

Zalto Information

DENK'ART:

The most successful, handcrafted, functional wine glass range on the market today. Since their launch, they have quickly become the benchmark in wine glass appreciation. Developed with the aim of prioritising the perfect enjoyment of wine while allowing the glass itself to take a backseat through weightlessness. Relentless precision combined with an appreciation for wine reduces the glass to its essentials. Combining centuries-old craftsmanship with a modern, detailed aesthetic plus a featherweight feel with impressive functionality. This now timeless wine glass series, conceived by Hans Denk, creates a worthy memorial to a recognised wine expert. Searching for truth in wine.

The DENK'ART glasses now enjoy cult status in the world of wine. Appreciated by winemakers and wine enthusiasts alike, they have revolutionised the wine glass and thus set new standards for the perception of drinking. Recently, the glasses were given the "Unimprovable Award" in the renowned Wall Street Journal as one of 6 products of their kind that could not be improved. International experts are convinced of the functionality and quality. Numerous top winemakers, restaurateurs and wine connoisseurs trust the advantages of the glasses from the Denk Art series. These masterpieces differ from other glasses from the moment you touch them. What is immediately noticeable is the balance - the glasses appear delicate and elegant. The Denk Art series combines long-standing tradition, craftsmanship driven to the extreme with perfect, well-proportioned aesthetics, form and unmatched functionality. Nothing is accidental here, but rather the result of fine-tuning the perfect proportions as well as the optimal shapes in countless tastings of prototypes by Hans Denk, the father of this unique glass series. The goal is to offer the optimal vessels for the perception of the entire spectrum of a wine's aromas whilst also determining the wine's flavour. They offer decisive parameters for the optimal shapes and so, ultimately, the decisive choice of which glass to use.

Series W1:

The stemless addition to our range. Developed and manufactured in line with to the high standards of our functional wine glasses. Combining the timeless design ethos and perfect craftsmanship with modern aesthetics to give an optimal drinking experience.

Decanter 67:

The slim, elegant carafe with an elongated neck and a discreet glass stopper. It celebrated its premiere in one of the most important wine clubs in the world and has since proven itself during demanding use in terms of everyday suitability, design and function.

Handcraft Tradition

As with only a few other products, the production of a Zalto glass is rooted in four primal elements and a tradition that is more than 2000 years old. EARTH, in the form of quartz sand is turned into glass by the FIRE of the furnace. AIR from the traditional glassmaker's pipes gives the glass its shape in combination with a wooden mould. WATER immerses itself in the pores of the wooden mould creating a layer of vapor that gives the glass its perfect surface. Each Zalto masterpiece is exclusively handmade with equipment and techniques used since before Christ, making each unique. Only a few of the most experienced and best glassblowers can produce these fine glasses, playing the most important part in their production. In any case, the result justifies the incomparably high workload of production, combining the application of tradition with modern manufacturing excellence. Exclusively mouthblown-Committed to handcraft tradition.

Glass description:

	Height	Width	Volume
Burgundy	230 mm	125 mm	960 ml:

This glass integrates acidity with fruit by enhancing both the bouquet and the sweet components of the wine. It was conceived for elegantly structured red and white wines with substantial aroma and fine length.

Recommended for Pinot Noir, Blaufränkisch, Syrah and Nebbiolo (Barolo or Barbaresco) as well as concentrated Chardonnay, Chenin Blanc, Grüner Veltliner and Sauvignon Blanc.

Bordeaux	230 mm	109 mm	765 ml
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Designed for full bodied red wines with lots of character, strong tannins and high extract as well as expressive white wines with phenolic structure, this glass balances power, density, extract and tannin.

Recommended for Bordeaux, Rioja, Sangiovese (Brunello), Cabernet Sauvignon, Merlot, Shiraz, Blaufränkisch and barrel aged Zweigelt as well as Chardonnay and Orange Wine.

