

A background image of a glassblowing workshop. In the center, a glass cup is being heated by a torch flame. To the left, another glass piece is being worked on. The scene is filled with the glow of the flames and the translucent shapes of the glass being formed.

Stölzle Lausitz

GLASS IS NOT JUST GLASS

Training on the glass series
and their characteristics

SPIRITS AND GLASS COMPATIBILITY

Stölzle Lausitz

WHISKY PRODUCTION

HOW IS WHISKY MADE?

- Made from different types of grains
 - Choice of grain depends on the country of origin:
 - Scotland: Barley
 - USA: Corn
- Production in three steps:
 - Grain is germinated with water; starch is converted into malt sugar – this process is called malting
 - The grain is then ground into grist and mixed with hot water to produce mash
 - The resulting mash is filled into fermentation tanks
 - Distillation, before the spirit is filled into casks for maturation

WHAT DOES THE AGE OF A WHISKY TELL US?

- Whisky must be aged in casks for at least three years before it can be bottled and sold
 - American whiskey: Minimum of two years
 - The label shows the age of the whisky in years or the date of distillation and bottling
 - A high-quality whisky should be at least 10 years old
 - The older the whisky, the more expensive and rarer it becomes
 - The longer whisky matures in casks, the greater the loss due to evaporation, known as the "Angel's Share"
 - Longer maturation in wooden casks enhances the intensity of the aromas
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WHISKY BASICS

WHISKY OR WHISKEY (USA BOURNON)?

- “Whiskey” refers to the variety that comes from Ireland or the USA and is made from rye or corn
 - “Whisky” refers to the variety that comes from Scotland and is made from barley malt
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WHERE DOES WHISKY GET ITS COLOR?

- Whisky typically takes on color from the casks in which it matures
 - A chemical reaction occurs during maturation in wooden casks
 - The color intensity depends on the type of wood and the length of aging
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WHAT IS THE ALCOHOL CONTENT OF WHISKY?

- Minimum alcohol content: 40% vol.
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AT WHAT TEMPERATURE SHOULD WHISKY BE DRUNK?

- At temperatures between 10 °C and 22 °C, whisky unfolds its full aroma
 - The longer you hold the glass in your hand, the more the aroma is intensified through warmth
 - Whisky should not be drunk ice cold, as cold strongly suppresses the flavor
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HOW LONG DOES WHISKY KEEP?

- Unopened bottles can be stored for many years
 - Storage should be upright in a cool, dark, dry place, away from light
 - Once opened, a bottle should ideally be consumed within a year
 - Reason: oxygen begins to oxidize the whisky, which changes its flavor and weakens the aroma
 - Whisky does not expire due to its alcohol content
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BASIC WHISKY TERMINOLOGY

Alcohol by Volume (ABV): Percentage of total volume that is alcohol. The higher the number, the stronger the whisky.

Body: The way whisky feels in the mouth.

Cask: Whisky is usually matured in oak casks. This gives it its characteristic woody flavor.

Complexity: A whisky with many flavor nuances and aromas.

Dram: A portion or a sip of whisky.

Finish: The lingering taste and aromas after swallowing whisky.

Legs: Refers to the streaks left on the glass when swirling whisky. A more viscous whisky leaves thicker legs that cling longer to the glass compared to a lighter whisky.

Malt: Grain that has been soaked in water and dried to begin malting. During this process, starch is converted into sugar.

Mouthfeel: The texture and sensation of whisky in the mouth.

Palate: The stage in tasting where whisky’s flavors and aromas are perceived.

Peat: Fuel over which malted barley is dried, giving whisky its smoky and earthy flavor.

Viscosity: Refers to the thickness or consistency of the whisky.

WHAT TYPES OF WHISKY ARE THERE?

In general, whisky can be divided into Single Malts and Blends. The quality levels range from the expensive single malts from one distillery to more affordable blends, which are a mix of different types of whisky.

