

**ZALTO
GLASMANUFAKTUR**

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GLAS KULTUR

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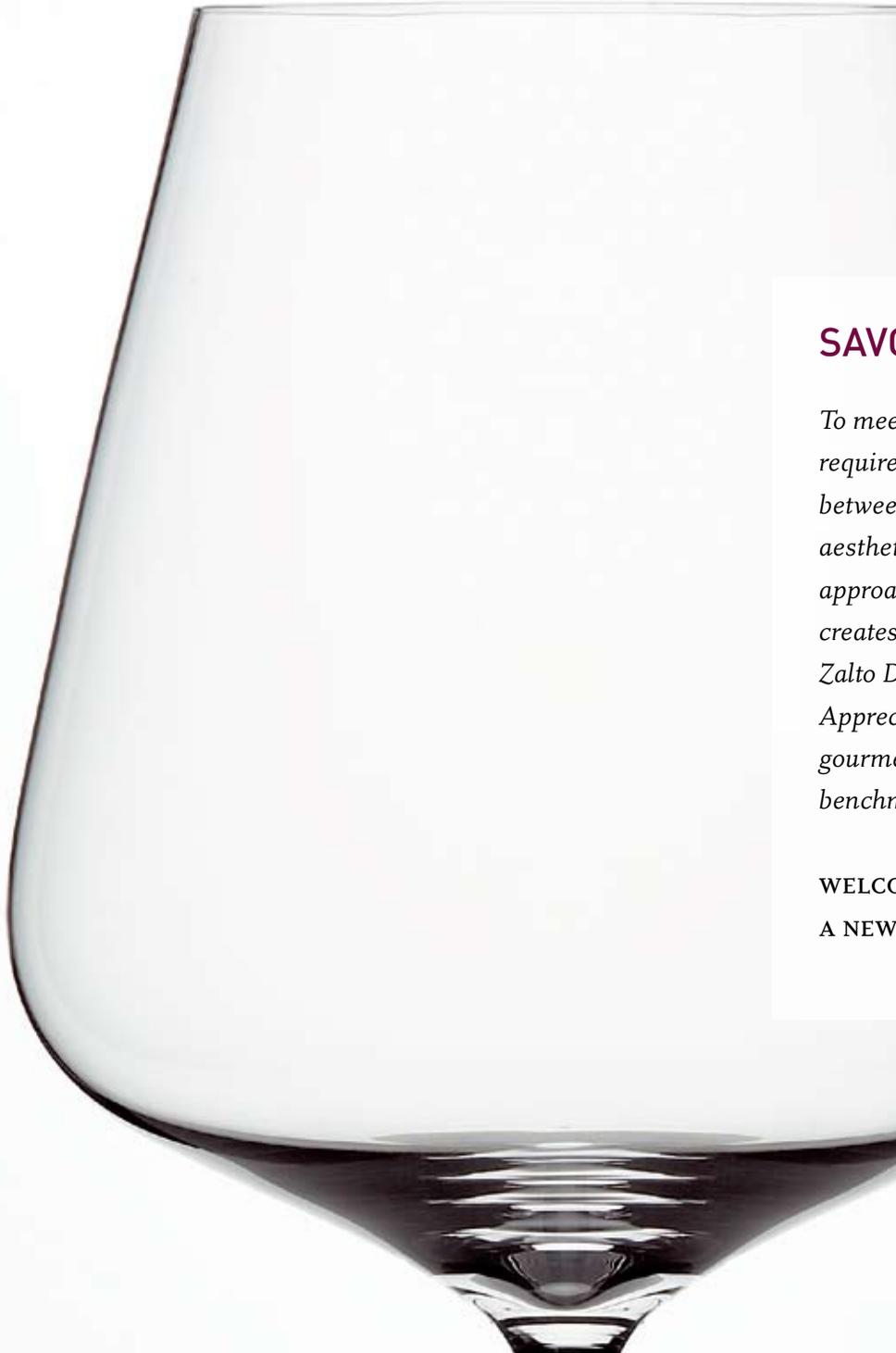
DENK'ART



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SAVOIR VIVRE

To meet the highest demands requires the perfect balance between functionality and aesthetics. This combined with an approach to superior quality creates something exceptional - Zalto Denk`Art.

Appreciated by connoisseurs and gourmets Zalto Denk`Art is the benchmark for glass-culture.

WELCOME TO
A NEW WORLD OF TASTE.



