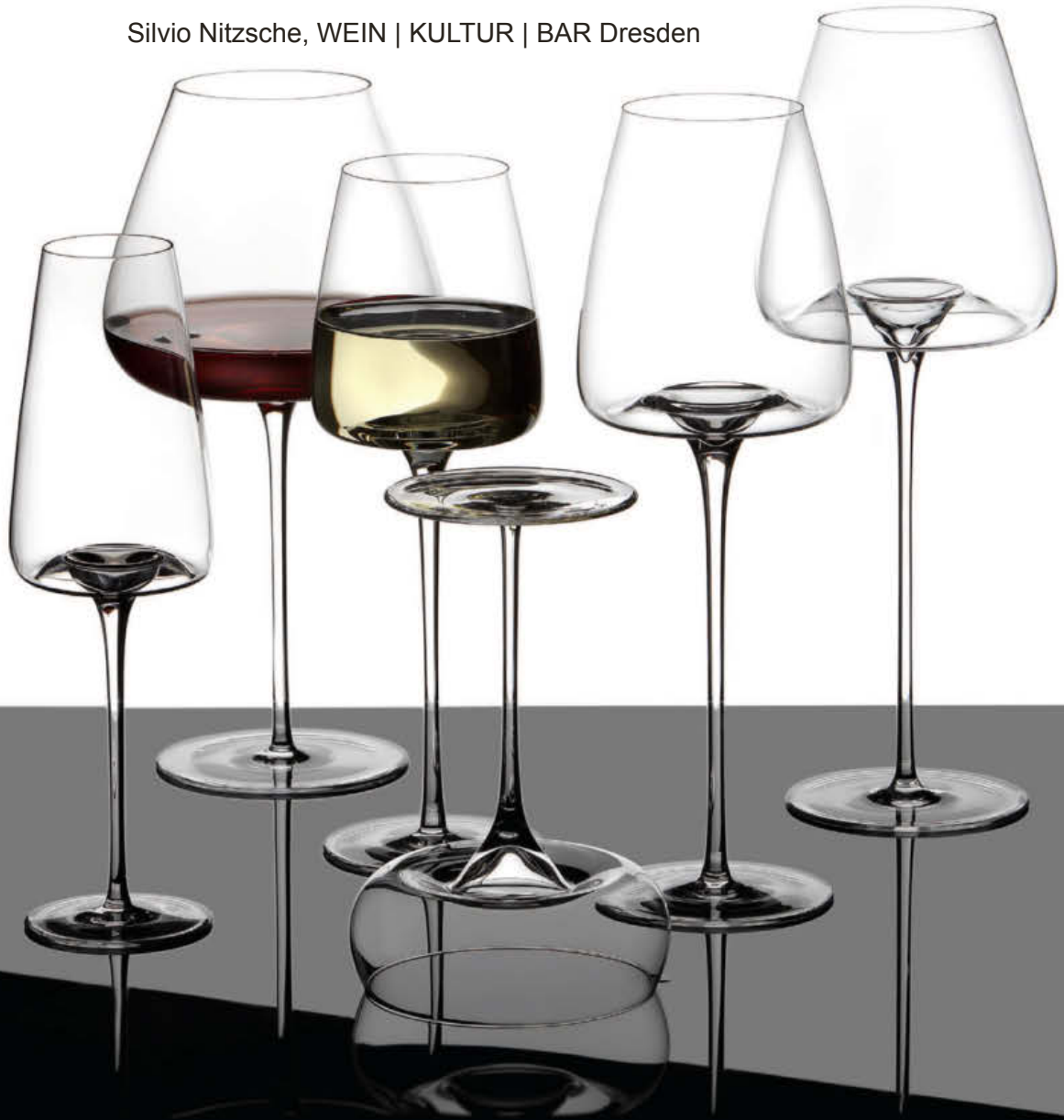


“YOU HAVE NEVER SEEN WINE LIKE THIS!”

VISION

Silvio Nitzsche, WEIN | KULTUR | BAR Dresden



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

- GÜNTER SEEGER, NEW YORK

The restaurant “Guenter Seeger” in New York City has been awarded multiple times by: Michelin Star and James Beard Award.

www.gunterseegerny.com

“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 BALANCE glass makes decanting superfluous - and a Grappa out of the RICH glass is simply a great experience!”