SCOTCH WHISKY

- Originates from Scotland
- Made exclusively from malted barley
- Types:
 - Single Malt: from one distillery & only barley
 - Blended Scotch: a mix of different whiskies with diverse flavor profiles
- Typically aged in oak casks, giving it a characteristic woody taste
- Often smoky and peaty due to cask aging
- Examples: Single Malt Whisky, Single Cask Whisky, Single Grain Whisky, Blended Malt Whisky, Blended Grain Whisky

IRISH WHISKEY

- Originates from Ireland
- Made from malted barley and other grains
- Usually triple-distilled, leading to a smoother, lighter flavor profile
- Fruity and floral notes, mild in taste
- Examples: Irish Single Malt Whiskey, Irish Pot Still Whiskey, Irish Grain Whiskey, Blended Irish Whiskey

BOURBON WHISKEY

- American whiskey type
- Made from mash containing at least 51% corn
- Aged in new, charred oak barrels
- Known for its sweet notes of caramel, vanilla, and oak
- Examples: Bourbon Whiskey, Rye Whiskey, Corn Whiskey, Small Batch Bourbon, Single Barrel Bourbon, Tennessee Whiskey, Blended American Whiskey

CANADIAN WHISKEY

- Canadian whiskey type
 - Made from a blend of grains (corn, rye, barley, sometimes wheat)
 - Smooth texture and mild taste
 - Sweet and spicy flavor notes
 - Examples: Canadian Whiskey, Rye Whiskey, Single Malt Whiskey, Blended Whiskey, Craft Whiskey
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WAYS TO ENJOY WHISKY

Whisky glasses, especially tumblers, usually hold more than 150 ml. However, whisky should never be poured more than 50 ml. Anything above 50 ml already counts as a double whisky.

NEAT

- Without any dilution or the addition of ice
 - Lightly chilled or at room temperature, depending on preference
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WITH WATER

- Diluted with water to soften the alcohol and open up the aromas
 - Helps release subtle notes and enhances the flavor
 - Lightly chilled or at room temperature, depending on preference
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ON THE ROCKS

- Adding ice cools the whisky and tempers its intensity
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WITH MIXER

- Whisky as a base for various cocktails & mixed drinks
 - Can be served with or without ice
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THE MOST POPULAR WHISKY COCKTAILS



**WHISKY O.F. –
OLD FASHIONED**

- Most commonly prepared with Bourbon or Rye Whisky
- Cocktail made with whisky, sugar, bitters, and sometimes orange or lemon zest
- Served in a glass of approx. 180–300 ml (6 – 10 oz)



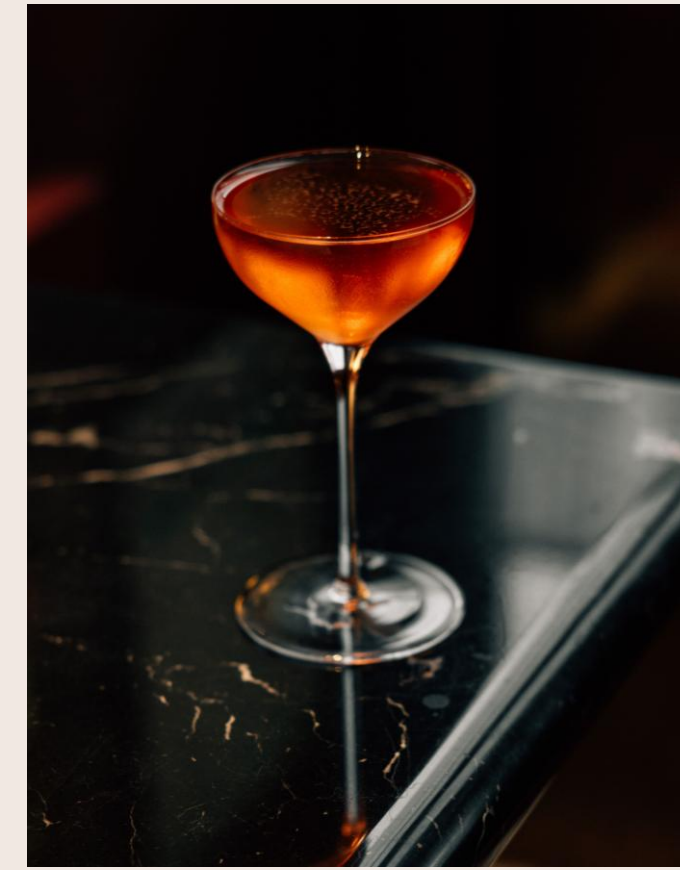
**WHISKY D.O.F. –
DOUBLE OLD FASHIONED**

