

FOR
WINE
LOVERS



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 – The taste experience!



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





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.



Functional design for maximum presence of aroma

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.



Unique light refraction

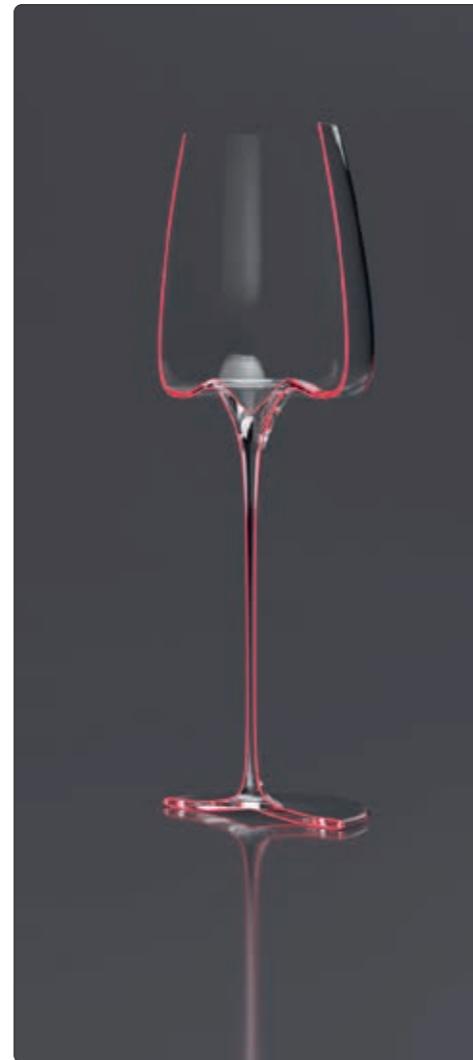
The VISION series provides perfect wine enjoyment: intuitive, uncomplicated and always in accordance with your own desires. However, it is particularly the fascination of the light, the colours, the refraction and the visual depth, that make it impossible to tear your eyes away from the glass, because: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



▷ Filigree craftsmanship

The wave which releases a wine's full potential

The shape of the bottom of the glass bowl increases the surface area so that the wine is aerated more easily and is able to open up faster. The wave creates a dynamic that intensifies the sensory perception of taste and aroma and transforms the enjoyment of wine into a truly sensual experience.



"Thanks to the oxygen integration, the wine is stabilised, its aromas are enhanced and harmonised and even the most challenging of wines appears perfectly balanced."

Silvio Nitzsche, Sommelier



wine glasses VISION

	approx. 340 ml	content
	8 cm	diameter
	24 cm	height
№ 5480.01		
PU	2 pieces	
EAN	4023174211535	
№ 5480.01-1		
PU	1 piece	
EAN	4023174301892	
	approx. 540 ml	content
	9 cm	diameter
	27 cm	height
№ 5480.02		
PU	2 pieces	
EAN	4023174211542	
№ 5480.02-1		
PU	1 piece	
EAN	4023174301922	
	approx. 640 ml	content
	10.5 cm	diameter
	28 cm	height
№ 5480.03		
PU	2 pieces	
EAN	4023174211559	
№ 5480.03-1		
PU	1 piece	
EAN	4023174301908	

FRESH

For extremely fresh white wines, Prosecco or any variety of sparkling and light rosé wines; with effervescent point

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
diameter
height

approx. 850 ml

12 cm

25 cm

№ 5480.04

PU
EAN

2 pieces

4023174211566

№ 5480.04-1

PU
EAN

1 piece

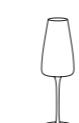
4023174301915



STRAIGHT

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

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
diameter
height

approx. 280 ml

7 cm

23 cm

№ 5480.05

PU
EAN

2 pieces

4023174211573



INTENSE

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

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
diameter
height

approx. 250 ml

10.5 cm

16.5 cm

№ 5480.06

PU
EAN

2 pieces

4023174211580



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 beverage

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 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.

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.

VISION - The taste experience!

VISION - wine glasses and ZIEHER decanters - experience live!

Estancia Beef Club, Dresden, GER • WeinKulturBar, Dresden, GER • Weinbar Roots, Karlsruhe, GER

Dötzers Restauration, Bayreuth, GER • Landhaus Gräfenthal Peter Lauterbach, Bindlach, GER

Gourmetrestaurant Fogo e Água, Alea Resort, Bad Orb , GER • Restaurant [m]eatery, Side Hotel, Hamburg, GER

Hotel Schweizerhof, Luzern, CH • Restaurant Akrame, Paris, FR • Restaurant & Bar Porte Noire, London, GB

Castiglion del Bosco, A Rosewood Hotel, Montalcino, IT • Seaside Resort Finolhu, Finolhu Baa Atoll, MV • Oenopolis, Asperen, NL

Per il Vino, Valkenburg an de Geul, NL • Dormio Wijnhotel Valckenburg, Valckenburg, NL

Denver Wine Merchant, Denver, Colorado, USA • Knife & Spoon, Ritz Carlton, Orlando, Florida, USA



Votes by wine experts

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

Silvio Nitzsche, Sommelier



For more than 30 years, Silvio Nitzsche has looked after both the guests and the wine as a sommelier, amongst others 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

In 2007, the sommelier found a new home in Dresden. Opening the WEIN | KULTUR | BAR he and his team managed to establish one of the best wine bars in Europe in the wine consciousness of many. He has succeeded in creating a place where wine is a given. It is not for nothing that he has already won the "Best Wine List of the Year" award six times.

