

FOR WINE LOVERS



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
Колומна (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
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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
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Уфа (347)229-48-12
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Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

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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 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



SIDE

NOSTALGIC

RICH

STRAIGHT

FRESH

BALANCED

INTENSE

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

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 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. Therefore, he reached the honour “Best wine menu of the year” already six times. 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. Most recently, he was named “Sommelier of the Year” by Falstaff magazine.

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

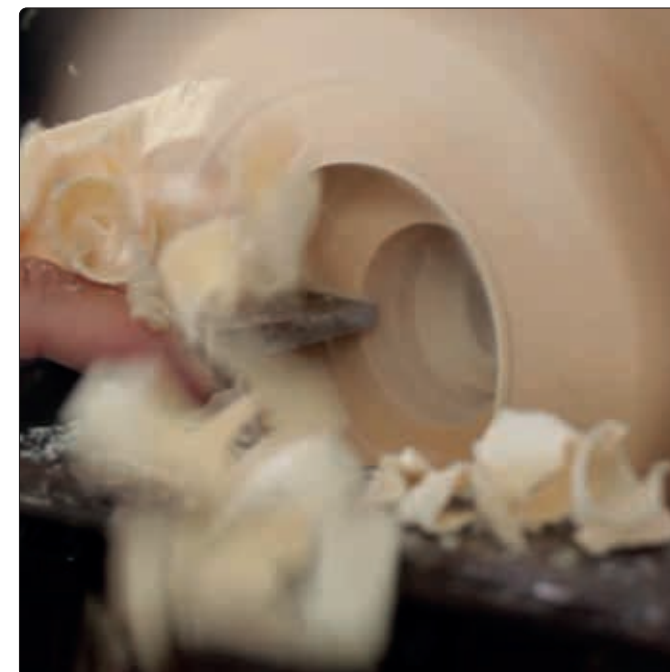
Assistant Restaurant Manager and Sommelier at “Speisemeisterei” Restaurant (18 GM, ** Michelin), Stuttgart / GER

Management of the wine retail and wholesale company Kierdorfwein

Traditional glass-blowing

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 before!

wine glasses V I S I O N

NEW FRESH now with effervescent point!


	
content	approx. 340 ml
diameter	8 cm
height	24 cm
No	5480.01
PU	2 pieces
EAN	4023174211535
No	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 centralised 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. The effervescent point at the bottom of the goblet creates a fine string of rising carbon dioxide bubbles in sparkling wine.


	
content	approx. 540 ml
diameter	9 cm
height	27 cm
No	5480.02
PU	2 pieces
EAN	4023174211542
No	480.02-1
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
No	5480.03
PU	2 pieces
EAN	4023174211559
No	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
No	5480.04
PU	2 pieces
EAN	4023174211566
No	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
No	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
No	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
No	5480.07
PU	2 pieces
EAN	4023174301885



SIDE

For carbonated mineral water and soft drinks

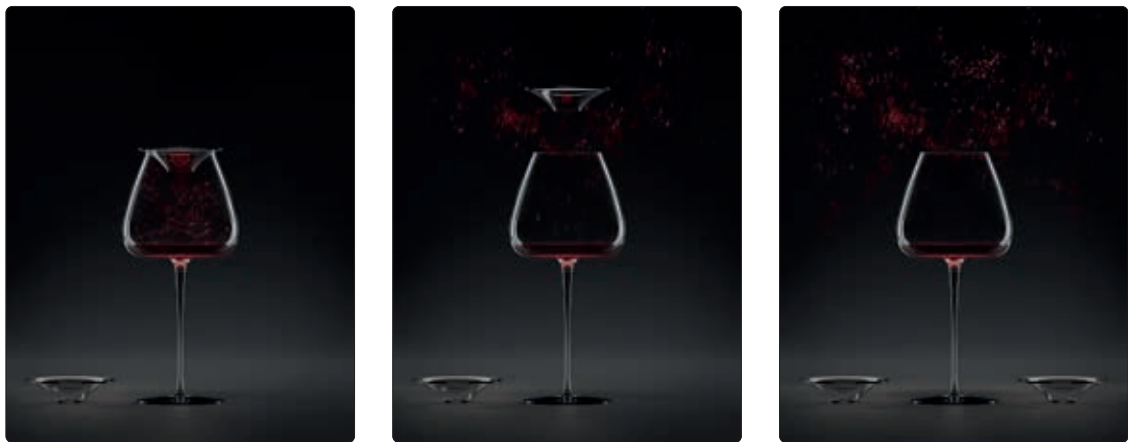
Complementing the wine glass series, this glass is the tasteful companion for a stylish presentation of carbonated mineral water and soft drinks. The carbon dioxide is harmonised and the acids and mineral elements of fine sources are delivered to the tongue and the palate in a refreshing way, without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

