



Алматы (7273)495-231	Иваново (4932)77-34-06	Магнитогорск (3519)55-03-13	Ростов-на-Дону (863)308-18-15	Тольятти (8482)63-91-07
Ангарск (3955)60-70-56	Ижевск (3412)26-03-58	Москва (495)268-04-70	Рязань (4912)46-61-64	Томск (3822)98-41-53
Архангельск (8182)63-90-72	Иркутск (395)279-98-46	Мурманск (8152)59-64-93	Самара (846)206-03-16	Тула (4872)33-79-87
Астрахань (8512)99-46-04	Казань (843)206-01-48	Набережные Челны (8552)20-53-41	Санкт-Петербург (812)309-46-40	Тюмень (3452)66-21-18
Барнаул (3852)73-04-60	Калининград (4012)72-03-81	Нижний Новгород (831)429-08-12	Саратов (845)249-38-78	Ульяновск (8422)24-23-59
Белгород (4722)40-23-64	Калуга (4842)92-23-67	Новокузнецк (3843)20-46-81	Севастополь (8692)22-31-93	Улан-Удэ (3012)59-97-51
Благовещенск (4162)22-76-07	Кемерово (3842)65-04-62	Ноябрьск (3496)41-32-12	Саранск (8342)22-96-24	Уфа (347)229-48-12
Брянск (4832)59-03-52	Киров (8332)68-02-04	Новосибирск (383)227-86-73	Симферополь (3652)67-13-56	Хабаровск (4212)92-98-04
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Владимир (4922)49-43-18	Краснодар (861)203-40-90	Оренбург (3532)37-68-04	Ставрополь (8652)20-65-13	Череповец (8202)49-02-64
Волгоград (844)278-03-48	Красноярск (391)204-63-61	Пенза (8412)22-31-16	Сургут (3462)77-98-35	Чита (3022)38-34-83
Вологда (8172)26-41-59	Курск (4712)77-13-04	Петрозаводск (8142)55-98-37	Сыктывкар (8212)25-95-17	Якутск (4112)23-90-97
Воронеж (473)204-51-73	Курган (3522)50-90-47	Псков (8112)59-10-37	Тамбов (4752)50-40-97	Ярославль (4852)69-52-93
Екатеринбург (343)384-55-89	Липецк (4742)52-20-81	Пермь (342)205-81-47	Тверь (4822)63-31-35	

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<https://zieher.nt-rt.ru/> || zrh@nt-rt.ru



Wine glasses,
decanter,
bar & more

The VISION of simplicity

No distinction is made between red wine or white wine glasses in this collection - the glasses are simply theme-based 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 you particularly wish to emphasise. 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





skilfully handblown

You have never seen wine like this!

Silvio Nitzsche, WEIN | KULTUR | BAR Dresden



Silvio Nitzsche

"Of course, there is life without wine, but who wants that?"

During his career as a sommelier, which has spanned more than twenty years, Silvio Nitzsche has looked after both guests and wine in some of the best Michelin-starred restaurants.

Some of his 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
- Management of the wine retail and wholesale company Kierdorfwein

Silvio Nitzsche has now found a new home in the city of Dresden, where he has worked as a sommelier for over ten years at WEIN | KULTUR | BAR, which 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. Therefore, he reached the honour "Best wine menu of the year" already six times.

In his professional life, he has won almost every recognition and award for his work and his company. In 2018, Silvio was voted one of the ten best sommeliers in Germany by "Der Feinschmecker" magazine and received the "Award of Honour" 2019. Most recently, he was named "Sommelier of the Year" by Falstaff magazine.



VISION



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. Each glass is unique and has been created from lead-free crystalline glass, using a traditional glass-blowing method.

As well as having a perfect, highly sophisticated and fascinating design, the glasses in the VISION range are guaranteed to provide maximum aroma and optimum development of the wine.

However, it is particularly the fascination of the light, the colours and the visual depth, that makes it impossible to tear your eyes away from the glass, because: You have never seen wine like this!"

Silvio Nitzsche



NEW FRESH now with effervescent point!