The WEIN | KULTUR | BAR is listed in Gault & Millau guide and is quoted by Falstaff BARGUIDE 2024 as Germany's best wine bar. The NZZ named the wine bar the best wine bar in Europe in 2024.

Early 2024 Silvio Nitzsche handed over his wine bar to a former employee, who is continuing to run it with great success. Since the beginning of 2024, he has successfully dedicated himself to the podcast project "SOMMELIER", in which he invites Germany's most interesting sommeliers to a dialogue.

In his professional life, the sommelier has received numerous awards for his work and for his company. Silvio Nitzsche has been voted one of the ten best sommeliers in Germany several times by "Der Feinschmecker" magazine and received the "Award of Honour" in 2019. For well over ten years, he has been consistently listed in the top 50 listings of the best German sommeliers by Rolling Pin and Busche Verlag/Aral Schlemmer Atlas. Most recently, he was named "Sommelier of the Year" by Falstaff magazine.

Silvio Nitzsche tastes wines for the "Vinum Wineguide" and for the "Weinwissen" magazine, where he is responsible for the Saale-Unstrut region.



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



"Zieher glasses open new facets and show wine in a completely different way."

Christian Müller, winery Max Müller I
Volkach, Germany



"Zieher glasses manage to enhance the wine with an elegance and delicacy that is unmatched"

Emanuele Trono, @enoblogger, Italy



"With each sip, I understand a little more that this glass is not just a support, but a tool that sculpts the experience."

Yoann Palej, Journalist,
@yoannpalej, France



"It is most impressive how wine-friendly the Zieher glasses are. They make tasting and drinking wine a real pleasure."

Alison Flemming, Mw, Germany
www.tastebyflemming.de



"In my restaurant, guests often ask me about our Zieher Vision glasses. Not considering the perfect presentation of wines in a gastronomic setting would leave the culinary experience incomplete."

Christian Stahl
Michelin-starred chef and winemaker,
@christian.stahl, Germany



"The world's best wines, served in a Zieher glass, are the perfection of my menus!"

Christian Senff, @naminewitt
Föhr, Nieblum, Germany



“

Zieher challenges and encourages us like no other glass manufacturer in our approach to our own work. The perfect glasses accompany us from the wine-making process in the cellar to the precise preparation of culinary compositions in the restaurant. We are united by our uncompromising commitment to quality for the finished product. For me, this is a strong and unrivalled partnership in the exciting world of wine, cuisine, enjoyment and table culture.”

Christian Stahl
Winemaker & Michelin-starred chef



“Partners in Dine”:

@stahlwein & @zieherglass

“In our family, wine is part of meals, family discussions and our life together. However, for the perfect enjoyment experience, the glass culture must also be right. Zieher is my first choice, because great wines belong in great glasses.”

Christian Stahl, www.winzerhof-stahl.de



With over 50 hectares of vineyards, the Stahl winery is one of the most progressive wineries in southern Germany. The former agricultural business in Auernhofen, between Würzburg and Rothenburg ob der Tauber, has been owned by the Stahl family since 1814 and, under the leadership of Christian Stahl and his wife Simone, has developed over the past 20 years into a showcase business with a winery, fine dining restaurant, wine shop and event location.

In 2024, Christian Stahl's restaurant was awarded its first Michelin star, which was confirmed in 2025. Stahl is thus the only winemaker in Germany to hold a Michelin star.

Here, two worlds come together in a unique way: the menus are composed around the wines. The result is a unique harmony and tension between the wines and accompanying dishes, which results in incomparable taste experiences.

TESORO

THE FLAVOUR PRESERVER



TESORO

An aid to wine enjoyment

No 5478 (page 16)



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.



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.

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.

TESORO

The flavour preserver

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, SOMMELIER



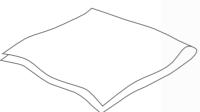
Putting the rule to the test:

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.

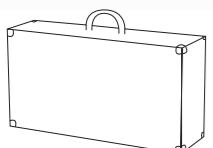


No 5478

diameter 9 cm
height 2.3 cmPU 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



Valuable information about the care of the VISION glass series



Polishing wine glasses correctly

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.