- THOMAS DÖTZER, BAYREUTH, GERMANY

Top chef at Bayreuth, food stylist, wine expert and entrepreneur

www.doetzers.de

“I realized in the very first moment, when taking the first sips out of these glasses, that the VISION glasses are something very special. The glasses appear distinctively light and precious and are a real eyecatcher, but this is of minor importance to me. The crucial point is that even the taste of the best wine can be enhanced by drinking it out of the proper VISION glass.”

- HERMANN PFLAUM, PEGNITZ, GERMANY

Franconian top chef and author of cooking books, founder of the legendary “Pflaums Posthotel”, Pegnitz, co-founder of the nouvelle cuisine and of the “German Academy for Culinary Studies”.



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

skilfully handblown



FRESH



“YOU HAVE NEVER SEEN WINE LIKE THIS!”

Silvio Nitzsche, WEIN | KULTUR | BAR Dresden



The Life and Work of Silvio Nitzsche

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

During a 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

Silvio Nitzsche has now found a new home in the city of Dresden, where he has worked as a sommelier for almost 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.

www.weinkulturbar.de



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 make it impossible to tear your eyes away from the glass, because: You have never seen wine like this!"

The Vision

"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 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."

Silvio Nitzsche

The Zieher Food - VISION

The series VISION 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 way shape of the bottom creates an eye-catching ring when filled with spume or liquids. The depression in its centre provides space for amuse bouche or decorative highlights.



For distributors:
Sample case VISION item 5661.01.
We will be happy to inform you!



FRESH

crystalline glass, transparent, handblown

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

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 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.



STRAIGHT

crystalline glass, transparent, handblown

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

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

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

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

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 mineral water, cocktails, or as a food glass

A glass which manages to distinguish 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 harmonised and has an extremely refreshing effect, but avoids being penetrating, flavour-destroying or intrusive.

For the series VISION we recommend the

CAMBRO - Camrack® Warewashing System

MANUFACTURING COMPANY

The Camrack® Warewashing System will protect your valuable stemware and tumblers not only during washing, but also during stacking, storage and transportation. This helps to avoid costs related to damaged glasses. Detailed information about the Camrack® Warewashing System is available at www.cambro.com.

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.



item racks	number of compartments	max. height	max. Ø	rack height	for item	name
25S958	25	25.8 cm	8.7 cm	30.8 cm	5480.01	FRESH
20S1114	20	30 cm	9.8 cm	34.9 cm	5480.02	STRAIGHT
16S1114	16	30 cm	10.9 cm	34.9 cm	5480.03	INTENSE
9S958	9	25.8 cm	14.8 cm	30.8 cm	5480.04	BALANCED
30S958	30	25.8 cm	7.9 cm	30.8 cm	5840.05	RICH
16S638	16	17.4 cm	10.9 cm	22.5 cm	5480.06	NOSTALGIC

Accessories - Dolly and Cover



Camdolly®

item	l x w x h in cm	colour
CDR2020	54.3x54.3x20.3	soft grey (151)



Camrack® Cover

item	l x w x h in cm	colour
DRC2020	50x50x2.4	grey (180)



VISION



New



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, optionally available pedestal for positioning the decanter item 4883 at an angle, Ø 13.4 cm

item	colour	PU
4682.S	black	3 pcs
4682.W	white	3 pcs

"The decanter "Eddy " defines the world of extreme wine instruments in a completely new way. Outstanding functionality combined with a language of design on an aesthetic level, which has seldom been achieved for wine instruments in such a fascinating way. It is amazing which matchlessly fast-paced development of structure each wine, no matter if red, white or rosé, experiences in this respirator. Once rotating in this texture stimulator, the wine – within seconds - runs through a development, which leads to an oxidation reaction of several hours, due to the thousandfold swirls at the conical indentations."

Silvio Nitzsche - WEIN | KULTUR | BAR - Dresden, Germany



New



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) 📦

As opposed to most of the decanters available on the market, the raw material of this development aid worker for wine is not crystal glass, but high-grade and robust borosilicate glass. This type of glass, which stands out due to its dense structure, extraordinary transparency and hardness, was 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 formal, almost graphic effects. 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 complanate bottom the decanter stands safely and straight, the enclosed base made of finely structured matt black silicone also allows an inclined positioning.