FRESH
crystalline glass, transparent, handblown, including effervescent point

item	Ø / height in cm	content in ml	PU
5480.01	8/24	approx. 340	2 pcs
5480.01-1	8/24	approx. 340	1 pc

For extremely fresh white wines, Prosecco or any variety of sparkling wine, 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 centralised 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. The effervescent point at the bottom of the goblet creates a fine string of rising carbon dioxide bubbles in sparkling wine.

Get to know VISION!

The glasses FRESH, STRAIGHT, INTENSE and BALANCED are also available in a single package.



STRAIGHT
crystalline glass, transparent, handblown

item	Ø / height in cm	content in ml	PU
5480.02	9/27	approx. 540	2 pcs
5480.02-1	9/27	approx. 540	1 pc

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 aroma 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
crystalline glass, transparent, handblown

item	Ø / height in cm	content in ml	PU
5480.03	10.5/28	approx. 640	2 pcs
5480.03-1	10.5/28	approx. 640	1 pc

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.



BALANCED
crystalline glass, transparent, handblown

item	Ø / height in cm	content in ml	PU
5480.04	12/25	approx. 850	2 pcs
5480.04-1	12/25	approx. 850	1 pc

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 due to 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
crystalline glass, transparent, handblown

item	Ø / height in cm	content in ml	PU
5480.05	7/23	approx. 280	2 pcs

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
crystalline glass, transparent, handblown

item	Ø / height in cm	content in ml	PU
5480.06	10.5/16.5	approx. 250	2 pcs

For cocktails or as a food glass

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



SIDE
crystalline glass, transparent, handblown

item	Ø / height in cm	content in ml	PU
5480.07	9/10.5	approx. 480	2 pcs

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.



The Zieher Food – VISION

The VISION series is predestined for wine and has been created to perfectly represent its different facets. In addition to this, the glasses offer an extraordinary platform for small delicacies or complimentary dishes from the chef. The harmonic wavy shape of the bottom creates an eye-catching ring when filled with spume or liquids. The depression in its centre provides space for amuse bouches or decorative highlights.

Please note
enclosed care instructions!
Further information | p. 200

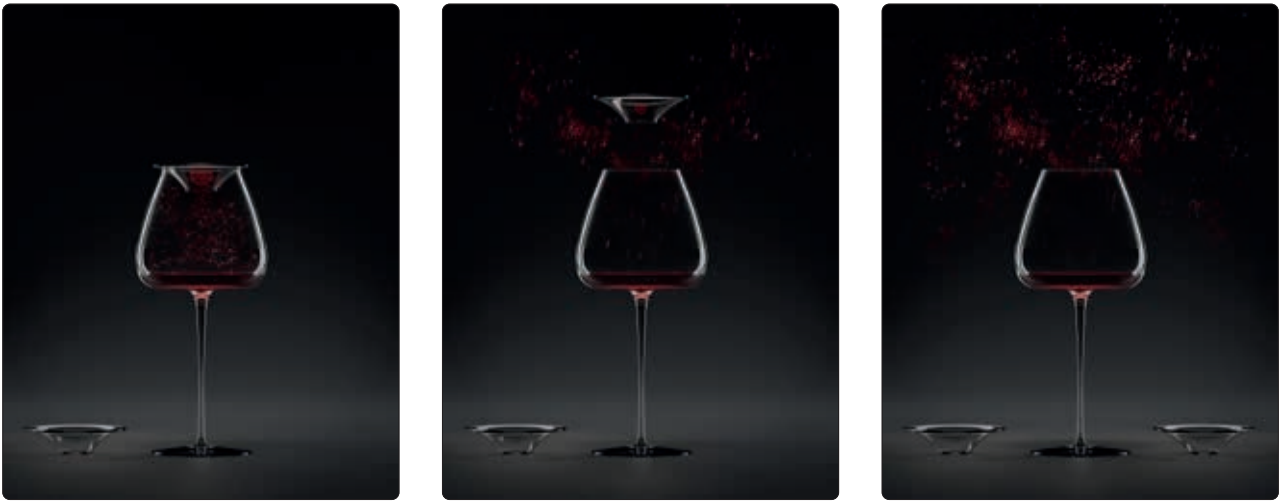
→ Wine glass lid "Tesoro" | p. 198

The product:

The “Tesoro” wine glass lid preserves the volatile aromas and fits on every VISION wine glass. At the same time it protects the wine from flying insects and other foreign bodies.