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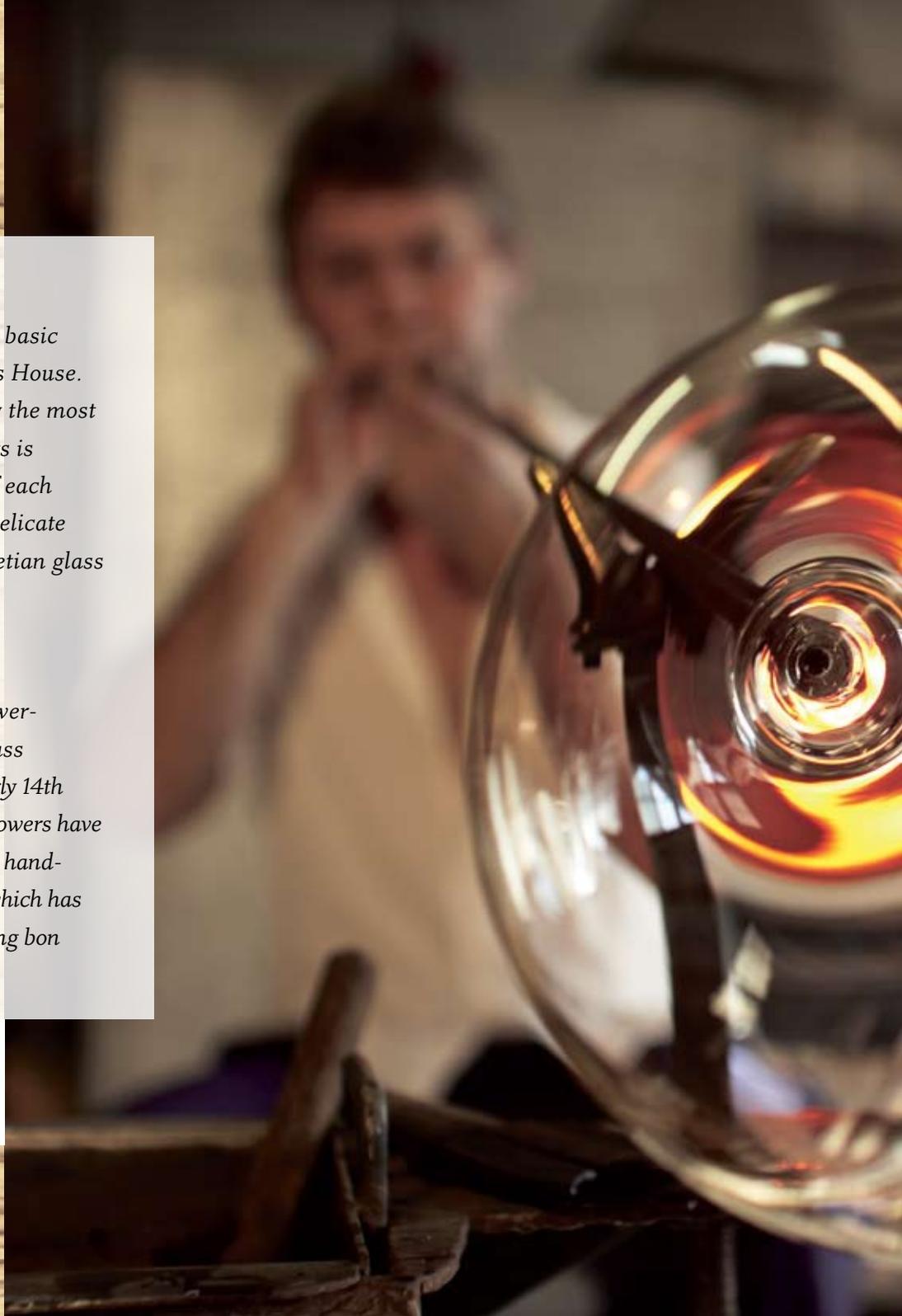
CRAFTSMANSHIP

Technical perfection is the basic principle of the Zalto Glass House. The tradition of using only the most highly skilled glass-blowers is reflected in the fineness of each Zalto glass. It echoes the delicate virtuosity of the great Venetian glass artists of the Renaissance.

HAND-BLOWN

In the northern part of Lower-Austria the tradition of glass blowing goes back to the early 14th century. Since then glass-blowers have been producing high quality hand-blown glass in this region, which has made a name for itself among bon vivants beyond all borders.

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ELEGANCE

From the first touch, each Zalto glass distinguishes itself from all other glasses. From the perfectly executed balance to the extraordinary design.

DISHWASHER-FRIENDLY

Despite its feather-light weight and delicate edges, the Denk`Art series of glasses maintains all the best attributes of a modern glass as far as care and longevity are concerned. Denk`Art glasses may be washed in a dishwasher and should be considered your everyday glass as well as the glass to use for your most special occasions. They are produced without the addition of lead oxide and are resistant against clouding.



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ANGLES - PERFECT FLAVOUR

The development of the Denk`Art series was as influenced by the earth as by the universe beyond. The curve of the bowls are tilted at the angles of 24°, 48° and 72°, which are in accordance to the tilt angles of the Earth.

The ancient Romans utilized this triumvirate of angles with their supply repositories, finding that produce stayed fresh for a longer time, and that it also showed improved taste. Due to these cosmic parallels, we believe that a wine can reach its utmost potential in a Denk`Art glass, developing everything that is possible in the nose as well as on the palate.