- A variation of the classic “Old Fashioned”
- Prepared with Bourbon or Rye Whisky
- Contains sugar, bitters, and sometimes orange or lemon zest
- Served in a Double Old Fashioned glass
- Glass size: 350–470 ml



WHISKY SOUR

- Most commonly prepared with Bourbon or Rye Whisky
- Cocktail made with lemon juice, sugar syrup, and sometimes egg white
- Shaken and served in a cocktail glass
- Variants may include ice



MANHATTAN

- Most commonly prepared with Bourbon, sometimes also with Rye Whisky
- Cocktail made with whisky, red vermouth, and bitters
- Stirred and served in a cocktail glass with ice

WHAT TYPES OF WHISKY GLASSES ARE THERE?



TUMBLER

- Classic whisky glass
- Wide, flat base & small opening
- Aromas disperse more, whisky is well aerated



GLENCAIRN GLASS

- Tulip-shaped glass with narrow rim
- Concentrates the aromas



COPITA GLASS

- Similar to the Glencairn glass but longer and slimmer
- Often used for Scotch whisky tastings to focus and enhance the aromas



SNIFTER GLASS

- Rounded bowl with wide opening
- More commonly used for brandy or cognac



TULIP/NOSING GLASS

- Similar to the copita glass but with a wider opening
- Provides a pleasant tasting experience



HIGHBALL GLASS

- Tall, slim glass
- Commonly used for whisky cocktails
- Offers plenty of room for ice and mixers

THE TWO MOST COMMONLY USED GLASSES

NOSING GLASS

- Tulip-shaped spirit glass - also referred to as a nosing glass or tasting glass
- Round tulip shape - resembles a cognac snifter or sherry glass
- Glass narrows slightly towards the top
- Short stem to hold the glass: prevents the whisky from warming up, aromas remain longer bound in the liquid
- Lower part of the glass is wider, giving the whisky room to breathe and the aroma to unfold
- Suitable for Single Malt

WHISKY TUMBLER

- Cylindrical shape, robust design
- Thick glass walls & extra thick base to minimize heat transfer
- Ice can be added to whisky without diluting it too quickly
- Not ideal for delicate whiskies, as the wide opening allows aromas to dissipate relatively quickly



The Two Most Commonly Used Glasses

- Made from high-quality lead-free crystal glass
 - Specially developed for whisky tasting in cooperation with the whisky industry
 - The most popular whisky glass in the world
 - The glass has a patented design:
 - Tulip shape with a wide base, slender neck and slightly flared rim: helps to concentrate and guide the whisky's aromas
 - Sturdy base that feels comfortable in the hand and prevents the glass from warming up
 - Wide bowl allowing the whisky to breathe
 - Narrow neck that channels and enhances subtle aromas
 - Tapered mouth to capture the whisky's flavor and aroma
 - Easy to swirl the whisky
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BACKGROUND & HISTORY

- Founded by Raymond Davidson in Scotland in 1981, Glencairn Crystal first specialized in bespoke decanters and glassware for the whisky industry.
 - The Glencairn Glass, inspired by traditional nosing glasses, was launched in 2001 and soon became the standard for whisky tasting worldwide.
 - Developed in collaboration with master blenders from leading distilleries.
 - Over 3 million glasses are sold each year in more than 140 countries.
 - Awarded the Queen's Award for Innovation and the King's Award for Enterprise.
 - Produced by the family-owned Glencairn Crystal Studio in cooperation with Stölzle Lausitz.
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Glencairn – Stölzle

GLENCAIRN & STÖLZLE RELATIONSHIP

The Original Glencairn Glass is produced in cooperation with Stölzle Lausitz. As a manufacturing partner, Stölzle Lausitz ensures consistent quality and reliable industrial production standards. This cooperation combines Glencairn's whisky expertise with Stölzle's glassmaking know how, resulting in a product that meets the highest expectations of professional whisky tasting worldwide.