The lids are made of high-quality borosilicate glass, which originates from the laboratory sector and is known for excellent chemical resistance and high light transmission in combination with a flawless surface quality.

The break-proof glass can easily be cleaned in the dishwasher and is odourless - the basic requirement for preserving the aromas of the wine.



Putting the rule to the test:

Take two glasses of the same kind. Now fill both of them equally. “Seal” one of the glasses with “Tesoro” and leave the other one open. Wait for just five minutes and then smell both glasses.

Both wines will be identical in taste! This reflects the development the opened wine is nevertheless going through. Note the variety of aromas, which you can absorb and analyse in the glass previously closed with the lid. You will be astonished.

Tapas culture:

Tapas (lit.: small lids) meanwhile have become a gastronomic concept. According to the actual literal origin, you can arrange accompanying snacks and sweets on the “Tesoro” and serve them to your guests with the wine glass.



wine glass lid “Tesoro”
borosilicate glass, transparent, handblown

item	Ø in cm	height in cm	PU
5478	9	2.3	2 pcs.
5478-06	9	2.3	6 pcs.

Covers fine wines, preserves volatile aromas and acts as a serving lid.

An aid to wine enjoyment!

“It’s not just a wine glass lid, it’s about capturing transience.

Hardly anything is as volatile as the wine aromas that escape from an open bottle or a filled wine glass. It happens automatically and naturally. It is irreversible and, in retrospect, often leaves a feeling of regret for not being able to capture the moment.

Sometimes it’s in fact the small and inconspicuous things that leave a particularly big and lasting impression - like the “Tesoro” wine glass lid. It creates wine experiences you have never before consciously and obviously perceived.”

Silvio Nitzsche, WEIN|KULTUR|BAR, Dresden



The function:

Inside a wine glass, a microcosm of different aroma molecules is created. The variety of primary, secondary and tertiary fragrances emanates from a wine glass in several stages and cannot be enjoyed in interplay.

The “Tesoro” lid preserves the volatile aromas within the glass. The wine does not develop more slowly, but the fragrance molecules, which normally vanish, can be perceived gradually or together - at your own discretion. Thus the little enjoyment helper enables a completely new wine experience.



VISION



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. Please avoid to turn the base, as this may cause the stem to brake.

The premium polishing cloth made of microfibre is scratch- and lint-free, which makes it excellently suited for polishing wine glasses and decanters. The polishing cloth is washable at up to 90 degrees celsius and ensures streak-free results. Please follow the care instructions.



glasses polishing cloth

premium polishing cloth made from polyester, microfibre, white, suitable for washing machines

item	l x w in cm
5664	70x43.5

The VISION presentation case is a sturdy hard-shell case with a foam insert precisely fitting for all glasses of the VISION series and the ideal tool for presenting the glasses to interested parties on site.



VISION presentation case

hard shell cases with foam layer, incl. VISION glasses (5480.01 - .07), premium polishing cloth, cotton gloves and information flyer about VISION and decanters

item	l x w x h in cm
5661.02	65x34.5x18



For series VISION, we recommend the CAMBRO - Camrack® Warewashing System

If you are interested or if there are any questions, please don't hesitate to contact your Cambro representative.

Camrack® 4-in-1 Warewashing System

- Efficient washing
- Optimum sanitary storage
- Inventory control
- Safe, sanitary transportation



Camrack® Warewashing System

Cambro® offers a 4-in-1 system where glassware is washed, stored, identified and transported in one single unit. This multipurpose unit involves the Camdolly®, Camrack® compartment racks and the Camrack® cover.

Accessories - Dolly and Cover



item	l x w x h in cm	colour
CDR2020	54.3x54.3x20.3	soft grey (1.51)



item	l x w x h in cm	colour
DRC2020	50x50x2.4	grey (1.80)

Feedbacks to the wine glass series VISION



Andrea Zigrossi, Italy

"I can say that my first encounter with Zieher glasses was "love at first taste". Finding glasses that enhance the tasting experience to the maximum is not easy, and the VISION Series succeeds in full! Thanks to the unique design and the lightweight material, the wine is excellently expressed making the tasting flawless."



