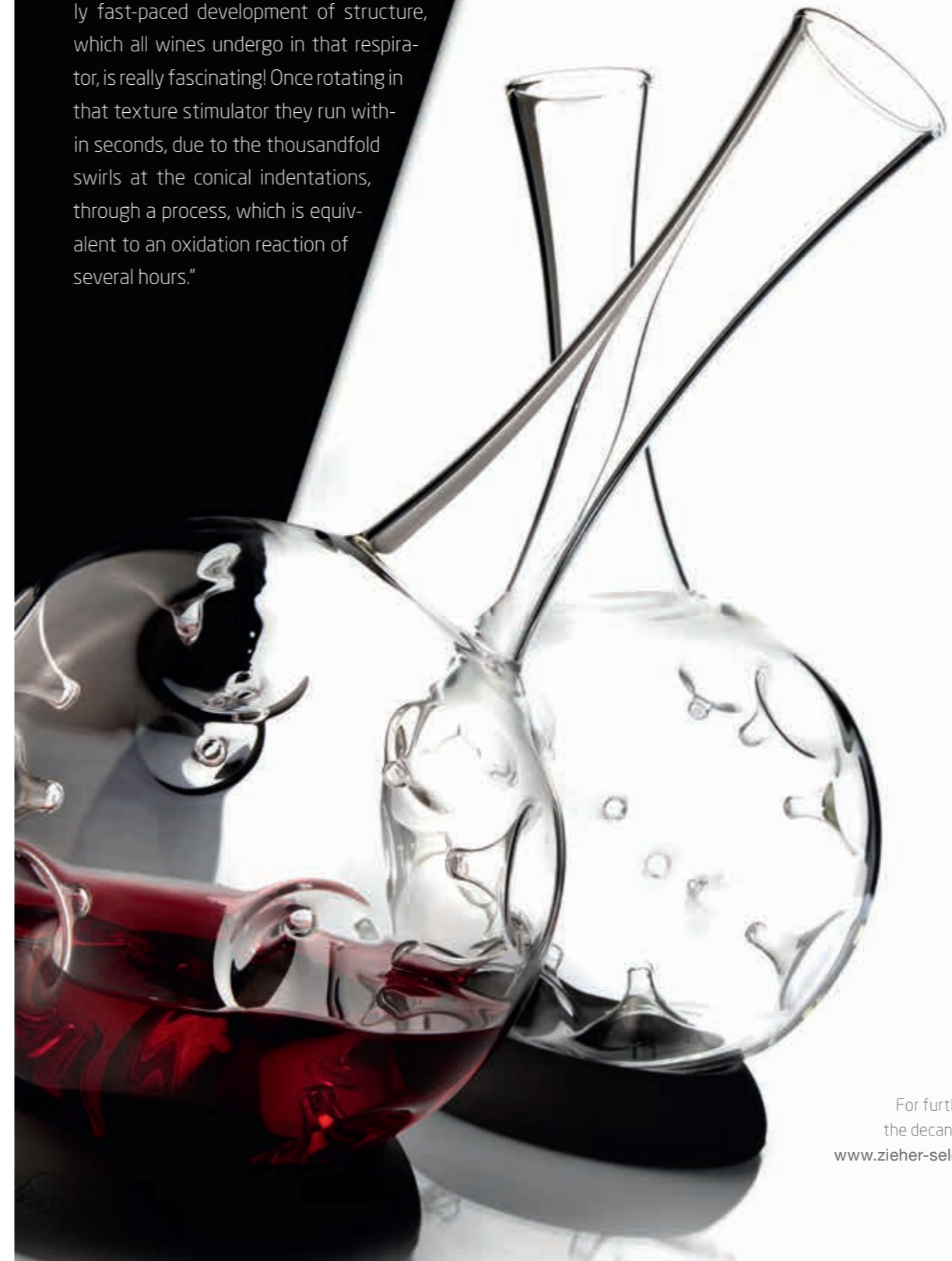
№ 4884.PB (page 16)

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 that texture stimulator they run within seconds, due to the thousandfold swirls at the conical indentations, through a process, which is equivalent to an oxidation reaction of several hours."

Silvio Nitzsche
WEIN | KULTUR | BAR Dresden



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

wine decanter

Pebble



drying rack (page 16)