GLENCAIRN PRODUCTS IN OUR PORTFOLIO

- Glencairn Glass 6 piece set
 - Glencairn Glass Tasting Set (3 whisky glasses and wooden tray)
 - Glencairn Mixer 6 piece set
 - Glencairn Glass Tasting Set with jug (2 whisky glasses, 1 jug and wooden tray)
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DISTRIBUTION MARKETS

Glencairn products are part of our assortment in Germany, Austria and Switzerland, where they are positioned in the premium glassware and professional whisky tasting segment. In addition, the products are available in the U.S., an important international market for whisky and specialised glassware.

MANUALS & RESOURCES

- Product manuals available via internal Dropbox
 - Link: [Dropbox - Glencairn Manuals](#)
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Whisky Glasses at Stölzle Lausitz

In addition to being the distribution partner for Glencairn glasses, Stölzle Lausitz also offers a range of popular whisky glasses:

- Neat Whisky
- Whisky O.F.
- Whisky D.O.F.

Within these collections, the shape of the whisky tumbler is represented. The glasses differ in terms of design and price positioning.

PRESTIGE LINE

- Berlin: Whisky (Neat, D.O.F.)
- Kyoto: Whisky (Neat, O.F., D.O.F.)
- Soho: Whisky (small, O.F.)

PREMIUM LINE

- Celestia: Whisky O.F.
- Quatrophil: Whisky (O.F., D.O.F.)
- Experience: Whisky D.O.F.
- Manhattan: Whisky O.F.
- Club: Whisky O.F.

CLASSIC LINE

- Exquisit: Whisky D.O.F.
- Classic: Whisky O.F.
- Weinland: Whisky (small, O.F., D.O.F.)
- New York Bar: Whisky (small, O.F., D.O.F.)
- Métrico: Campari Drink, Whisky O.F.

KYOTO SAKÉ GLASS

- Designed for refined saké tasting experiences.
- Created to unfold the delicate character of premium saké.
- Thin rim enhances floral, fruity and umami notes.
- Wide bowl allows aromas to open while the narrow opening concentrates them.
- Stem prevents hand warmth from affecting the serving temperature.
- Blue rings on the base are inspired by traditional Japanese kikichoko tasting cups.
- Ideal for premium Junmai, Ginjo and Daiginjo saké styles.

BACKGROUND & INSPIRATION

- The Kyoto Saké Glass combines Japanese minimalism with contemporary bar elegance.
 - Developed to highlight clarity, purity and balance before tasting.
 - Its refined silhouette supports gentle aeration and aroma concentration.
 - Inspired by the craftsmanship and ritual of modern Japanese sake culture.
 - Produced by Stölzle Lausitz with a focus on clarity, precision and premium design.
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DIGESTIF GLASSES

- The term digestif comes from the French word meaning “digestive.”
- Colloquially also referred to as a “nightcap.”
- Spirits that require only a small serving volume and usually have a higher alcohol content than wine.
- Small glasses, often sized for 2 cl.
- Depending on the intended use, digestif glasses come in different shapes.

TYPICAL DIGESTIFS

- Wine brandies: Cognac, Brandy, Armagnac
- Fine brandies: Grappa, Calvados, fruit brandies such as apricot schnapps or raspberry spirit
- Herbal bitters & liqueurs: Made from herbs, e.g. thyme, anise, mint, sage
- Sweet liqueurs: e.g. port wine, cherry liqueur, plum schnapps
- Anise spirits: Ouzo, Raki

DIFFERENCE BETWEEN APERITIF AND DIGESTIF

- Aperitifs are served before a meal to stimulate the appetite.
- Typical aperitifs: Aperol, Spritz, Campari Orange, or sparkling wine/champagne.
- Aperitifs are usually consumed in larger quantities than digestifs.
- Aperitifs are often served in longdrink or cocktail glasses, while digestifs require smaller glasses due to their stronger character and smaller serving size.

HOW DIGESTIFS ARE ENJOYED

- Usually sipped slowly in small amounts (2–4 cl) to appreciate the aroma and flavor.
 - Served at room temperature or slightly chilled, depending on the spirit.
 - High-proof digestifs (e.g. grappa, cognac) are best enjoyed neat.
 - Sweet digestifs (e.g. port, liqueurs) may also be paired with desserts or cheese.
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WHAT TYPES OF DIGESTIF GLASSES ARE THERE?



