

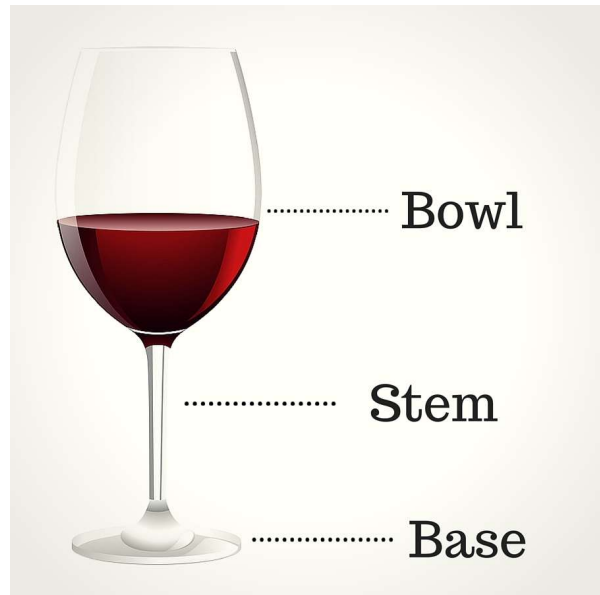


Type of Glasses

Different glassware has evolved in order to make each different drink better. It may be that you have a perfectly measured cocktail, but the size of the mouth can help release the aromas. It may be that you have a wonderful new liquor in your hand, but once in a drinking vessel it can be warmed-up, or stay cool, by the design of the glass. Enhanced aromas and correct temperatures are two key factors to improving the drinking experience.

They comes in wide variety of shapes and sizes, either footed with stem or non-footed. It can be high-all or low-ball.

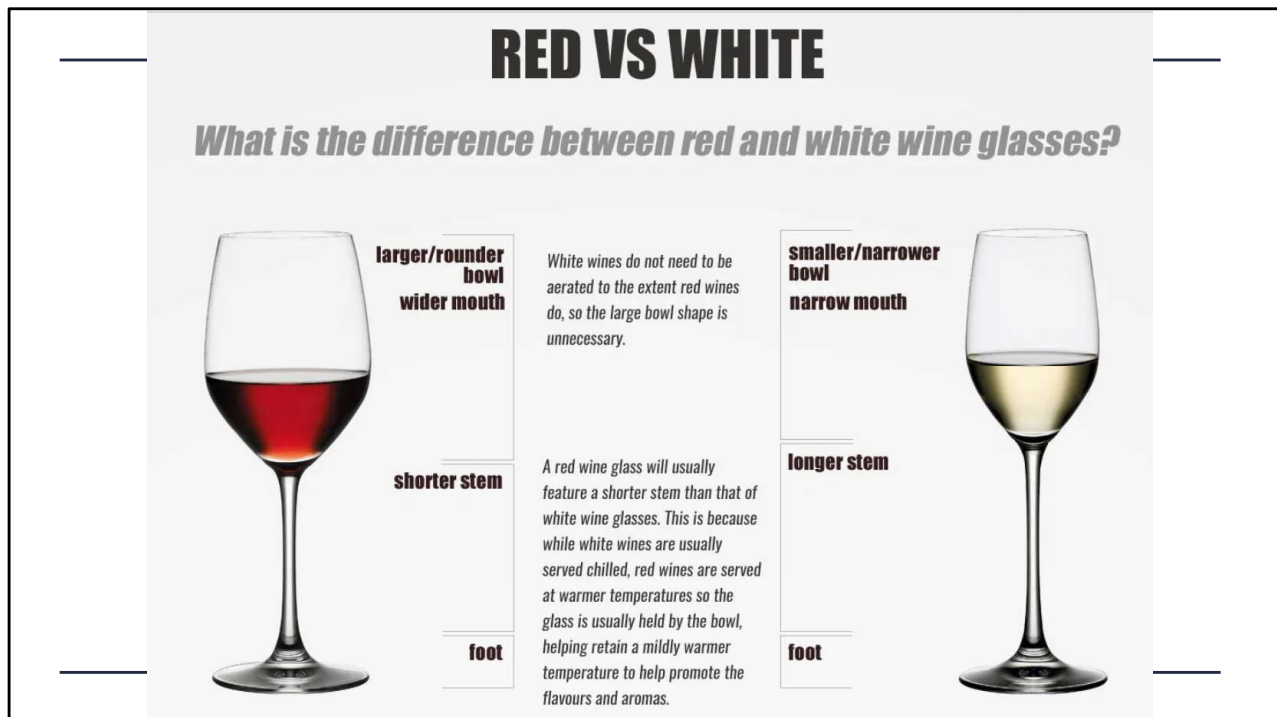
Wine Glass



Wine glasses are divided into few section as follows:-

- 1.**The base** – This part needed to keep the wine glass standing.
- 2.**The stem** – This is the part you hold, and it connects the base and the bowl.
- 3.**The bowl** – This is the part that holds the wine. Aim to fill the glass around one third, or to where the bowl is at its widest – to maximise the wine’s contact with the air. Bowls are tapered to concentrate and direct the aromas to your nose. This allows you to swirl the wine around the glass (further releasing the aromas) without spilling any onto your shirt!