Delivery contains

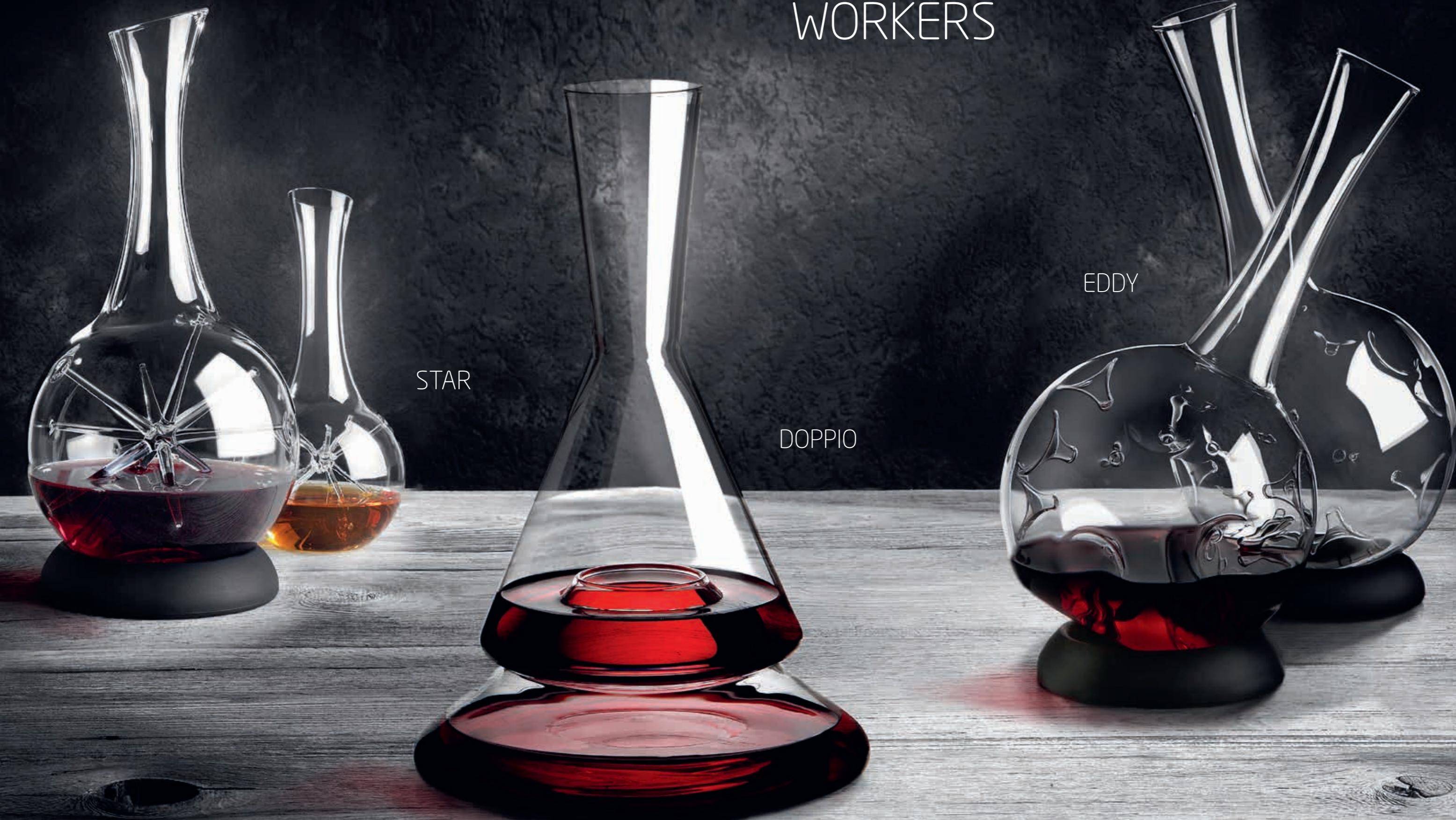
- Glass series VISION:
1x FRESH, STRAIGHT, INTENSE, BALANCED, RICH, NOSTALGIC, SIDE
- 1 Zieher microfibre polishing cloth
- 1 pair of cotton gloves
- Information flyer: Zieher wine glasses and decanter

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.

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

WINE DEVELOPMENT WORKERS





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, SOMMELIER



You can find more information about the wine decanter "Star" at www.zieher-selection.com/en/star/



№ 4948.PB (page 24)



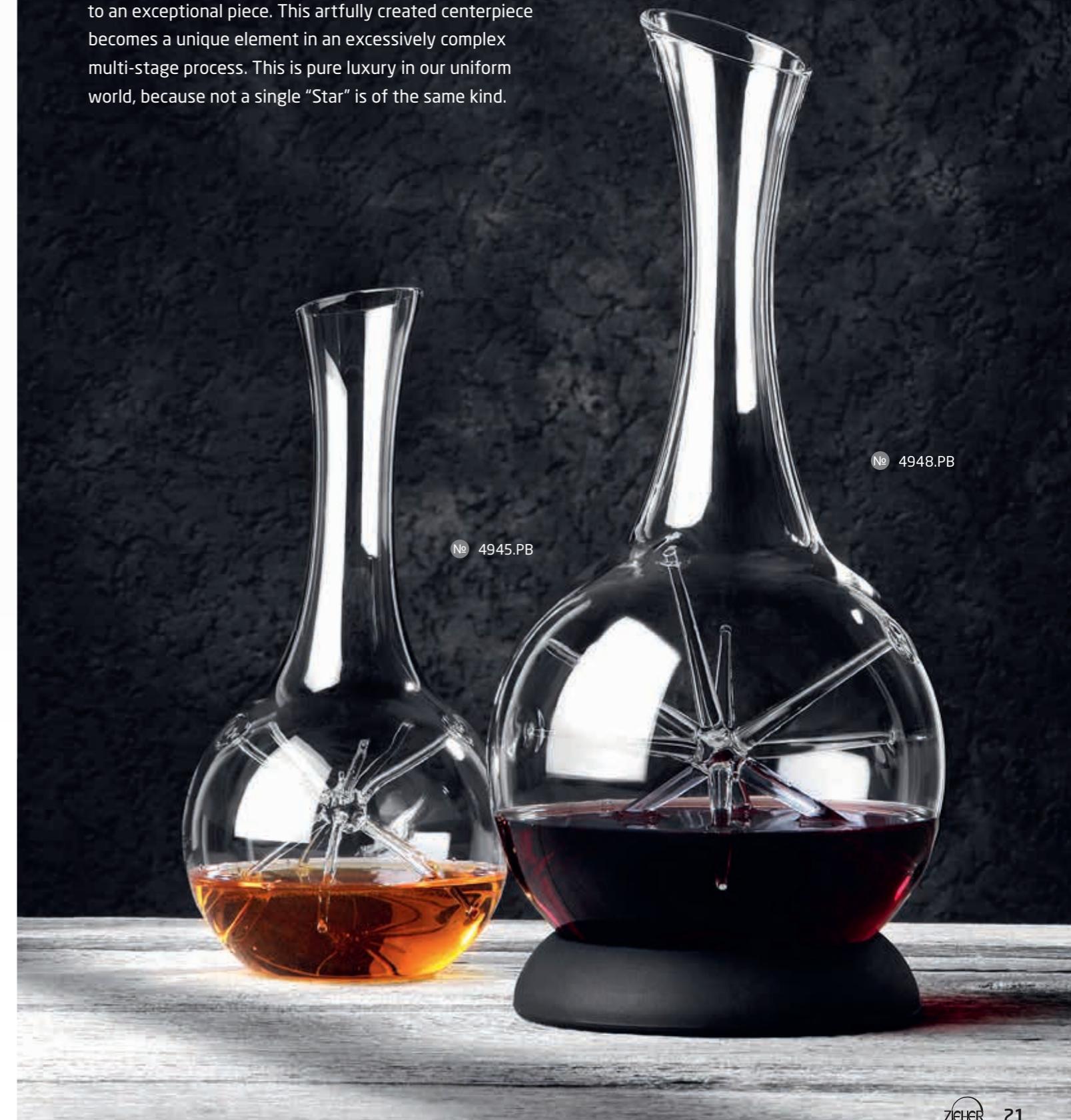
№ 4945.PB (page 24)