COGNAC GLASSES

- Wide, rounded bowl with a narrow neck that opens upward
- Short stem
- Ideal for cognac and other brandies



GRAPPA GLASSES

- Tulip-shaped bowl to concentrate aromas and allow the consumer to capture all nuances
- Long stem to keep the temperature stable
- Served at room temperature or slightly chilled



LIQUEUR GLAS

- Small capacity
- Narrow or short stem to hold the glass easily and keep the drink's temperature stable
- Rounded bowl: aromas are collected and perceived while drinking
- The bowl gathers aromas and enhances them when tasting



PORT WEIN GLASSES

- Tulip-shaped bowl that narrows slightly at the top, concentrating the wine's bouquet and balancing the flavor
- Shorter stem compared to other wine glasses
- Smaller than standard wine glasses

WHICH DIGESTIF GLASSES ARE THERE?



SHOTS

- 30 max. 60 ml, designed to consume Schnaps in a single sip
- Straight cylindrical shape
- Thick base for stability, preventing the glass from tipping over easily



FRUIT BRANDIES

- Small, often bulbous shape to concentrate the aromas of the brandy
- Short stem for a comfortable grip and to keep the drink's temperature stable



SWEET WINE

- Smaller, rounder shape compared to standard wine glasses
- Narrow rim encourages the drinker to sip slowly and capture the wine's complex aromas
- Long stem helps maintain a constant serving temperature



WHISKY

- Different types of whisky glasses available:
 - Glencairn Glass
 - Tumbler
 - Nosing Glass
 - Copita
 - Snifter
 - Tulip

COCKTAIL GLASSES - TUMBLERS

LONGDRINK GLASS

- Tall cylindrical shape with a capacity of 300-600 ml
 - Provides enough space for ice, mixers & spirits
 - Ideal for drinks with a higher liquid volume (e.g. Gin & Tonic, Rum & Cola)
 - Wide rim makes it easy to add garnishes
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HIGHBALL

- Cylindrical as well, but shorter and wider than a longdrink glass
 - Used for strong mixed drinks with little mixer (e.g. Vodka Soda)
 - Capacity 240-350 ml
 - Narrower rim, so drinks usually require less garnish
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TUMBLER

- Suitable for spirits served on the rocks
 - Characterized by a thick base and robust design
 - Wide shape allows mixing of ice cubes and spirits
 - Classic choice for short drinks such as Old Fashioned or Whisky Sour
 - Wide opening provides enough space for garnishes
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COCKTAIL GLASSES - STEM GLASSES

COCKTAIL GLASS / COUPETTE

- Wide shallow bowl with a short stem
 - Capacity 120 ml - 240 ml
 - Rim offers space for garnishes or salt/sugar rims
 - Used for cocktails such as Daiquiris, Margaritas, or other fruity cocktails
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MARTINI GLASS

- Straight, conical shape with a long, slender stem
 - Wide bowl that tapers conically upwards, ending with a slightly outward curved rim
 - Capacity 180 ml - 300 ml
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NICK & NORA GLASS

- Slim, tulip-shaped form with a slightly inward-curved rim
 - Often shorter stem than a martini glass
 - Capacity 150 ml - 180 ml
 - Ideal for cocktails not containing ice
 - Used for classic cocktails such as Martini or Manhattan
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BAR GLASSES AT STÖLZLE LAUSITZ

In the different lines and price segments you will find the common bar glasses. Within these lines, the glasses differ in terms of their designs and price positioning. The selection of the right glasses is made individually according to the customer's requirements.

The following lines are available as pure bar series:

- Kyoto
- New York Bar
- Soho / Manhattan / Club
- Berlin

PRESTIGE LINE

- Berlin: Whisky (Neat, D.O.F.)
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- Métrico: Campari Drink, Whisky O.F.

A close-up, artistic photograph of a glassblowing process. Molten glass is being poured from a vertical tube into a glass mold. A bright, intense flame from a gas torch is directed at the glass, creating a dramatic interplay of light and shadow. The background is dark and industrial, with various metal components and tools visible. The overall mood is one of craftsmanship and fire.

Stölzle Lausitz

BORN IN FIRE.

