

GLASKULTUR



Zalto
GLASPERFEKTION

HANDBLOWN

The tradition of using only the most highly skilled glass blowers is reflected in the fineness of each Zalto glass.

DISHWASHER QUALIFIED

Despite their feather-light weight the Zalto glasses maintain all attributes of a modern glass as far as care and longevity are concerned.

LEAD FREE CRYSTAL GLASS

Carefully selected raw materials free of lead oxide give the Zalto glasses a high resistance against clouding.

ANGLES PERFECT FLAVOUR

The curves 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 Greeks and Romans utilized this triumvirate of angles with their supply repositories, finding that produce stayed fresh for a longer time, and also showed improved taste. Due to these cosmic parallels, we believe that a wine can reach its utmost potential in our glass.

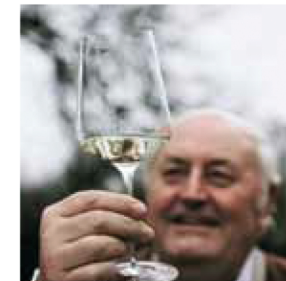
TRADITIONAL CRAFTMANSHIP



Technical perfection is the basic principle of the Zalto Glass House.



Each Zalto glass echoes the delicate virtuosity of the great Venetian glass artists of the Renaissance.



EXPERTS ABOUT ZALTO

However, perhaps Zalto are to become the new benchmark in glass culture...

Robert Girgone, UK sommelier and wine-consultant

The glasses that have most impressed me recently, from Zalto ... are the thinnest and most delicate I have 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, Financial Times

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 "Grand Jury Européen"

... 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

For me the best glasses to express terroir and character, I use them everyday.

*Aldo Sohm, "Best Sommelier of the World 2008"
Chef Sommelier "Le Bernardin" NY*

Gustobar

EVENTS & TOOLS FOR CONNOISSEURS & AFICIONADOS

Tekstil Kent Ticaret Merkezi, Oruçreis Mahallesi,
Tekstil Kent Caddesi, Blok No: A-13, No:105, İç Kapı No: Z07,
Esenler-Istanbul Turkey
0212 263 6017 / 0 212 269 3482
www.gustobarshop.com

BURGUNDY for structured, elegant
red and white wines with depth and persistence

BORDEAUX for full bodied
wines, supported by more tannins and extract

UNIVERSAL for expressive, pronounced
wines which show fine minerality and subtlety

WHITE WINE for charming, fruit
forward, yet focused white and red wines

SWEET WINE for classic
dessert wines as well as barrel-aged distillates

CHAMPAGNE for the noble, elegant
sparkling wines of the world

DIGESTIF for fine,
harmonious distillates or liquors

BEER for finely hopped
pilsner and lager beers

WATER for water and non-alcoholic drinks as well
as finely hopped beers, also suitable as a tasting glass

DECANTERS for perfect aeration of the wine

AXIUM 11 961 1450ml H: 204mm

MYSTIQUE 11 971 1900ml H: 185mm

CARAFES well suited to store in the refrigerator

NO.25 11 911 350ml H: 175mm

NO.75 11 921 820ml H: 248mm

NO.150 11 931 1600ml H: 300mm

SPITTOON 50 610ml H: 130mm
grey / rubine / green 51 010 / 51 020 / 51 030

SPITTOON 250 2600ml H: 210mm
grey / rubine / green 61 010 / 61 020 / 61 030



BURGUNDY

11 100 960ml H: 230mm

BORDEAUX

11 200 765ml H: 240mm

UNIVERSAL

11 300 530ml H: 235mm

WHITE WINE

11 400 400ml H: 230mm

SWEET WINE

11 600 320ml H: 230mm

CHAMPAGNE

11 550 220ml H: 240mm



DIGESTIF

11 700 140ml H: 210mm

BEER

11 800 350ml H: 223mm

WATER

11 850 400ml H: 195mm

**NO.25, NO.75, NO.150
CARAFES**

**MYSTIQUE, AXIUM
DECANTERS**

**250, 50
SPITTOONS**