Each of these parts will vary, but the shape and size of the bowl is the most crucial factor.



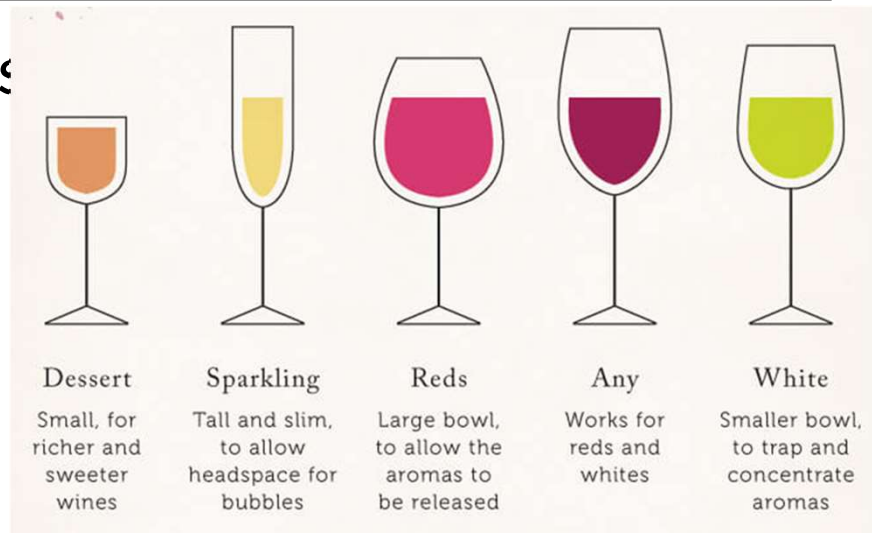
White wine glasses have the following features:-

- smaller bowls than red wine glasses
- the walls of a white wine glass bowl will also be less curved
- it has much narrower openings than red wine glasses with a shorter bowls to allows the drinker to bring the wine closer to their nose, which is helpful for more subtly aromatic white wines
- white wine glasses have longer stems than red wine glasses, allowing the drinker greater distance between their hand and their beverage to maintain the wine below room temperature

Red wine glasses have the following features:-

- the larger bowls of red wine glasses also let the wine's aromatic qualities display more robustly
- much like a decanter, red wine glasses are built to "open up" the wine's aromas
- red wine glasses create more visible surface area, which can make it easier to see the wine's viscosity and colour as it is swirled in the glass

Which Glass For Which Drink? : Wine



There are 4 basic types of wine glasses to enhance the unique wine drinking experience:-

Affect on the Senses:

Red wines are generally more full-bodied than whites, red wine glasses benefit from having larger bowls. The larger, more roundly-shaped bowls allow more air to interact with the wine. This will allow the flavours to open-up and display more prominently.

White wines do not require so much aeration. The larger bowls of red wine glasses also let the wine's aromatic qualities display more robustly. Much like a decanter, red wine glasses are built to "open up" the wine's aromas. White wine glasses have shorter bowls. This allows the drinker to bring the wine closer to their nose, which is helpful for more subtly aromatic white wines.

Red wine glasses create more visible surface area, which can make it easier to see the wine's viscosity and colour as it is swirled in the glass.

Stem Length:

One of the main distinctions between red and white wine glasses is the length of the stem. Most white wine glasses have longer stemmed than red wine glasses, allowing the drinker greater distance between their hand and their beverage. The reason for this? White wines are more temperature-sensitized and need to be served below room temperature. A longer stem allows the drinker to distance their hand from the bowl, preventing any warming of the wine from body heat.

The feet of white wine glasses and red wine glasses are very similar in size and shape.

- 1) Red Wine
- 2) White Wine
- 3) Sparkling Wine Glass
- 4) Rose Wine
- 5) Dessert Wine



(A)

(B)

(C)

(D)

(E)

Type of Glasses:-

A= Standard Wine Glass

B= White Wine

C= Sparkling

D= Red Wine

E = Dessert



Rose glasses have a long stem that ensures that the heat from your hand does not affect the wine. You want your wine to remain at a cool temperature and the stem allows that. There are two main kinds of rose glasses that you can find: ones with a short bowl and flared lip and others with a short bowl and a short taper.