Universal	235 mm	91 mm	555 ml
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For expressive, medium to full bodied wines with fine minerality and subtle aromatics, this glass emphasises complexity and refinement.

Recommended for Riesling, Grüner Veltliner, mineral edged Chardonnay, Chianti and complex sparkling wines.

White wine	230 mm	81 mm	420 ml
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For elegant, classically fruity white wines and rosé as well as medium bodied, unoaked red wines, this glass emphasises fruit, minerality and freshness.

Recommended for Riesling Kabinett, Sauvignon Blanc, Muskateller, noble late harvest wines with residual sugar and growers' Champagne as well as Sekt, Sake, Sherry and light beers, this glass is also suitable for charmingly fruity, young white and red wines.

Champagne	240 mm	75 mm	250 ml
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Elegantly shaped for sparkling pleasure, this glass provides the enchanting bubbles of this world finesse and nobility, enhancing their minerality.

Recommended for Champagne, Sekt, Prosecco, Spumante and Cava.

Dessert wine 230 mm 85 mm 320 ml

Intended for noble dessert wines as well as barrel aged distillates and mature Champagnes, this glass underlines elegance and refinement, perfectly balancing power and sweetness.

Recommended for Sauternes, Auslese, Trockenbeerenauslese, Ice Wine, Port, Sherry, Madeira, Brandy and Single Malt Whisky.

Digestif 210 mm 70 mm 140 ml

Designed for elegant distillates or liqueurs, this glass harmoniously blends the aromatic experience with fruit and flavour.

Recommended for fruit distillates, Grappa, Tequila, Bitters and Sherry

Beer 223 mm 80 mm 370 ml

Conceived for pilsners with fine hops' character and lagers, this glass induces a stable foam formation.

Recommended for pilsners and blonde lager beers.

Water 195 mm 81 mm 420 ml

This standard glass should always be placed next to the wine glass. As its shape is similar to that of the white wine glass, it can also be used as a tasting tool.

Recommended for water, non-alcoholic drinks und tender, finely tart beers.

Decanter & More:

We generally recommend decanting almost all wines. In particular, young wines often benefit greatly from aeration and will quickly develop more complexity. We thus offer a diverse selection of decanters and carafes. These include slender, versatile shapes that allow for more gentle aeration. Especially for mature wines, we recommend these elegant decanters as they have less oxidative impact. As all of our glasses have a large surface area at the normal fill level, they also aerate the wine and enhance its aromas. With older vintages, the two in combination make it possible to enjoy every wine at its peak.

Decanter No25 175 mm 67 mm 350 ml

Volume: 350 ml. For delicate white wines, water and fruit juices, this decanter enables optimal flavour development while preserving freshness. It is also suitable for storage in the refrigerator.

Decanter No75 248 mm 93 mm 820 ml

Volume: 820 ml. For delicate white wines, water and fruit juices, this decanter enables optimal flavour development while preserving freshness. It is also suitable for storage in the refrigerator.

Decanter No150	300 mm	123 mm	1600 ml
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Volume: 1600 ml. For delicate white wines, water and fruit juices, this decanter enables optimal flavour development while preserving freshness. It is also suitable for storage in the refrigerator.

Decanter Axiom	204 mm	155 mm	1450 ml
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Volume: 1450 ml. For both red and full-bodied whites, this decanter ensures that the wine receives the ideal aeration to develop its bouquet and flavour.

Decanter Mystique	185 mm	213 mm	1900 ml
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Volume: 1900 ml. For full bodied reds that need a more air contact over a large surface area, this decanter is ideal for the perfect aeration of magnum bottles.

Spittoons:

Available for tastings in two sizes and three colours (grey, red and green), either as a personal vessel or one for table use. Slightly transparent, they are nonetheless deliberately opaque enough to screen the liquid.