TESORO - THE FLAVOUR PRESERVER



an aid to wine enjoyment

Tesoro



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.



No 5478 (page 12)



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 passed through by the opened wine nevertheless. Note the variety of aromas, which you can absorb and analyse in the glass previously closed with the lid. You will be astonished and will probably never want to enjoy a wine without “Tesoro” again.

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.



Beguiling aroma variety



“ 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.

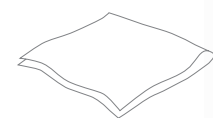




No 5478

diameter 9 cm
height 2.3 cm

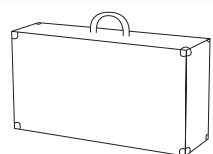
PU 2 pieces
EAN 4023174302950



No 5664

size 43.5 x 70 cm

PU 1 piece
EAN 4023174302455



No 5661.02

size 65 x 34.5 x 18 cm

PU 1 piece
EAN 4023174302745

TESORO – an aid to wine enjoyment

Noble wine glass lid that preserves volatile aromas and creates a complete wine experience.

The exceptional

- Preserves volatile wine aromas in the glass
- Elegantly protects against foreign bodies and flying insects
- For serving wine-accompanying snacks

Material

Borosilicate glass, hand-blown, dishwasher-safe

Delivery contains: 2 pieces

In black gift box

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

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
- 1 Zieher microfibre polishing cloth
- 1 pair of cotton gloves
- Information flyer: Zieher wine glasses and decanter



5664 (page 12)

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 at the base, as this may cause the stem to break.



WINE DEVELOPMENT WORKERS!



Star



Doppio



Eddy

decanter/carafe

Doppio



No 5480.04 (page 7)

DESIGN

Itamar Harari



No 4894.PB (page 26)

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 litre in order to generate maximum oxygen contact and the most beautiful optical effects.

MAY IT BE
SOMETHING
MORE?





decanter/carafe

Star



reddot winner 2020

”

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

No 4948.PB (page 24)



No 4945.PB (page 24)



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

The decanter “Star” synergises the aesthetics of a unique copy with the functionality of a professional tool for vino-phile 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.