Either one is fine for drinking this delicious wine, but the flared lip is preferred when you are going to be enjoying a younger wine. These wines are generally less sweet than their aged counterparts and the flared lip will direct the wine to your sweet-sensitive taste buds. This minimizes any unpleasant aftertaste and maximizes the sweetness of your drink. More mature rose will be perfectly served in a glass that has a short taper.

Sparkling Wine Glass



Flute Wine Glass :- (Cava Crémant)

- short- to medium-length stem with long, narrow, upright bowl
- bowl successfully retains the carbonation and captures the flavour
- bead at the base prompts bubbles to gather and quickly rise

Tulip Wine Glass (Prosecco, Rose)

- slim base that slightly opens up to a wider bowl then narrows towards opening
- bead at base makes bubbles rise, while the wideness allows room for flavour complexities to open up
- narrower top prevents excess carbonation from escaping while directing aromas towards the tongue instead of up the nose

Dessert Wine Glass



Below are typical characteristics of a dessert wine glass:

Usually, smaller due to the high alcohol content of dessert wines

Dessert glasses usually also direct wine to the back to the tip and back of the mouth to allow for adequate sweetness detection

Port Wine Glass

- narrow mouth reduces evaporation and concentrates the aromas
- tall enough to allow sufficient swirling to release the aromas
- designed to lead wine slowly down the center of mouth towards the back to enable just enough sweetness detection

Sherry Wine Glass

- type of wine: sherry, cordial, and other dessert wines
- small size is ideal for dessert wines, which have a higher alcohol content
- directs wine to the back of the mouth so the sweetness doesn't overwhelm

Decanter



`Decanting also allows you to aerate the wine. As the wine is poured into the decanter, it takes in oxygen which helps open up the wine's flavours and aromatics. The very simple process of decanting can make a big difference in your wine.

The process of decantation involves pouring the liquor from another container into the decanter, separating the larger volume of relatively clear liquid from a smaller volume of sediment-packed liquid. As an outcome of decantation, you get to consume clear liquor obtained in the decanter as the unwanted sediment is left behind in the original container. In a different scenario, sediments also collect within your decanter as the wine gets older, and sink to the bottom, allowing you to sip the only clear liquid in the decanter. Additionally, it also helps to soften the wine as well as remove its bitterness.



Cocktail Glass

The classic, traditional cocktail glass is an inverted cone bowl, which can come in a variety of sizes, usually around 3 to 6 ounces. It is used to serve cocktails without ice, or 'up.' Its shape evolved from the fact that all traditional cocktails would have interesting aromas, and the large mouth allows the nose of the drinker to get close to the surface of the drink and fully enjoy its scent and taste.

Examples: Martinis, Cosmopolitan, Brandy Alexander, Kamikaze.

Highball Glass

A highball glass is a glass tumbler used to serve 'tall' cocktails and other mixed drinks that contain a large proportion of a non-alcoholic mixer and are poured over ice. It is often used interchangeably with the Collins Glass, although the highball glass is shorter and wider in shape.

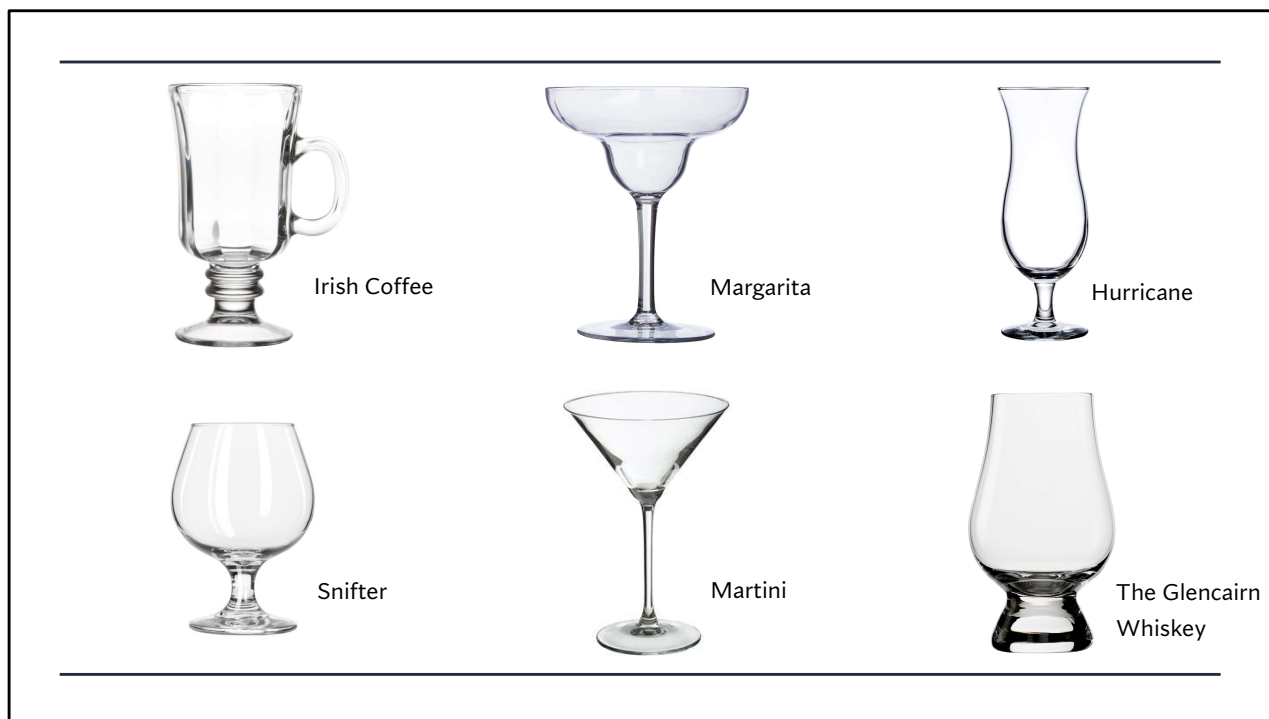
Examples: Dark 'N' Stormy, Bloody Mary, Mojito, gin & tonic.