Spittoon	50 grey	130 mm	117 mm	610 ml
Spittoon	50 red	130 mm	117 mm	610 ml
Spittoon	50 green	130 mm	117 mm	610 ml
Spittoon	250 grey	210 mm	189 mm	2900 ml
Spittoon	250 red	210 mm	189 mm	2900 ml
Spittoon	250 green	210 mm	189 mm	2900 ml

Gravitas

Gravitas was one of the Roman virtues, weight and dignity, derived from gravis: heavy, repose in themselves.

Grounded to earth through the eschewal of a foot at the base of its stem, the Gravitas glass both catches and demands the attention of every wine connoisseur.

Inspired by the idea of winemaker *Peter Veyder-Malberg* each glass balances gently on a ball at its foot and a graceful dint in its bowl.

This precarious balance commands a similar respect for the wine itself. In a Gravitas glass, the wine reveals itself in all its colour against a bright background, coats the surface of the sidewalls and instantly imparts its inner character. This unique shape requires the connoisseur to pose it on the table with the same care he affords the wine.

With the goblet of our tried and tested Denk'Art Burgundy glass, experience with the Gravitas glass a tasting enjoyment of a different kind. The recumbent shape keeps the aromas more intensely focussed in the glass.

W1:

Following our minimalist philosophy, reducing everything to the absolute essentials while maintaining maximum functionality and emphasizing modern aesthetics, the W1 series has proven to be not only a perfectly shaped companion, but also an independent personality on the table. The shape, which opens as it rises with the deliberately chosen angle for the perfect drinking flow.

In keeping with the timeless design of the Denk'Art series, the shape of the W1 is perfectly balanced. Thanks to their invisible lightness, they almost float in your hand. Moreover, due to the thin rim, they further emphasize the light, fine sensory perception of freshness and taste.

Available as a clear tumbler or with an optical effect, both W1 glasses are made from unleaded glass. Alone, or better as a complement to the wine glass on a perfectly set table, the two form a pair that should not be absent on any occasion. The different finishes make it possible to discreetly distinguish between still and sparkling water.

W1 Coupe Crystal Clear	98 mm	91 mm	380 ml
W1 Coupe Effect	98 mm	91 mm	380 ml

Carafe 67

The carafe 67 skillfully combines a slim silhouette with a longer neck and is the perfect addition to the existing range. Equally suitable for wine and water as well as non-alcoholic beverages, this carafe, like all our products, is characterized by being perfectly balanced. The longer neck makes pouring easier at the table. Due to the tapering top and the narrow neck, it guarantees gentle decanting and is therefore also ideal for sparkling wine. Put through its paces in the rough everyday life of one of the most exclusive wine clubs in the world and following excellent feedback, the carafe is very stable and proven practical despite its slim shape. It is highly suitable for storage in the refrigerator door. The complementary ball stopper rests naturally as a closure on the elegant rim both to keep external influences out and to capture the decanting effect and the aroma of the prized contents.

The fascination of glass craftsmanship.

Anyone who has ever seen the traditional production of a glass is struck by how fascinating this ancient craft is. There is a charm to the apparent contradiction of the primal fire and the demanding work of the glowing furnace with the precise mechanics and the instinct that is necessary to create these works of art. Despite the simplest of tools, the master glassmakers achieve an astonishing precision that cannot be achieved in this form even with the most modern technology thus giving the human component an outstanding value.

As in music, where the handmade violins of the experienced masters from Modena are considered by many to be unmatched despite today's possibilities in the production of modern violins, Zalto glasses are fascinating instruments for drinking pleasure.

Perfection

Handcrafted perfection is the core principle of Zalto. That is why our glasses have always been made from carefully selected raw materials using complex traditional methods. The fine design of the glasses demands the skill of the glassblower to be unparalleled. The handmade work is reminiscent of the fine craftsmanship of Venetian glass artists of the Renaissance. Balance - virtuosity - taken to extremes – a combination of modern raw material technology with traditional centuries-old production methods.