No 4948.PB

No 4945.PB



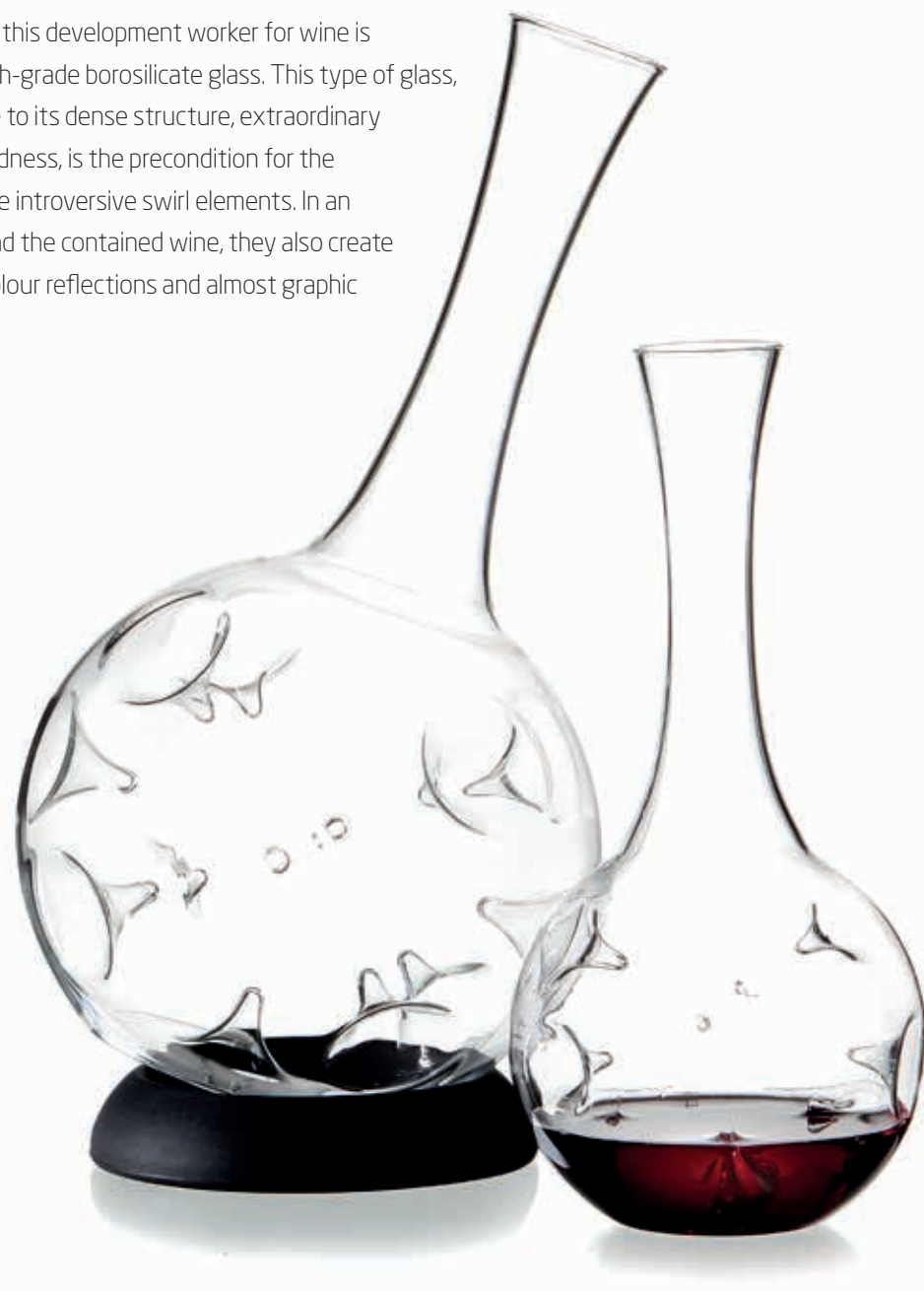


decanter/carafe Eddy

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 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 litre. 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 25)



drying rack (page 30)