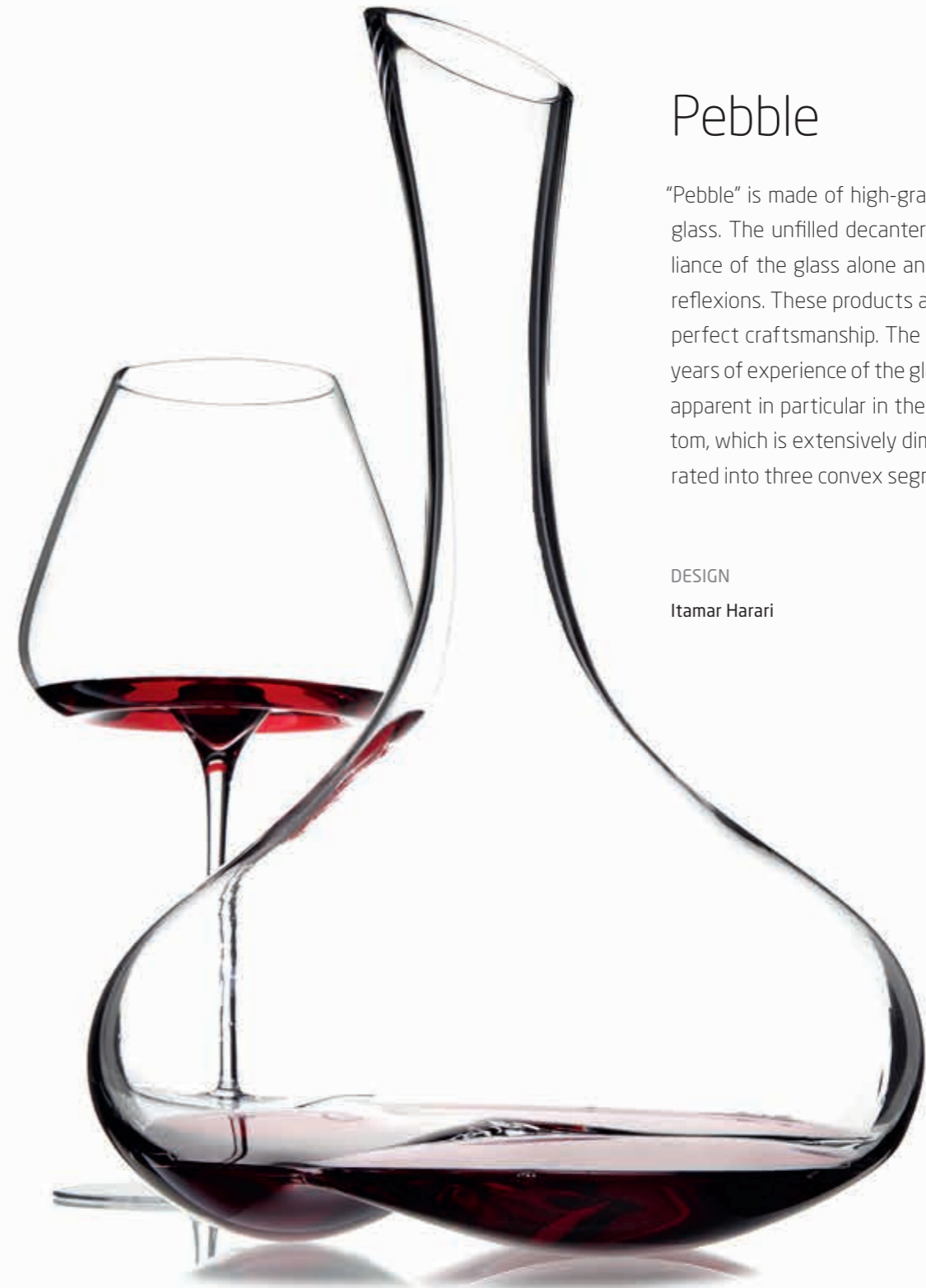
№ 4890.PB (page 16)

DEFORMED 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 years of 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.

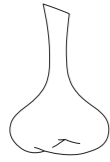
DESIGN
Itamar Harari



While filling the decanter the wine flows, due to the shaping of the neck, along the entire inside area, 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 wiggle-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

No 4890.PB



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

PU 1 piece
EAN 4023174300871

"PEBBLE" THE CLASSIC!

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

The exceptionality

Inducted by the shapening the wine runs already during the filling along the complete inner surface.

Three dents in the bottom provide a gentle swirl and a soft aeration. This effect can be intensified by a soft slewing.

Ideal charge for a maximum of aeration
0.75 to 1.5 litre

Material: high-grade lead free crystal glass

Delivery contains: 1 decanter

In black present box

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 circulating and with manifold swirls through a development in taste and structure 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 exceptionality

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

Ideal charge for a maximum of aeration
0.75 to 1.5 litre

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 present box

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 (4947.PB). An accessory that really adds value.

The exceptionality

Non-skid caps made of matt black silicone ensure a safe stand and keeps the decanter in the desired position

Material
highly polished stainless steel, silicone

Delivery contains: 1 drying rack in white box



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 Center of the "Star" decanter integrates the oxygen in the interior of the wine by gentle swings. The wine develops the aroma very soft and balanced from it's inside and not, as with other decanters, at the surface only.

The exceptionality

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 litre

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

No 4945.PB



content bowl approx. 0.7 l
diameter 11.5 cm
height 24 cm

PU 1 piece
EAN 4023174300819

"STAR" - mini THE ALLROUNDER!

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

The exceptionality

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 litre

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

Delivery contains: 1 decanter

In black gift box



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. Because by 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
www.guenterseegerny.com

"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

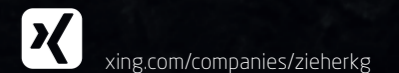
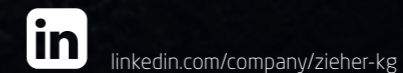
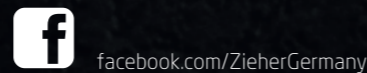
"With their VISION series Zieher managed to design innovative wine glasses, which lift wine tasting to a completely new level. I'm thrilled and can recommend explicitly their glass INTENSE for opulent wines. It stages particularly the German Riesling."



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 has 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.COM



Care instructions decanter:

Looking at "Star" and "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 16).



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