Regardless of the fascination with this craft, mouth-blown glasses still have advantages over machine-made glasses. Mouth-blown bowls have a different surface structure that is microscopically rougher and results in a larger surface area. In contrast to mechanical watches, which are complex works of art, the perfect details of human craftsmanship with wine glass bowls cannot be achieved by machine to this day. The perfectly balanced design without seams and joins is another important point of our philosophy, that the wine is the focus and no detail of the glass should distract.

The human component is by far the most important factor. Every part of the glass is made by hand with the help of the simplest tools, with a perfectly coordinated team of eight people dividing the various stages of work. With the exception of the bowl, which is blown into a mold, the glasses are created free-hand using the trained eye of the glassblower.

Only the best master glassmakers in the world can produce glasses of this quality and level of execution. This requires years of training and practice. The delicate, thin-walled production of lead-free crystal glass in combination with a decidedly slow cooling phase after glass blowing ensure its high elasticity. In conjunction with a meticulous final inspection, in which all the glasses that do not meet the guidelines are melted down and recycled, the effort that is necessary for the creation of those masterpieces that bear the Zalto logo becomes clear.

Tradition

The roots of our company lie in the northern Waldviertel, where the glass tradition goes back to the early 14th century. The Zalto brand goes back to glassmakers from Veneto, who settled in this region. The forest belt, which stretches from Saxony over northern Bohemia and the Bavarian forest to the Carpathian Mountains, has always been a focus of European glass culture due to its range of raw materials. At the turn of the century, the region was home to over a hundred huts. The Waldviertel once housed 120 glassworks. Little by little the old craft came to a standstill. After the decline of the glass industry and the enormous challenges for manual production, we are continuing this tradition. With the introduction of the DENK'ART series and the uncompromising focus on high quality drinking and leisure glasses, the traditional Zalto brand was successfully led into the future. Today we are proud to continue this tradition as an independent, family-run company. This independence does not force us to pursue any marketing-driven product variety. Our guideline is to concentrate on the essentials, thought out and checked, down to the last detail. For this reason, we only bring products onto the market if they meet the high demands on functionality, aesthetics and customer benefits.

Experts

We are honored that some of the most respected and influential wine critics, journalists, winemakers, sommeliers and wine experts not only appreciate Zalto, yet also use our glasses. Last but not least, we are grateful for the refined palate that is in every wine enthusiast. We see the overwhelming response as confirmation and an incentive to stay true to our values, to continue on the path and to maintain innovation and quality.

“If you’re looking for glasses and your budget tiptoes into hand-blown territory, though, these are, truly, the best I’ve ever used.”

Andrew Jefford , Decanter.com

“I didn’t think, that there would be anything better on the glass market ... this glass is. Moreover, it has something erotic ...”

Francois Mauss, President of the «Grand Jury European»

“Its stem was bouncy, balanced and fine as a violin bow, light as a hummingbird’s bones. Its rim was as honed as my favorite knife. This wasn’t merely a wine glass; it was a precision instrument that bordered on the spiritual...”

Alice Feiring, alicefeiring.com

“Quite possibly the greatest wine glass we’ll ever drink from.”

Adam Rapoport, bonappetit.com

"Zalto Wine Glasses...life is too short to drink bad wine, it is also too short to drink good wine from bad glasses"

Deidre Woollard, Luxist.com

“Thomas Keller is using them at the French Laundry and Per Se. They’re on tables at Eleven Madison Park, Bouley and Le Bernadin, too. Even Robert Parker has given Zalto an enthusiastic review. Sommeliers are crazy about Zalto glasses.”

S. Irene Virbila, Los Angeles Times

“Great wines develop even better in the Denk`Art glass — a great enrichment for the entire glass- and wine-world!”

Franz Hitzberger, Chairman of Vinea Wachau

“Much has been said and written in superlatives about the form, functionality and quality of Zalto. The only compliment that I can add is that they are the only glasses that I use at home.”