Annika Hohmann, Germany

"Special about the VISION series is that we are talking about character glasses. We approach the wine individually through the glass and thus receive a much more intense experience of pleasure. The glasses are not only eye-catching but also enrich our palate."



Thomas Dötzer, Germany

"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!"



Emanuele Trono, Italy

"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 wine lover and I also became Zieher-addicted."



Ed Agg, Australia

"The Zieher VISION range is the marriage of exceptional design and an uncompromising approach to enhancing the wine experience. It's these characteristics that make the VISION range both a work of art, and the most precise, reliable, and exciting glassware one can own."



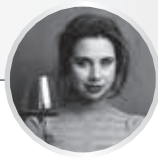
Walid Romaya, USA

"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."



Rasmus Christensen, Denmark

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



Elisa Dublyanska, Italy

"The INTENSE glasses from the VISION collection are my favourite! A perfect combination of quality, innovative design and elegance. They give a unique tasting experience."

#ziehermoment

Follow us on social media and stay tuned!

Decanters

"Star"



"Star" - mini



"Doppio"



"Eddy"



"Star"





“Doppio” – how about a little extra?

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

The geometric silhouette and the reduced design directs the view to the inside, because the whole secret of this extraordinary design discloses in filled condition.

Attractive visual effects appear already during the pouring process when the wine is divided 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 a 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 litre in order to generate maximum oxygen contact and the most beautiful optical effects.

Design: Itamar Harari



decanter/carafe “Doppio”
borosilicate glass, transparent, handblown

item	Ø in cm	height in cm	content (decanter) in l
4894	20	30	approx. 1.75

decanter/carafe “Doppio”
in black gift box

item	Ø in cm	height in cm	content (decanter) in l
4894.PB	20	30	approx. 1.75

→ Decanter dry racks | p. 212/213





"Star" - mini

Uniqueness in practice

"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.

The swirling of the wine is a fascinating view and helps in a three-dimensional development to harmonise the acid and to synchronise different levels of aroma.

By using borosilicate glass as raw material for this decanter, which sticks out by its extremely smooth surface, another highly pleasant effect is that the aromatic molecules aren't 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



Please note:

The ideal charge to provide a maximum of oxygen is 0.375 ltr. ("Star" - mini).

The small "Star" - mini 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.



decanter/carafe "Star" - mini

borosilicate glass, transparent, handblown

item	Ø in cm	height in cm	content (bowl) in l
4945	11.5	24	approx. 0.7

decanter/carafe "Star" - mini

in black gift box

item	Ø in cm	height in cm	content (bowl) in l
4945.PB	11.5	24	approx. 0.7



decanter/carafe "Star" - mini with VISION "Straight"

set consists of:

1 decanter/carafe "Star" - mini
borosilicate glass, Ø 11.5 cm, height 24 cm,
content bowl approx. 0.7 l

2 wine glasses VISION "Straight"
crystalline glass, transparent, handblown,
Ø 9 cm, height 27 cm, content 540 ml
1 set in black gift box

item	PU
4946.PB	1 set (3 parts)



"Star"

The art of decanting

The decanter "Star" synergises the aesthetics of a unique copy with the functionality of a professional tool for vinophile pleasure.

Based on products from glassblower Detlef Greiner-Perth and presented by Silvio Nitzsche, "Star" is possibly the most fascinating wine carafe in a long time, due to its exceptional design.

The individual star raises each carafe to an exceptional piece and forms a fascinating basis for discussions with interested guests. This artistically designed center-piece becomes a unique element in a complex process due to numerous processing steps. This is pure luxury in our uniform world because not a single "Star" is like another.

Idea: Detlef Greiner-Perth



reddot winner 2020

Recessed grip at the bottom
for better handling!