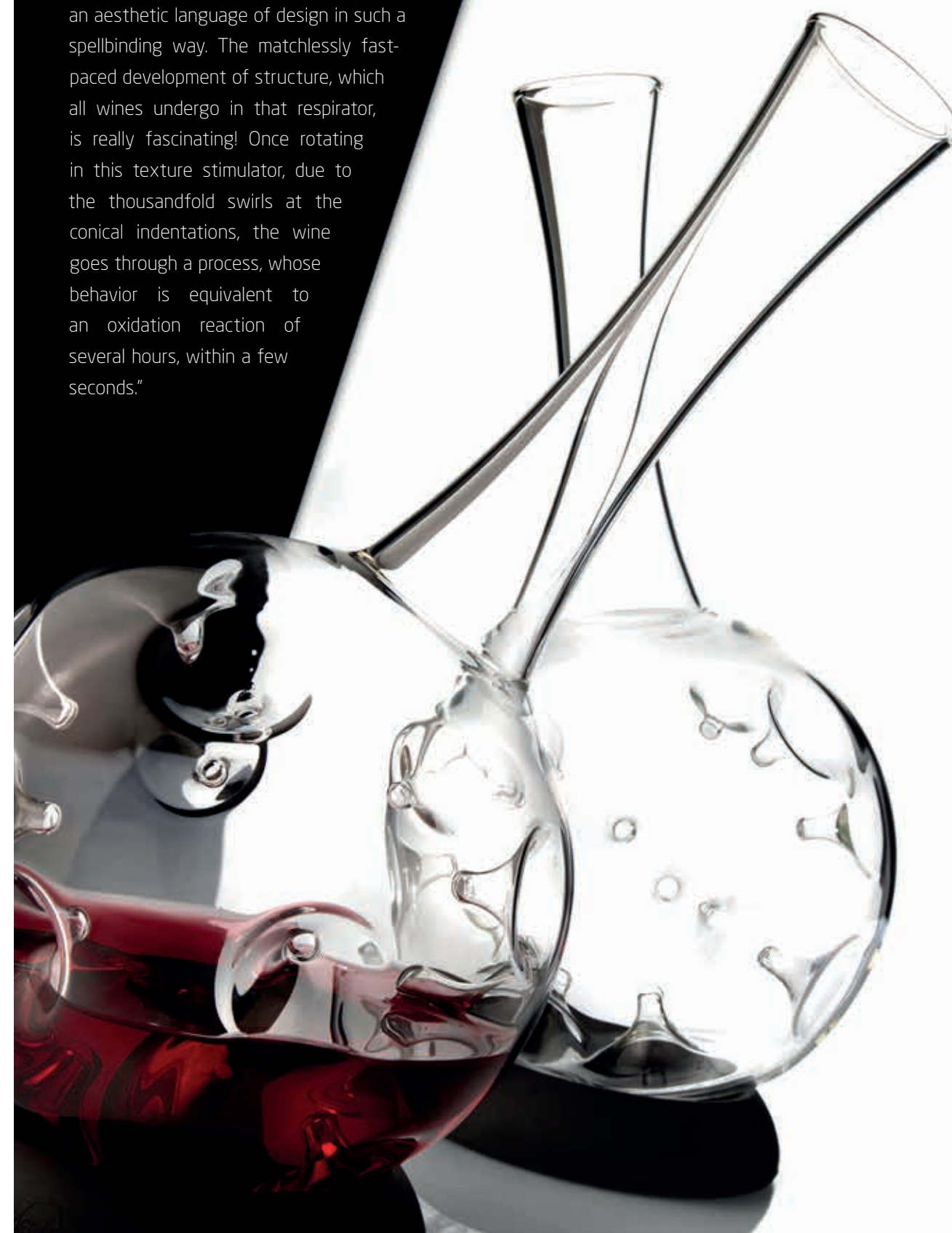
№ 4891.PB (page 25)

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 thousandfold 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