Joel B. Payne, Chief Editor Vinum Wine Guide

“The Denk`Art glass is fleet footed, very elastic and, despite the almost delicate working, almost unbreakable. Furthermore, it makes a great visual impact, is contemporary in design and, all things considered, superior to all other glasses.”

Heinz Reitbauer, Chef of the Michelin Starred restaurant Steirereck

“The Burgundy glass from Denk`Art is, for us, the perfect drinking vessel for Grüner Veltliner, especially for the more mature, particularly premium and the more concentrated Smaragd wines. The glass creates for such wines a mellow glaze that allows the profound fruit and elegance to express itself completely. We remain enthralled after each tasting!”

Rudolphine and F.X. Pichler, legendary winemakers from the Wachau

“Lovely to handle – featherlight, very fine rimmed and curiously flexible...compared to the Riedel Sommelier range, they’re very reasonably priced.”

Fiona Beckett, www.matchingfoodandwine.com

“... there are plenty of other good wineglass manufacturers out there, from Dartington to Schott Zwiesel. I rate the Austrian company Zalto particularly highly. Its glasses are delicate and elegant to hold, and beautifully designed for enjoying wine. The one that catches my eye is the Universal glass, which is designed for both red and white wine.”

Olly Smith, The Daily Mail

“... I’ve been doing a few comparisons with the Zalto and other glasses... I’m impressed enough to covet some Zalto.”

David Schildknecht, Robert Parker’s Wine Advocate

“I’ve recently come across another glass manufacturer whose glasses I really love: Zalto. These are truly beautiful hand-blown glasses that are amazingly light and delicate, yet quite flexible and resilient too.”

Jamie Goode, The Sunday Express, UK

“Zalto glasses are the thinnest and most delicate glasses I have ever come across, yet seem springy and almost elastic in the hand... and would give any serious wine lover a real thrill over the closeness of contact they offer.”

Jancis Robinson MW, Financial Times, 2010

"The thin glass showed the color beautifully and the shape enhanced the aroma. Even better, I found they are dishwasher safe and resist clouding. If you love wine, Zalto offers a stylish and modern alternative to fine stemware currently on the market".

Marisa D’Vari

"We recently discovered Zalto Denk'Art glassware from Austria, whose elegant, eye-catching design first piqued our interest and whose dishwasher-safe performance won us over. These glasses allow us to swirl and view appealing whites and inhale the bold aromas of reds. If we use them every weekday for a year, we'll have upgraded every sip of wine we drink for just a few dimes a day".

Karen Page and Andrew Dornenburg, The Washington Post

“The wine whisperer. The ultimate wineglass. Everything is amplified, richer, finer. When the wine is perfect, the experience is sublime. There will be no upgrade, no obsolescence.”

The Unimprovable Awards, Wall Street Journal Celebrating 6 perfect things

“The current gold standard”

Eric Asimov, NY Times

“The Stradivarius among the wineglasses”

Stuart Pigott, The Riesling Story-The best White Wine on Earth

References:

We consider a trusting relationship with our long-standing customers and partners as a privilege and an important cornerstone of our core values and philosophy. Hence why discretion and integrity are an important component. We are all the more pleased that countless numbers of the world's best winemakers, restaurateurs and sommeliers and other professional users around the world place their trust in us and our products using them in good conscience during their demanding everyday life.

If you observe carefully, you will find our glasses in many of these establishments. If not always obvious at first glance, then do not hesitate to request that special wine experience in Zalto glasses.

Unleaded crystal suitable for dishwasher use

Despite their featherweight feel and fine craftsmanship, all of our glasses fulfill the attributes of a modern glass in terms of care and longevity. Carefully selected raw materials free of lead oxide ensure a high resistance to cloudiness.

We generally recommend cleaning in the dishwasher, as manual polishing, the most common cause of glass breakage, is no longer necessary. Alternatively, careful, professional cleaning by hand is recommended. Despite their delicate appearance, the suitability of Zalto glasses for everyday settings is proven by their wide use in professional environments. To ensure that you continue to enjoy them for a long time, please follow our instructions for their care.