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 vinophile pleasure. The individual star raises each carafe to an exceptional piece. This artfully created centerpiece becomes a unique element in an excessively complex multi-stage process. This is pure luxury in our uniform world, because not a single "Star" is of the same kind.



№ 4948.PB

№ 4945.PB



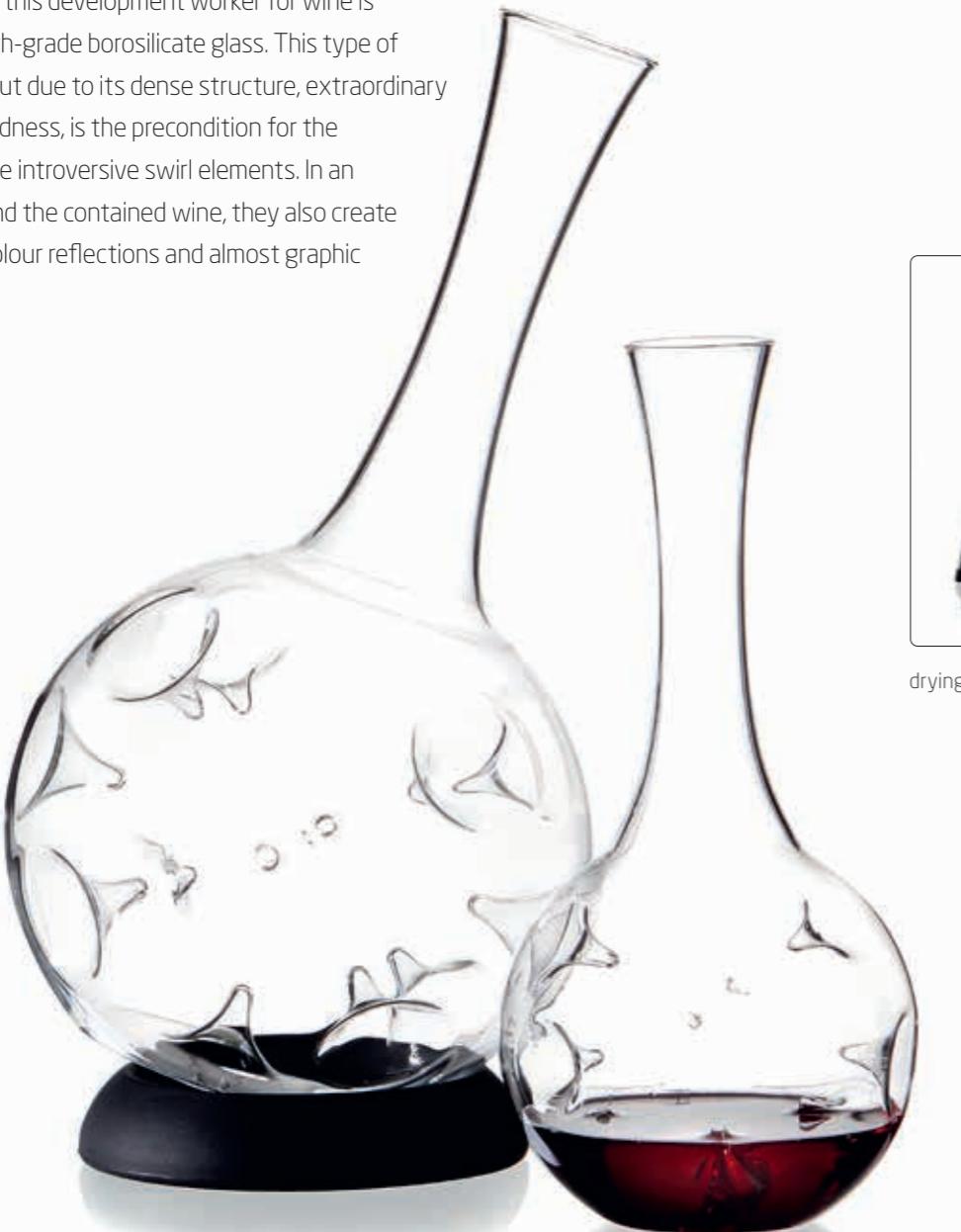
decanter/carafe EDDY

The volume 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.