wine decanter

Pebble

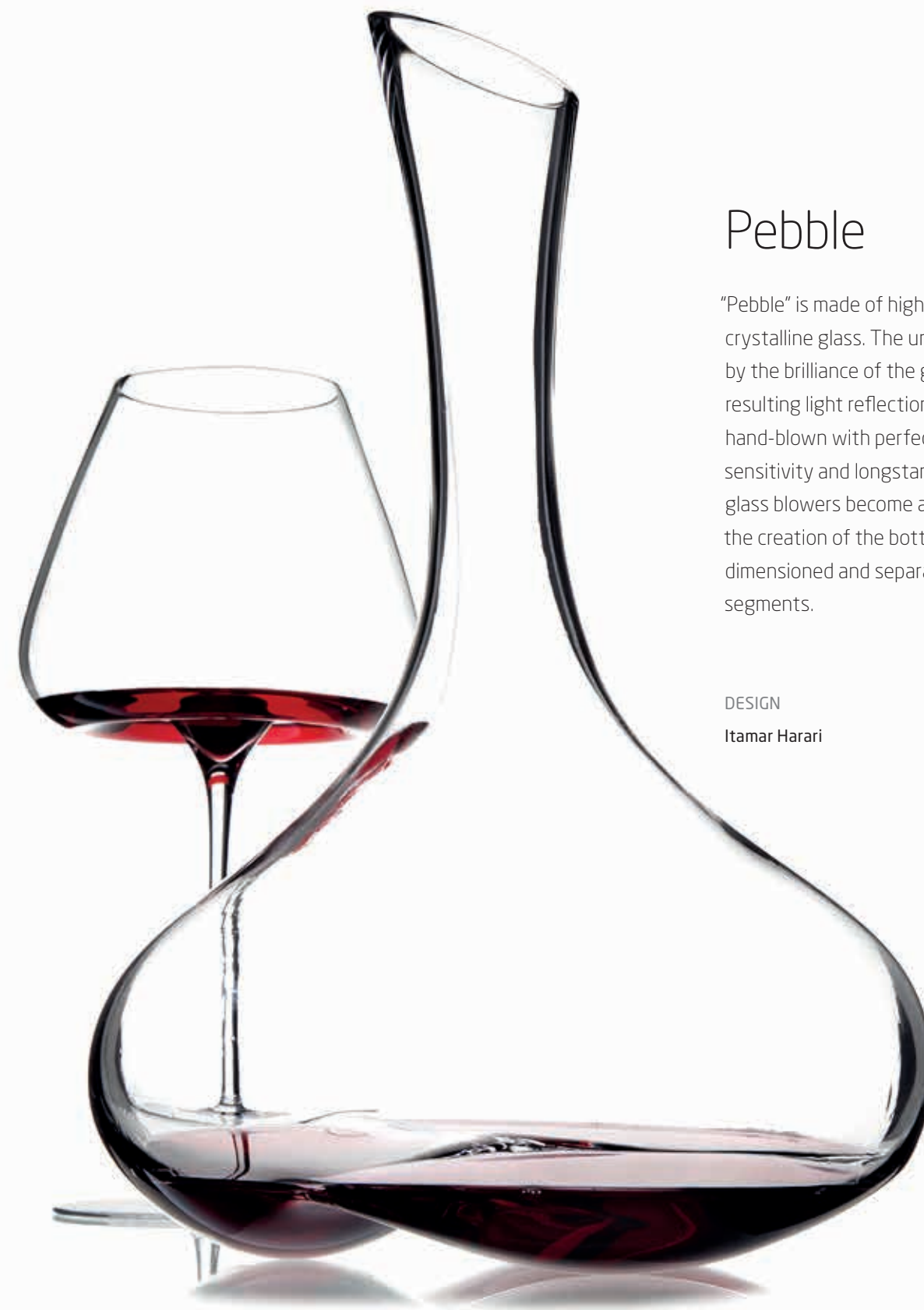


drying rack (page 28)



Due to the shaping of the neck, the wine flows along the entire inside area while filling the decanter, 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. 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 minimise the formation of drops while pouring out.

FORMED BY HAND!



Pebble

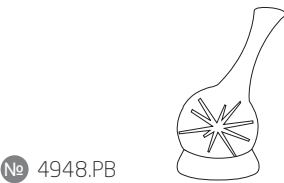
"Pebble" is made of high-grade lead-free crystalline glass. The unfilled decanter inspires by the brilliance of the glass alone and the resulting light reflections. This product is hand-blown with perfect craftsmanship. The sensitivity and longstanding experience of the glass blowers become apparent in particular in the creation of the bottom, which is extensively dimensioned and separated into three convex segments.

DESIGN
Itamar Harari

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 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

“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 litre
- 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 4945.PB

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

PU 1 piece
EAN 4023174300819



No 4946.PB

content glass ca. 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**
- Introverse 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
 - Introverse swirl elements provide a rapid development of the wine structure during the slewing process
- 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

“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 4891.PB

contant bowl approx. 0.8 L
diameter 12 cm
height 25 cm

PU 1 piece
EAN 4023174301830



No 4892.PB

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

PU 1 set (3 parts)
EAN 4023174301847

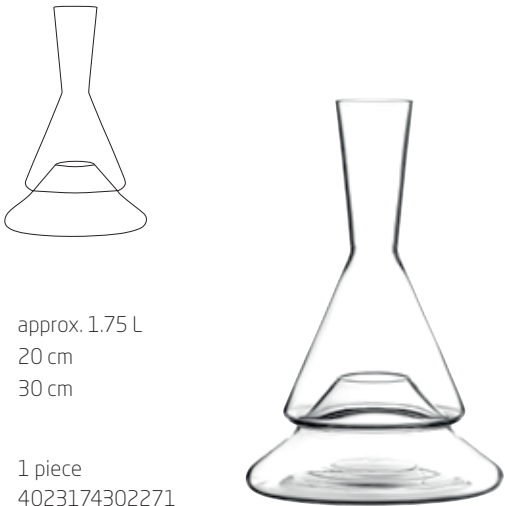


decanter/carafes

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 maximising 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 its 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 litre