The big "Star" has a recessed grip in the bottom, which on the one hand improves the swirl during filling and slewing, on the other hand it ensures good handling and a secure hold when serving the wine. The collar, which is included in the gift box, is made of matt black silicone and also allows an inclined positioning.



decanter/carafe "Star"

borosilicate glass, transparent, handblown

item	Ø in cm	height in cm	content (bowl) in l
4947	15.5	32	approx. 1.8



decanter/carafe "Star" with base

set consists of:

1 decanter/carafe "Star"
borosilicate glass, Ø 15.5 cm, height 32 cm,
content bowl approx. 1.8 l

1 base ring
silicone, black, Ø 13.4 cm
1 set in black gift box

item	PU
4948.PB	1 set (2 parts)



→ Decanter dry racks | p. 212/213



“Eddy” - mini

The small “Eddy” - mini is perfectly suitable for the decanting of wines by the glass and little bottles. Thereby the ideal charge to maximise the content of oxygen is 0.375 litre. The compact design is perfectly suitable to decant white wines first and then to temper in a wine cooler. By the extravagant character of this design item, even high-end cocktails and other exotic creations can be staged harmoniously.

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 create visually interesting colour reflections and graphic effects.



decanter/carafe “Eddy” - mini borosilicate glass, transparent, handblown			
item	Ø in cm	height in cm	content (bowl) in l
4891	12	25	approx. 0.8

decanter/carafe “Eddy” - mini
in black gift box

item	Ø in cm	height in cm	content (bowl) in l
4891.PB	12	25	approx. 0.8

decanter/carafe “Eddy” - mini with VISION “Straight” set consists of: 1 decanter/carafe “Eddy” - mini borosilicate glass, Ø 12 cm, height 25 cm, content bowl approx. 0.8 l 2 wine glasses VISION “Straight” crystalline glass, transparent, handblown, Ø 9 cm, height 27 cm, content 540 ml 1 set in black gift box	
item	PU
4892.PB	1 set (3 parts)

item	PU
4892.PB	1 set (3 parts)

“Eddy” - the wine development worker



→ Illuminated ring | p. 210



decanter/carafe “Eddy” with ring set consists of: decanter made of borosilicate glass, transparent, handblown, approx. 2.3 l content ring made of silicone, black, 1 set in black gift box			
item	Ø in cm	height in cm	PU
4884.PB	17	35	1 set (2 parts)

item	Ø in cm	height in cm	PU
4884.PB	17	35	1 set (2 parts)

decanter/carafe “Eddy”
borosilicate glass, transparent, handblown

item	Ø in cm	height in cm	content in l
4883	17	33	approx. 2.3

pedestal/ring silicone, Ø 13.4 cm, optionally available pedestal for positioning the decanter “Eddy” (item 4883) and “Star” (item 4947) at an angle		
item	colour	PU
4682.S	black	3 pcs



→ Decanter dry racks | p. 212/213



“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

The volume of the big “Eddy” has been dimensioned in a way that, with a filling of up to 1.5 litre, the extension of the wines surface becomes as large as possible. Due to the flattened bottom, “Eddy” stands safely and straight, the ring, which is included in the gift box, is made of matt black silicone and also allows an inclined positioning.



This version of the base ring for the “Eddy” (item 4883) and “Star” (item 4947) decanters offers the chance to stage served wine through light.

The rechargeable Zieher LED-light (item 8150) fits exactly into the cavity at the bottom part of the ring and thus puts the served wine inside the decanter into the limelight in a fascinating way. In the beginning, the illumination effect in 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.

These accessories are also suitable to illuminate glass bowls and - platters. In combination with the ring, the LED-light and remote control still maintain their known options, such as adjustable brightness, 7 different colours and various colour-changing functions. Detailed information about the Zieher rechargeable LED-light can be found on page 47.

All components (ring, light, remote control and charger) are available either as single parts or as a set in a gift box.



pedestal/ring, illuminable
silicone, black, optionally available pedestal for positioning the decanter “Star” item 4947 and “Eddy” item 4883 at an angle, suitable for rechargeable LED-light item 8150

item	Ø in cm	height in cm
4679.S	15.2	5.5



basic ring with LED-light
set consists of:
ring made of silicone, black
rechargeable LED-light incl. charging device EU and remote control
1 set in black gift box

item	PU
8153.01PB	1 set (4 parts)



Please note:

The chargers in the gift box are equipped with a EU plug, chargers with US resp. UK plugs are available upon request.

“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 reflections.