DESIGN
Silvio Nitzsche



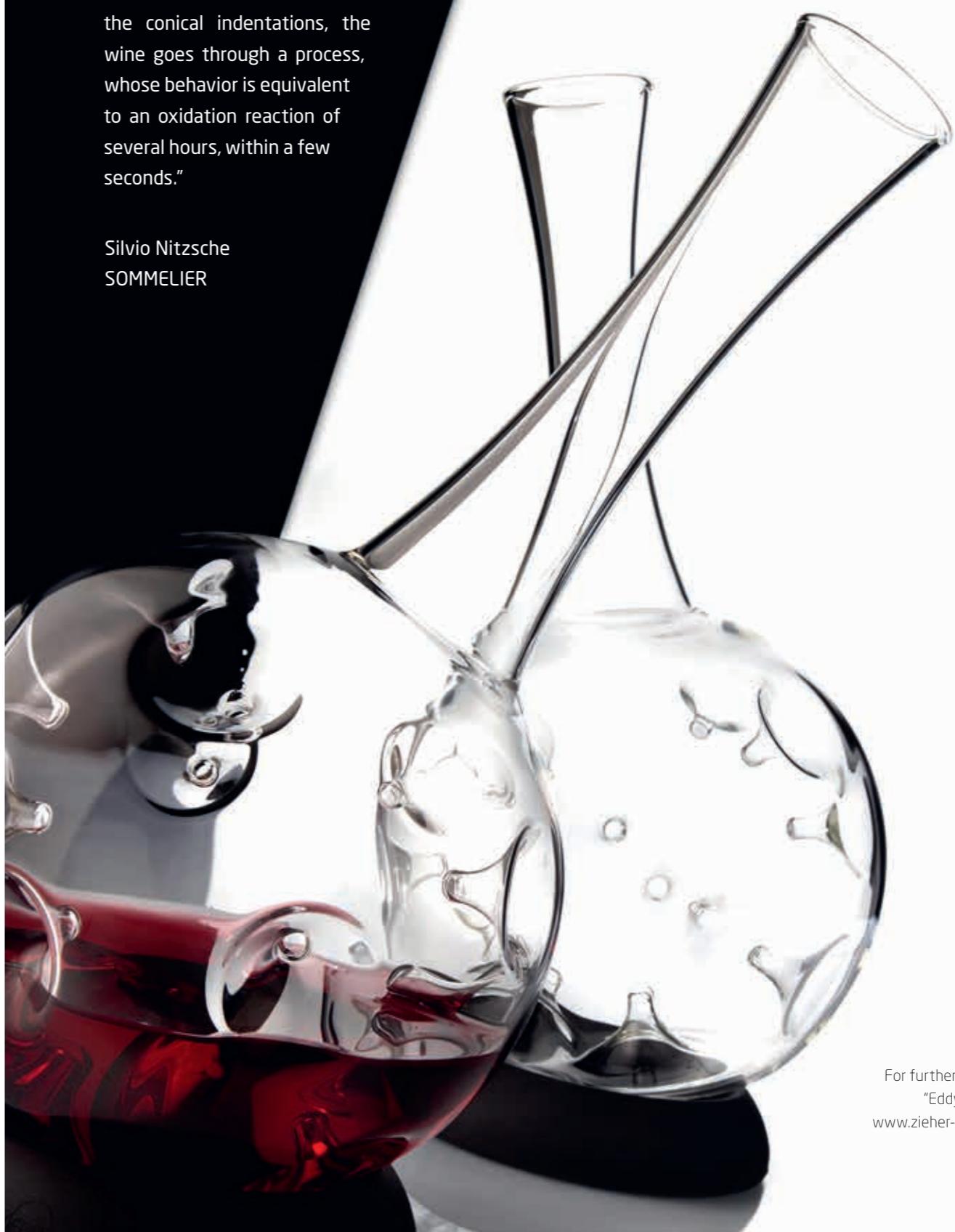
drying rack (page 34)

№ 4891.PB (page 25)

№ 4884.PB (page 25)

“ 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
SOMMELIER



BREATHE DEEPLY!

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

decanters/carafe



recessed grip at the bottom
for better handling!