Material: High-quality borosilicate glass, robust and easy to clean

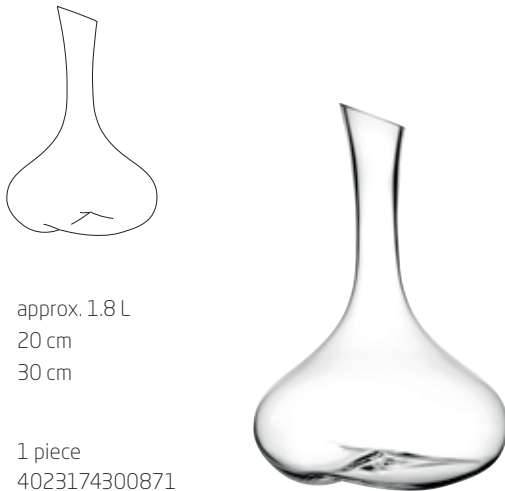
Delivery contains: 1 decanter

In black gift box

No 4890.PB

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

PU 1 piece
EAN 4023174300871



“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 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 gift box

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 24) + “Eddy” 4884.PB (page 25)

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

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 unobstrusive, 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.

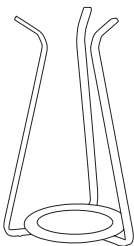


drying rack



“DRYPOD” DRYING RACK

Placed on this elegant rack, all Zieher wine decanters can easily be dried top down after cleaning. Remaining humidity will be collected in a tray. Afterwards, the rack may also be used for a safe and stylish storage.



No 2231.PB

colour brass coloured
height 26 cm
diameter 18 cm

PU 1 piece
EAN 4023174303636

The exeptional

- Stylish tool for easy drying and safe storage
- Compatible with all Zieher decanters: “Star” (4948.PB), “Eddy” (4884.PB), “Pebble” (4890.PB), “Doppio” (4894.PB), “Star” - mini (4945.PB), “Eddy” - mini (4891.PB)

Material

brushed stainless steel (PVD-coated), resin

Delivery contains

- 1 drying rack
- 1 drip tray made of dark grey resin

In black gift box

No 2233.PB

colour black
height 26 cm
diameter 18 cm

PU 1 piece
EAN 4023174303629



DRYPOD

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, 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 showcase or on the shelf, the decanter is stylishly presented by the precious display. Here, the downward-pointing opening helps prevent dirt from gettin in easily.



No 8014.20PB



Looking at “Doppio”, “Star” or “Eddy”, almost everybody who already gained experience with decanters, will intuitively ask how to clean them. 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, where 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.

Optionally available drying racks, made of stainless steel, facilitates the drying of the decanters after rinsing (page 28 and 30).

drying rack



“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.

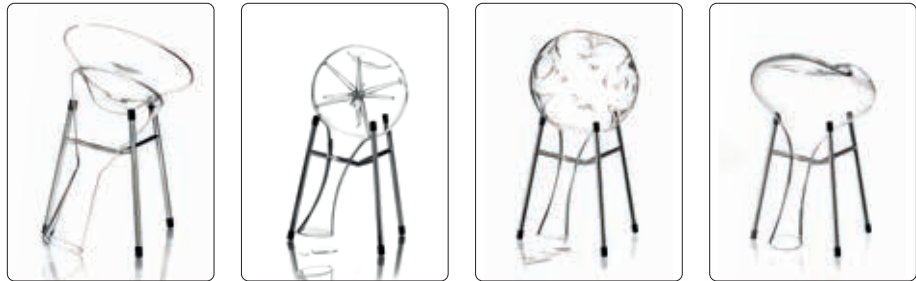
The exceptional

Material
Highly polished stainless steel, silicone

Delivery contains
1 drying rack in white box

No 8014.20PB

total height 20 cm
PU 1 piece
EAN 4023174300857



Extravagant treasures packed in a stylish way

The products of the Zieher VISION series and the decanters are delivered in a matt black gift box. Due to the elegant overall appearance, each VISION glass or each decanter convinces even before unpacking. The folded, solid cardboard box assures safe and easy transportation.