These products are hand-blown with perfect craftsmanship. The sensitivity and longstanding 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.

While filling the decanter the wine flows, due to the shaping of the neck, along the complete inside area, which maximises 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.

The diagonal cut of the neck and the accurate polishing of the raw edges minimise the formation of drops while pouring out.

Design: Itamar Harari



decanter/carafe “Pebble”
crystal glass, transparent, handblown

item	Ø in cm	height in cm	content in l
4890	20	30	approx. 1.8

decanter/carafe “Pebble”
in black gift box

item	Ø in cm	height in cm	content in l
4890.PB	20	30	approx. 1.8





→ "Star" | p. 207

→ "Pebble" | p. 211

→ "Doppio" | p. 204

→ "Eddy" | p. 209

Care instructions decanter:

Most of these carafes have microscopically seen a rough surface, which left-overs of the wine might adhere to and cause an unattractive appearance of the decanters. Our decanters have the advantage of being made of particularly high-quality laboratory glass, which is extremely smooth and repellent. In case it actually happens, these traces can easily be removed by using a mixture of citric acid and water. After a 2 hours residence time, the problem should be solved. The optionally available drying racks made of stainless steel, facilitates the drying of the decanters after rinsing.

Suitable for the Zieher decanters "Doppio", "Star", "Eddy" and "Pebble". Also suitable for the presentation of the decanter "Star".

pedestal/ring
silicone, Ø 13.4 cm, optionally available pedestal for positioning the decanter "Eddy" (item 4883) and "Star" (item 4947) at an angle

item	colour	PU
4682.S	black	3 pcs

decanter dry rack "Stablo"
stainless steel 18/10, polished, 8 mm thick, with 6 anti-slip rubber caps, suitable for decanters "Eddy" (4883), "Star" (4947), "Pebble" (4890) and "Doppio" (4894)

item	Ø top/bottom in cm	height in cm	PU
8014.20PB	15/23	20	1



Creating a useful tool with a high demand on aesthetics – this was the idea during the development of "DryPod". The solid rack made of brushed stainless steel, PVD refined in either black or brass coloured, forms the basis for this shapely product. An accurately fitting drip tray, made of translucent resin, is placed inside the rack and harmonises with its anthracite colouration with both variants.

Primarily "DryPod" is a drying rack for decanters. The geometry was chosen in a way that all Zieher decanters can be placed safely, besides the big variations of "Eddy", "Star", "Doppio" a.s.o., it can also take hold of the smaller versions of some types as well as many other decanters in classical format. The drip tray securely collects dripping water and can be easily removed for cleaning.

Even after drying, all decanters are well stored in "DryPod". No matter if in a show-case or on the shelf, the decanter is stylishly presented by the precious display. Here, the downward-pointing opening helps prevent dirt from getting in easily.

Besides its actual determination, "DryPod" is tempting by its versatility. As an etagere on the laid table or in the hotel room, the item can be equipped with numerous other Zieher articles and thus presents food and delicacies in an impressive way.

Please find a selection of fitting combinations as well as further inspirations on pages 267 and 295.



dry rack/display "DryPod" with drip tray
set consists of:
dry rack/display stainless steel 18/10, brushed, pvd-coated
drip tray made of resin, anthracite, matt, translucent
1 set in black gift box

item	Ø in cm	height in cm	colour
2231.PB	18	26	brass
2233.PB	18	26	black



decanter dry rack/display "DryPod"
massive stainless steel 18/10, brushed, pvd-coated, with 3 anti-slip rubber feet (not dishwasher-safe), suitable for all Zieher decanters

item	Ø in cm	height in cm	colour
2230	18	26	brass
2232	18	26	black

Fig. from bottom

drip tray
resin, anthracite, matt, translucent, not dishwasher-safe, suitable for decanter dry rack "DryPod" items 2230 and 2232

item	Ø in cm	height in cm
7030	12.5	1





EDDY - DASH!



THE VIKING III



THE PILL



THE KNOBBED



THE VIKING II

For drinks with character

THE BAR COLLECTION by Zieher enriches the bar scene with new characters which are predestined for independent creations beyond the cocktail mainstream. Each jar playfully and humorously picks up on a different theme and thus exudes a good portion of humor in its own way.