№ 4948.PB

content bowl
diameter
total height

approx. 1.8 L
15.5 cm
34 cm

PU
EAN

1 set (2 parts)
4023174301328



content bowl
diameter
total height

approx. 1.8 L
15.5 cm
34 cm

PU
EAN

1 set (2 parts)
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

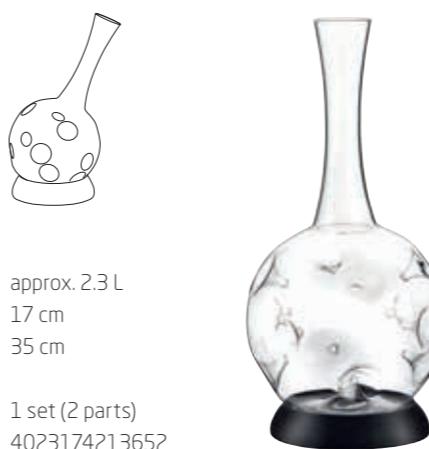
Material

- 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

decanters/carafe



№ 4884.PB

content bowl
diameter
total height

approx. 2.3 L
17 cm
35 cm

PU
EAN

1 set (2 parts)
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

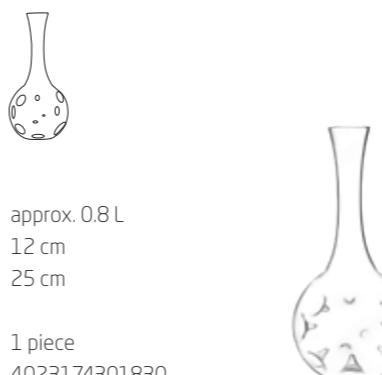
- Decanter: high-grade borosilicate glass, robust and easy to clean
- Base: matt black silicone, guarantees a firm stand and allows an inclined positioning

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.



№ 4891.PB

content bowl
diameter
height

approx. 0.8 L
12 cm
25 cm

PU
EAN

1 piece
4023174301830

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

"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



№ 4892.PB

content glass
diameter glass
height glass

approx. 540 ml
9 cm
27 cm

PU
EAN

1 set (3 parts)
4023174301847

"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

№ 4946.PB

content glass
diameter glass
height glass

approx. 540 ml
9 cm
27 cm

PU
EAN

1 set (3 parts)
4023174300864



№ 4945.PB

content bowl
diameter
height

approx. 0.7 L
11.5 cm
24 cm

PU
EAN

1 piece
4023174300819

№ 4945.PB

content bowl
diameter
height

approx. 0.7 L
11.5 cm
24 cm

PU
EAN

1 piece
4023174300819

SPOT ON!

Base ring with LED light

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

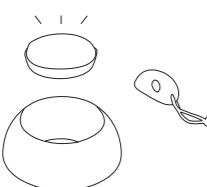
The rechargeable Zieher LED light fits exactly into the cavity at the bottom part of the ring and thus can put the served wine in the limelight from inside the decanter. In the beginning, the illumination effect inside the filled decanter can be very unobtrusive, when serving strongly pigmented red wine.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

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

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



rechargeable LED



№ 8153.01PB

height ring
diameter ring
power plug

5.5 cm
15.2 cm
Europe



1 set (4 parts)
4023174301427

BASE RING WITH LED LIGHT

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

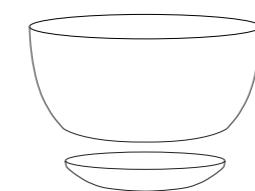
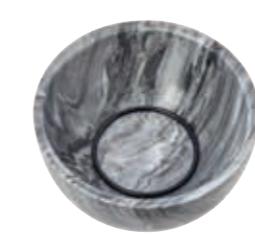
CARVED IN STONE

On hot days, decanting wine while keeping it at the optimal drinking temperature can be quite a challenge.

The decanter cooler "On The Rocks" offers an innovative and highly aesthetic solution for this situation.

"On The Rocks" has been exclusively designed for Zieher decanters "Eddy" (4884.PB) and "Star" (4948.PB). The selected gray marble is captivating due to the diverse patterns of its marbling. Each piece is unique and offers the opportunity to decant and simultaneously chill white, rosé, and red wines in a stylish manner.

№ 4948.PB (page 24)



№ 8059.PB

content approx. 1.4 l
diameter approx. 20.5 cm
total height approx. 11 cm

PU 1 set (4 parts)
EAN 4023174304558



"ON THE ROCKS" DECANTER COOLER SET

The top part of the cooler (suitable for decanter "Eddy" and "Star") is stored in the freezer, while the matching base remains unchilled. It captures the condensation that forms on the frosted top part during use, ensuring that the table remains dry and free from unwanted water stains.

The exceptional

The frozen bowl ensures that the wine maintains the desired drinking temperature for longer on hot days. Two silicone rings dampen noise and protect the decanters when inserted into the cooler.

Material: Polished marble/silicone

Delivery contains

1 bowl and 1 saucer made of marble, 2 silicone rings compatible with "Star" 4948.PB (page 24) and "Eddy" 4884.PB (page 25)

Please note:

Marble is a natural product, which means that the grey marbling can vary strongly. This is exactly what creates the vivid and unique look of this natural stone. Specific groceries, especially those that contain fruit acid (citric acid), may damage the surface in case of longer contact. Therefore we recommend avoiding direct contact with edibles. Please clean only with a wet cloth and gentle cleaners. Not dishwasher-safe.

ⓘ In black gift box

decanter/carafe DOPPIO



№ 5480.04 (page 7)

DESIGN
Itamar Harari



№ 4894.PB (page 32)

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.

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.