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THE WINE PRIEST - FATHER DENK

The development of the Zalto Denk`Art glasses is influenced by the capacious knowledge of the priest Hans Denk, who has spent decades in the study and tasting of wines, and is one of the most valued and inspirational wine experts in Austria. With the brand Denk`Art we pay homage to the mentor of these remarkable glasses. "Clear supremacy of the development of taste and bouquet," as Father Denk himself has put it, are the advantages of the series Denk`Art; a fact which has been attested to by well-known sommeliers and wine connoisseurs around the world.

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BURGUNDY

Art.Nr. 11.100, Height 230 mm

For powerful and expressive wines above 13% alcohol. The shape of the bowl integrates the components of the wine, bringing to the foreground the fruit and sweeter notes.

Especially for: Pinot Noir, Nebbiolo, Barbera, Chardonnay and Grüner Veltliner

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DENK'ART

BORDEAUX

Art.Nr. 11.200, Height 240 mm

For wines full of character and high in tannins. Accentuates potency, concentration, extract and tannins.

Especially for: Bordeaux, Rioja, Brunello, Cabernet Sauvignon, Merlot, Shiraz, Blaufränkisch and Zweigelt



UNIVERSAL

Art.Nr. 11.300, Height 235 mm

For full-bodied to powerful wines, which are expressive but also show minerality and smooth character. Accentuates complexity and finesse.

Especially for: Chardonnay, Chianti, Riesling and `Smaragd`-wines from the Wachau



WHITE WINE

Art.Nr. 11.400, Height 230 mm

For elegant, classical fruit forward white wines, but also medium bodied red wines without overt barrique development.

Especially for: Riesling, Sauvignon Blanc, Muskateller, Frizzante, Sangiovese and St. Laurent



SWEET WINE

Art.Nr. 11.600, Height 230 mm

Underlines elegance and finesse. Balances power and sweetness.

Especially for: *Sauternes, Trockenbeerenauslese, Ice Wine, Port, Sherry; Madeira and Single Malt Whiskey*



CHAMPAGNE

Art.Nr. 11.550, Height 240 mm

Gives the sparkling wines of the world a noblesse, while bringing out their best of their regional character.

Especially for: *Champagne, Sparkling Wines, Prosecco, Spumante and Cava*



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DIGESTIF

Art.Nr. 11.700, Height 210 mm

For fine elegant distillates or liquors. Brings out the inherent bouquet, creating an experience that is more flavorful, fruity and harmonic.

Especially for: *Fruit distillates, Grappa, Liquor, Bitters*



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BEER

Art.Nr. 11.800, Height 223 mm

Creates a good and stable foam formation.

Especially for: *fine hopped Pilsners and Lager-beers*



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WATER

Art.Nr. 11.850, Height 195 mm

The standard-glass that should always be placed next to the wine glass. Due to its similarity to the white-wine glass, it also makes a perfect tasting-glass.

Especially for: *water, non-alcoholic drinks, and particularly bitter beers.*

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CARAFE No25, No75

Art.Nr. 11.911, Height 175 mm

Art.Nr. 11.921, Height 248 mm

Volumes: 350 ml, 820 ml

For elegant white-wines, water or non-alcoholic drinks.

Allows the optimal development of flavour and finesse. Keeps freshness over a longer time. Well suited to store in the refrigerator.



DECANTER AXIUM

Art.Nr. 11.961, Height: 204 mm

*Volume: 1450 ml
For red-wines and medium to full-bodied white-wines.
Gives the wine an ideal air-contact for best development of aroma and flavour.*



DECANTER MYSTIQUE

Art.Nr. 11.971, Height: 185 mm

*Volume: 1900ml
For full-bodied wines, who need a big surface for air-contact.
Ideal also for magnums.*

EXPERT OPINIONS

“The Denk` Art glass is fleet-footed, very elastic and despite the almost delicate working, surprisingly break-proof. Furthermore, it makes a great visual impact, is contemporary and all features considered superior to all other glasses.”

Heinz Reitbauer, patron of the “Michelin-Star-crowned” restaurants “Steirereck” and “Pogusch”

“The glass is the repository for the content. Water, wine, sparkling wine and beer are processed to an unsurpassable indulgence by the new Denk` Art series.”

Toni Mörwald, chef and licencee of the “Chef’s Hat-crowned” restaurants “Kloster Und ” and “Zur Taube”

“For us the Zalto Burgundy-glass is the most ingenious glass for Grüner Veltliner. Especially for more mature, particularly premium and concentrated `Smaragd` -wines. For the wine it creates an enamel, profound fruit and elegance in implausible extent. We are enthusiastic.”

F.X.Pichler, winemaker from the Wachau

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

Franz Hirtzberger, winemaker and chairman of “Vinea Wachau”

“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”

“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.”

By Karen Page and Andrew Dornenburg, Washington Post

“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, London-based winewriter and wine columnist with UK national newspaper The Sunday Express

“Their featherweight nature and distinct angular design give the Denk` Art glasses the perfect distinct presence for a mod dinner party.”

Jon Bonne` San Francisco Chronicle

“The glasses have become meanwhile in the wine-world real cult objects”

Herbert Hacker, Format-Magazin, Austria