Made of particularly break-proof and temperature-resistant borosilicate glass, all glasses not only offer an extravagant outer shell, but with a capacity of up to 500 ml, also provide plenty of space for extraordinary experiments and countless recipes.

Despite their differences, all glasses are easy to combine and create possibilities that go far beyond serving a drink. Besides the taste, a haptic and visual experience is generated as well, which fulfils the basis of modern cocktail staging.



“The Knobbed” plays with its content, because the attached knobs imitate the bubbles of carbonic acid in an amusing way. Interesting contradictions to the actual content can be taken to extremes here.



→ “Eddy - Dashi” | p. 220



cocktail glass “The Knobbed”
borosilicate glass, transparent, handblown

item	Ø / height in cm	content in l	PU
4972	8.5/12	0.5	6 pcs

“The Pill” allows for many associations: The risks and side effects of the drinks served in these glasses range from the feeling of well-being after consuming various healthy drinks to the intoxicating effects of high-proof cocktail creations.



→ Glass tray 5145 | p. 281



cocktail glass “The Pill”
borosilicate glass, upper part transparent, lower part satined, handblown

item	Ø / height in cm	content in l	PU
4970	8/14	0.47	6 pcs

“The Vikings” are vaguely reminiscent of the headgear of ancient Vikings. They offer a large, clear chalice on satined feet, in which strong cocktails can be staged transparently. The variant with two feet surprises with its tilted position, while the three-foot variant appears stable and yet almost floating.



cocktail glass “The Viking II”
borosilicate glass, transparent, handblown, 2 satined feet

item	Ø / height in cm	content in l	PU
4974	8/11.5	0.4	6 pcs



cocktail glass “The Viking III”
borosilicate glass, transparent, handblown, 3 satined feet

item	Ø / height in cm	content in l	PU
4976	8.5/12	0.43	6 pcs

THE BAR COLLECTION

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
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The dash bottle “Eddy - Dash!” for dosing bitter or sour ingredients is, alongside the glasses, an important part of THE BAR COLLECTION. A fitting squirt dispenser comes with every bottle. This vessel is formally based on the well-known “Eddy” wine decanters from Zieher and, in addition to being used as a dash bottle, also enables further uses. Thus for example, a “cocktail from the bottle” can be served in these vessels, the inwardly directed swirling bodies allow the ingredients to be mixed right before the drink is enjoyed.

The smallest “Eddy” can also be used in the restaurant. For this purpose, Zieher offers suitable cruets as well as matching bottle pourers with hygienic sealing caps, which allow the “Eddy - Dash!” to be used as an oil or vinegar bottle.



dash bottle “Eddy - Dash!” with drop pourer
borosilicate glass, transparent, handblown, incl. drop pourer item 1504

item	Ø in cm	height in cm	content in l
4893	9	14	0.35

freeflow pourer with flap
18/10 stainless steel, mirror polished finish, with natural cork and breather tube for smooth flow, suitable for dash bottle item 4893

item	Ø in cm	height in cm
1505	2.4	9

drop pourer
cork with plastic, for pouring tiny portions of liquid, suitable for dash bottle item 4893

item	Ø in cm	height in cm
1504	2.4	5.4



→ “Ménage-à-trois” | p. 275



→ Glass tray | p. 281

Cocktail inspirations



→ THE VIKING | p. 219



→ THE PILL | p. 219



→ STAR - Mini & VISION Nostalgic | p. 206/197



BLOODY HALLOWEEN

- Jägermeister
- Gin
- Fresh tomato juice
- Lemon
- Tabasco | Worcestershire sauce | soy sauce | sea salt | pepper

WONDER PILL

- Moorgin
- Absinth
- Sexy Bitters
- Blue Spirulina Algae
- Thomas Henry Tonic Water
- G&T Espuma

SPANISH STARGAZER

- 45 ml Rittenhouse Rye Whiskey Bib
- 20 ml Punt E Mes Vermouth
- 20 ml dark maple syrup
- 15 ml Spanish Oak Brandy
- 3 splashes of Black Walnut Bitter
- Smoke (cinnamon or cherry tree)