MAY IT BE SOMETHING MORE?



wine decanter

PEBBLE



drying rack (page 35)

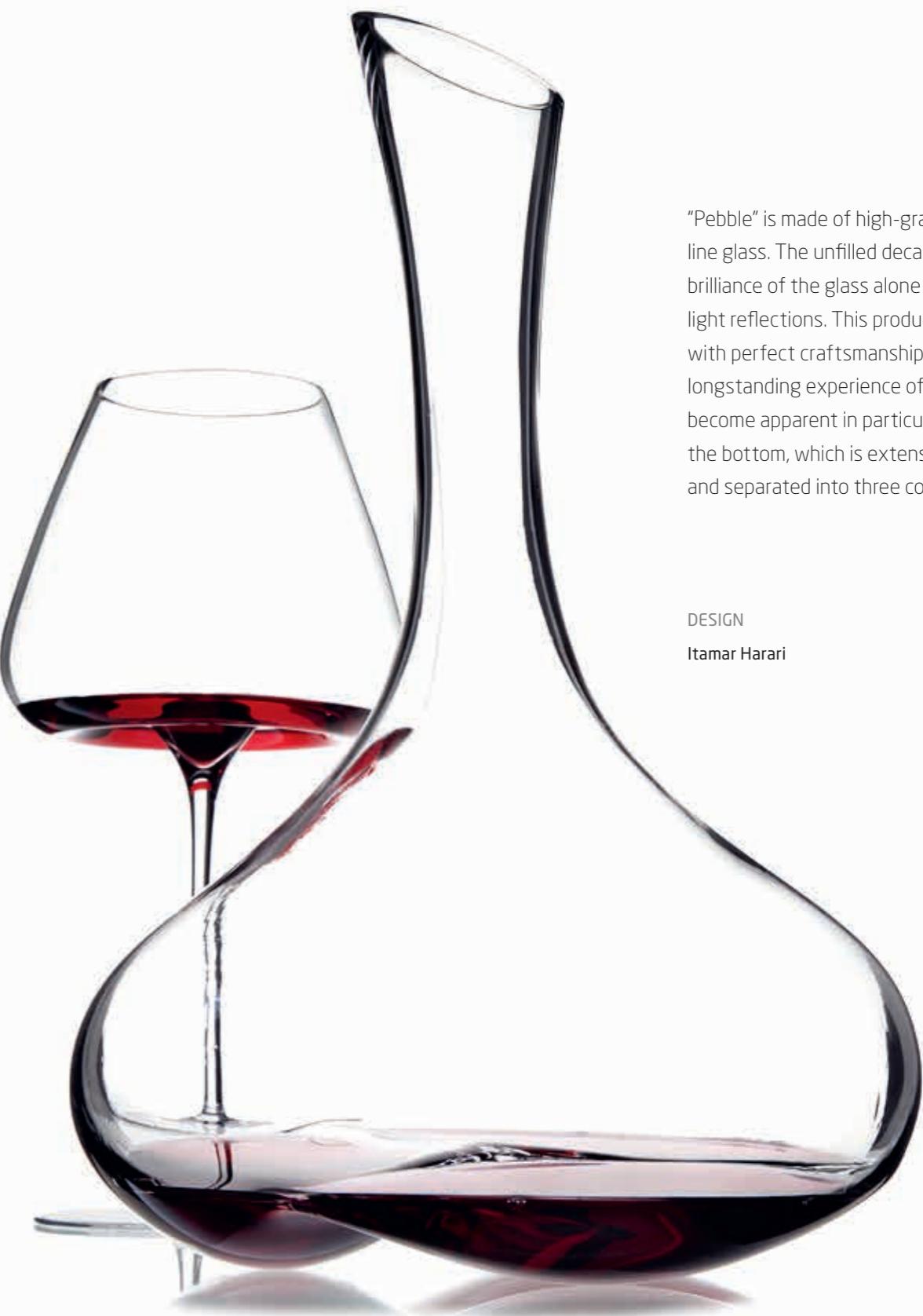


№ 4890.PB (page 32)



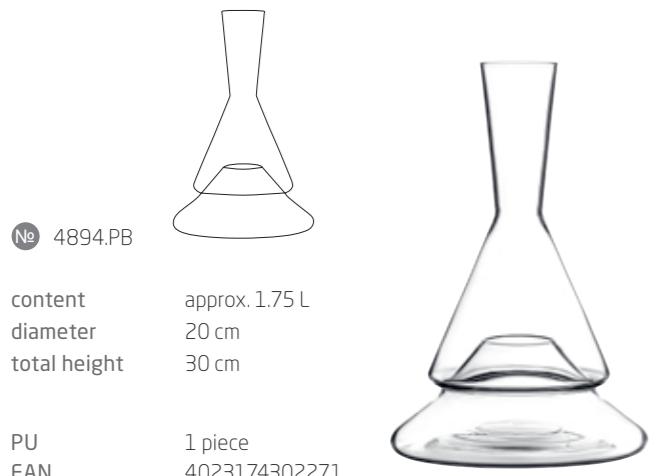
Due to the shaping of the neck, the wine flows along the entire inside area while filling the decanter, which maximises the surface of the wine and thus contributes to the aeration. The three swales at the bottom serve to further swirl the poured wine, which results in a gentle but nevertheless very 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" 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



"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



"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

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 getting in easily.



care instructions decanter

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.

drying rack



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

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

Material: Highly polished stainless steel, silicone

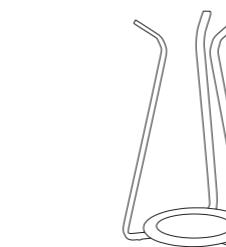
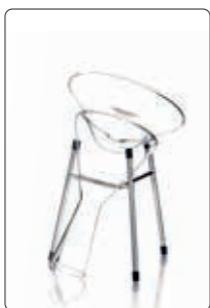
Delivery contains:

1 drying rack

in black gift box

No 8014.20PB

total height 20 cm
PU 1 piece
EAN 4023174300857



No 2231.PB

colour brass coloured
height 26 cm
diameter 18 cm
PU 1 piece
EAN 4023174303636

No 2233.PB

colour black
height 26 cm
diameter 18 cm
PU 1 piece
EAN 4023174303629





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).