Archetypes

Our glasses were not designed for specific grape varieties or growing regions, but according to the predominant aromas and flavours that are decisive for the smell and taste of a given wine. Often factors from vineyard management, or choices made by the winemaker in the cellar, influence the expression of substances such as tannins, phenols and fruit esters that determine aroma and taste. They also influence the choice of the appropriate glass for each wine. For some wines, many professionals often prefer glasses other than those intended for the grape variety. For example, you might choose the Burgundy bowl for fine Syrah from the northern Rhône or the Bordeaux glass for a more powerful Shiraz from Australia rather than using a dedicated Syrah glass for both.

In general, with our deliberately short range of glasses, we try to highlight the entire spectrum of aromas of the most diverse wines and spirits, without patronizing the drink connoisseur through type-specificity. It is therefore definitely worth tasting the same wine from our different glasses and finding the best combination for you.

Straight sidewalls

Right from the start, with the conception of the first prototypes, the basic shape of the bowls was based on straight side walls. Our conviction matured to implement this concept uncompromisingly, combined with balanced curves at the respective bend, as this promised a precise display of the aromas in tastings. We attribute this to the immediate, direct connection of a straight line that should not alter aromas. You will also find an interesting article on this subject in the Decanter magazine, which deals with the differences between straight side walls and the classic oval shape. While the classic shape tends to integrate and round off aromas and the primary fruit appears superficially, the straight shape of our glasses shows a more detailed range of aromas, which is less forgiving of the smallest errors, but gives secondary aromas and minerality more expression. In line with our principle, to transport the wine in the glass as true to the detail as possible.

Indulging all five senses

Sight: The first glance already reveals the harmony of a perfectly shaped bowl with balanced proportions for maximum transparency. The glass sets the scene for the wine, not itself. The wine's colour is allowed to shine.

Touch: The haptic properties essentially determine the quality of a wine glass: the wafer-thin body, the bowl smoothly sanded on the upper edge and without a rim. The stem falls delicately and at the same time feels firmly in the hand. The glass vibrates: proof that all parts are mouth-blown.

Hearing: The pleasant sound of fine glasses is an important, even sensual part of enjoying wine. Toast heartily with the Denk'Art glasses from Zalto. You needn't be shy.

Smell: This is most important function of a high-quality glass. When swirled, myriads of aromatic substances are released. How they reach the olfactory nerves, which of them are emphasized and which remain mute, all depends on the shape of the bowl. A large surface area favours the exchange with oxygen. Towards the top, the body tapers like a chimney, but in a slightly different way for each type of wine. That is why there is the right Zalto glass for every wine.

Taste: The tongue perceives the different taste components in different places. The design of the glass can influence the extent to which the tastebuds are stimulated by sweet, sour, salt, bitter and umami. A wide bowl lets the wine flow backwards, a narrow goblet wets the tip of the tongue first. The glass defines the intensity of the fruit, the acidity, the tannin - from the first sip to the last.

Angles

A cosmic phenomenon inspired the development of the Denk'Art series. The angles used of around 24, 48 and 72 degrees correspond to the inclination angle of our earth or its multiple. If you believe the traditions, the ancient Romans recognized that this angle had outstanding properties in the manufacture of storage containers. Food not only stayed fresh longer in it, it also tasted much better. The fact that in Zalto Denk'Art Glass Wines unfold optimally in the nose and on the palate can also be traced back to these cosmic parallels. On its orbit around the sun, the axis of the earth is not at right angles to the orbit, but inclined by about 24 degrees and is, among other things, the reason for our seasons. Not least because of this, it has a strong influence on life on earth. This angle can already be found in many technical applications in ancient times. Not only the amphorae made use of this. Window openings, construction axes or light shafts were also aligned accordingly in many buildings and monuments. Accordingly, the angle of inclination can also be found in every glass in the Denk'Art series.