Get to know VISION!
The wine glasses of the series are also available in individual packaging (pages 6 and 7).

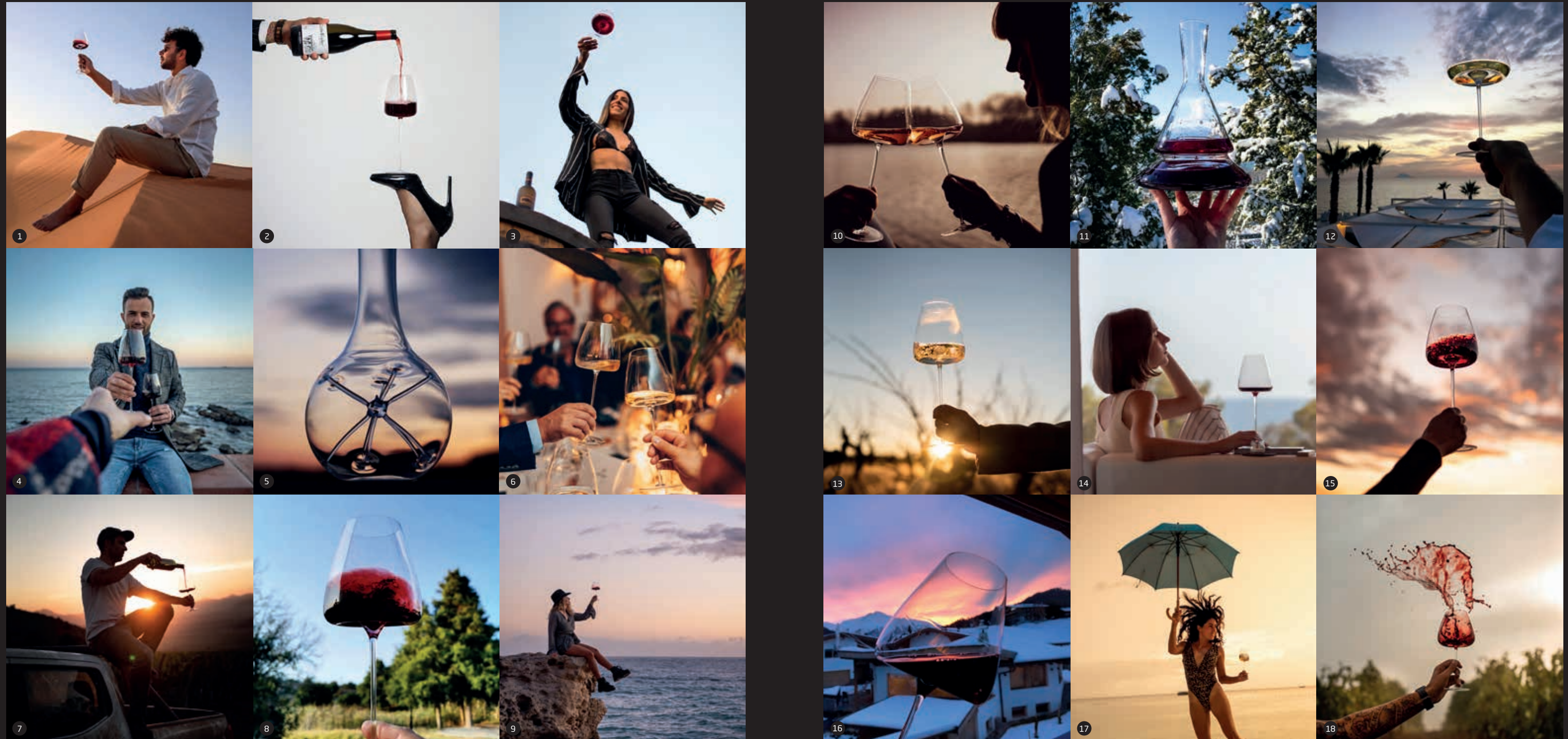
Follow us on social media and stay tuned!

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!

share your #ziehermoment





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 Барнаул (3852)73-04-60
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