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

Below is a great collection of very special Zieher moments.

Thanks so much for your creativity!



① ⑤ Andrea Zigrossi, @trotterwine ② ③ Gilbert Bages, @drinkinmoderation
④ Diane Souquiere, @dalkia_loves_wine ⑥ Konrad Lifestyle by DJ Antoine, konradlifestyle.com



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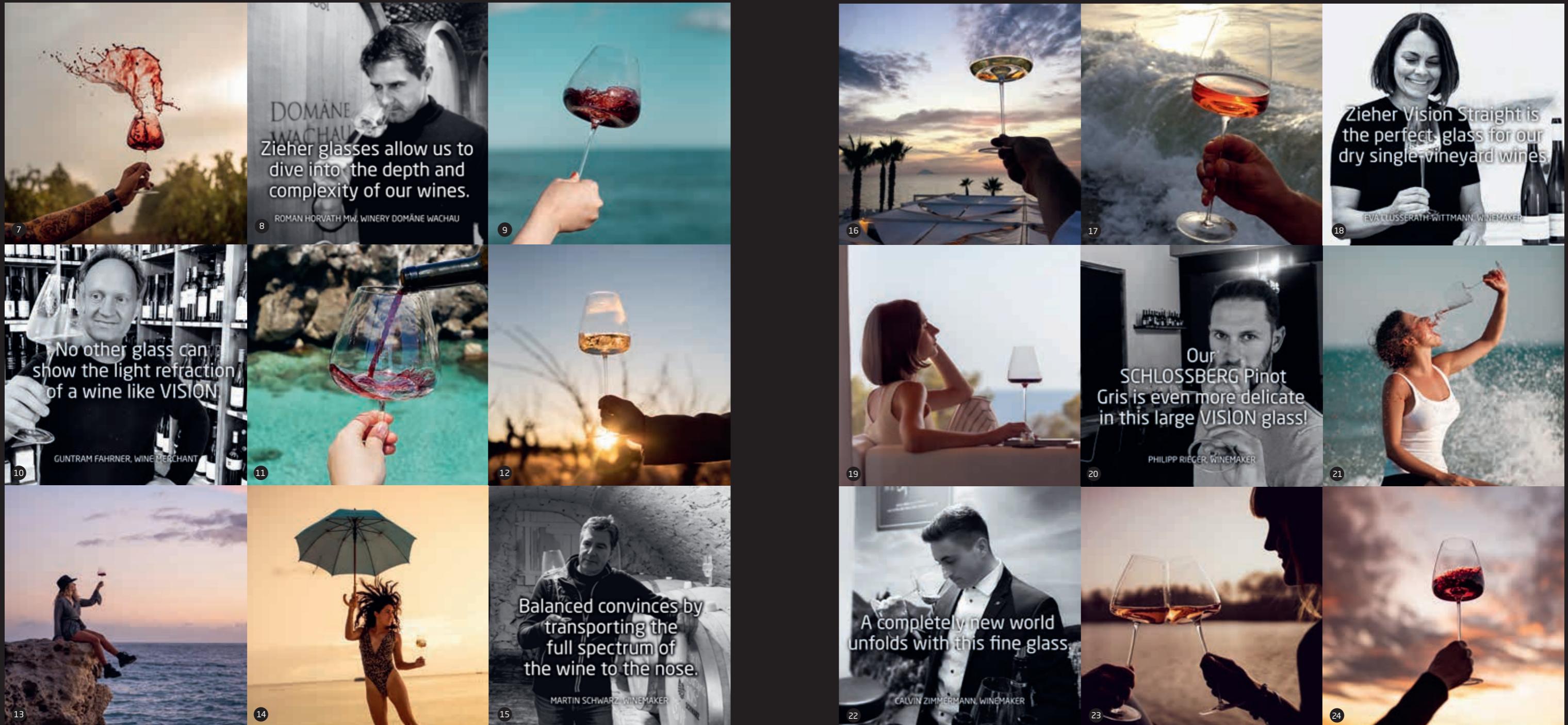
[youtube.com
/user/ZieherGermany](https://youtube.com/user/ZieherGermany)



[pinterest.de
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⑨ ⑪ Elisa Dublyanska, @ilviaggioinuncalice ⑩ Guntram Fahrner, @weinlade_am_gutenbergplatz ⑪ Enrico Maggiore, @enrico.onthewine

(13) Phototannins, @phototannins (14) India Donisi, @winespicegirl (15) Martin Schwarz, @martinschwarz_weingut

¹⁶ Francesco Ciardullo, @ciardulloofficial ¹⁸ Eva Clüsserath-Wittmann, @ansgarcluesserath

19) Francesco Clardillo, @clardilloofficial 20) Eva ClassenRuth Wittmann, @angareidesserrath
19) Elena Vinyàrskaya, @readmeawine 20) Philipp Rieger, @weingutrieger

⑯ Elena Vinyarskaya, @readmeawine ⑰ Philipp Rieger, @weingutriegel
⑱ Calvin Zimmermann, @Weingut_max_schell ⑲ WeinRaum, @weinraum_de

(22) Calvin Zimmermann, @Weingut_max_schell (23) WeinBaum, @weinbaum.de

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