

Experience and technical expertise combined with the demands of wine-specific stemware, realised in a modern design. **The brand new Hybrid range from Spiegelau!**

It is no accident that the Hybrid designs hark back to the famous Willsberger Collection glasses, a cult favourite since the eighties. For the essence of Hybrid is to take a variety of elements, each already designed for a particular purpose, and combine them to create a new set of specific qualities.

HYBRID

The designs for the new Hybrid range were developed in conjunction with Johann Willsberger and draw inspiration from both the hand-made Willsberger Collection and the Spiegelau Authentis range, which has enjoyed worldwide success. Since Willsberger Collection could previously only be made by hand, production processes were modified so that the elegant glasses could be perfectly and cost efficiently manufactured using machinery. This has enabled Spiegelau to make this type of design available to a wider public for the first time.



*Born in the fires of the melting furnace:
Glasses for your ultimate drinking pleasure*

The world is full of compromises –
so why compromise on your choice of wine glass?
There is only one choice for your ideal stemware:

HYBRID.

Champagne



Champagne is sophisticated.

It needs to be served in a perfectly shaped glass which will allow its bouquet to develop unhindered, not disappear into thin air.

The delicate bubbles should sparkle on the tip of the tongue, rather than foam in the mouth.

The vinous component is best introduced in the long, intense finish. Only the best glasses are able to fulfil all three criteria.

White Wine



In vino veritas.

Anyone wishing to know exactly what truth can really be found in wine should try drinking it from the right glass. Every nuance, delicacy and subtlety of a good (and especially a great) white wine will emerge if it is served in an appropriately shaped glass.

A good design will reinforce a wine's characteristics, not embellish or distort them.

The Hybrid white wine glass is ideal for all white grape varieties, from the crisp Silvaner to the elegantly sweet Riesling.

Bordeaux



Depth demands size.

Full-bodied red wines are best served in a large glass to allow their intensity, body and character to unfold. These wines need adequate surface area to breathe, allowing their diverse aromas and notes to develop.

The Hybrid Bordeaux glass is the perfect companion for classic Cabernets from France, and is equally ideal for majestic wines from Spain, bold ones from Italy, powerful Californian wines and the pick of the crop from the New World, including Australia, New Zealand and South Africa.

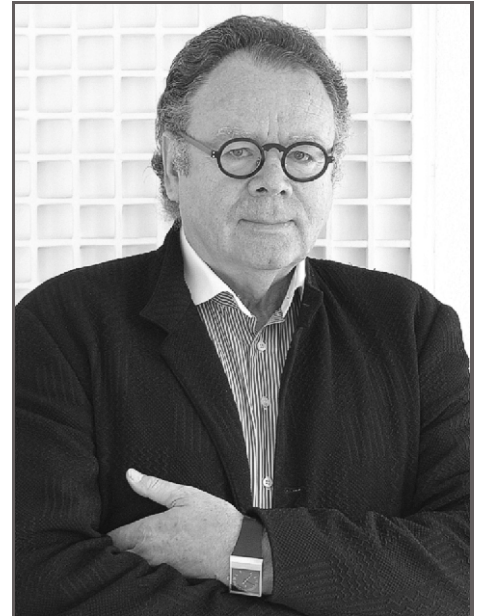
Burgundy



A chance for nuance.

Full-bodied reds with fewer tannins, such as the exquisite Pinot Noir from Burgundy, love to be served in round-bottomed glasses which allow their bouquet and flavour to develop in the best possible fashion.

Only in large glasses are the subtle nuances and delicate aromas allowed to blossom. There is an exception to every rule: the Hybrid Burgundy glass is well suited to more than just red Pinots; white Burgundy varieties such as Chardonnay, Pinot Blanc and Pinot Grigio are particularly impressive when served in a large glass to show off their fruity opulence.



JOHANN WILLSBERGER

I developed these exceptional glass designs in 1982 – and set a new standard.

To this day, the *Willsberger Collection* is regarded by wine connoisseurs as the non plus ultra. For Paula Bosch, sommelier at the 'Tantris' in Munich, they are the best glasses in the world, and wine enthusiasts on both sides of the Atlantic describe them as the *ultimate in wine presentation*. This special stemware is made by hand – expert craftsmen blow and pull glass after glass into the perfect shape.

Today, this classic has been reinvented as a high-tech variant: crystal clear, with a design as consistent as its parent range, using shapes which redefine our way of thinking and embrace the vital function of the wine glass as mediator between wine and its consumption. Good stemware is never a mere triviality – an appropriately shaped glass ensures maximum enjoyment for the drinker, allowing the wine to develop perfectly without its essence being lost.

Who could possibly want to drink a substandard version of delicate white or powerful red, purely because it is served in the wrong glass? All too often, a wine loses something in the transfer from bottle to glass...

Johann Willsberger
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