Lowball Glass

The lowball glass, Old Fashioned glass, or rocks glass, are all names for a short tumbler with a solid base which holds around 6 to 8 ounces of liquid. A solid base aids with drinks that require 'muddled' ingredients. These low glasses can also be

used for serving a neat pour of liquor.

Examples: Old Fashioned, Negroni, White Russian.



Irish Coffee Glass - Hot cocktails such as an Irish Coffee or a Hot Toddy are best served in an Irish Coffee glass, which is made with heat-resistant glass and has a handle attached, to enable you to hold the drink comfortably.

Margarita Glass - Another specialty drink with its own unique glassware, Margaritas were traditionally served in a margarita glass; a “stepped-diameter variant of a cocktail glass.” These may be rarely seen in general bars and homes, as it has become the norm to serve margaritas in many other vessels, from pint glasses to double Old Fashioned glasses.

Hurricane Glass - The Hurricane cocktail, developed by New Orleans tavern owner Pat O’Brien in the 1940s, was first poured into hurricane lamp-shaped glasses; hence the name. The drink and the name stuck, and it has been a mainstay in the French Quarter ever since.

Snifter Glass - The snifter glass has a very short stem that is supposed to be cradled in the hand, helping warm the drink it contains. The large bowl allows the drink to be swirled, and a shorter mouth traps aromas and allows the drinker to enjoy a more prominent smell as they sip. Mostly used for brown spirits, such as brandy and

whisky.

(9) Martini Glass

Martinis were originally served in cocktail glasses (above), but the drink evolved into a variety of vodka-based 'tinis' through the '90s, and the serving sizes grew. Martini glasses differ from the traditional cocktail glass by generally having a larger bowl and being fully conical at the bottom.

(11) The Glencairn Whisky Glass

This specialty piece was developed by Glencairn Crystal Ltd. with the purpose of getting the maximum flavours when drinking whisky. It derives from traditional nosing glasses used by master blenders, borrowing the wide bowl to show off the colour and help expose the aromas, but instead uses a tapered mouth to allow easier drinking.



There's something about rustic bar glasses that make you feel instantly more comfortable and at home. They often feature nature-inspired designs on them and will make you feel as though you are on a cabin retreat when you are drinking out of them.

Thistle Glass – Its silhouette shaped like a thistle flower with tapered board rims and round cups attached to a stem and disk. It is used to serve ales and aerated drinks

Nonic Glass – It is a tall glass with a broad rim, used to serve beers. It can hold up to 20 ounces of beer, 4 more ounces compared to a pint or 16 ounces glass. Most of the same beers you would drink with an American pint glass can be consumed in a Nonic pint glass, including most all ales and lagers, including cream ales; stouts, porter and Marzen

Pilsner – It can be used to serve cold coffee, iced tea, juices and beer. A pilsner can support beers or aerated drinks gracefully



Beverage Glasses:-

Cooler - Cooler glasses, sometimes referred to as standard water glasses, are used to do just that – serve water. But, as noted, can be used for all types of cold beverages. Traditional water glasses feature tall, straight sides and hold 12 ounces; however, a range is available from 10 to 25 ounces to best accommodate varying demands. It can be used to serve welcome drinks or appetizers.

Juice Glasses - they're often notated by their smaller capacities, ideal for serving fresh-squeezed juices during breakfast and brunch. Available in different designs to really accentuate bright juices and assist with tabletop presentation. Sometimes, these are used interchangeably with small capacity rocks glasses, occasionally referred to as low-ball glasses. The standard height of a juice glass typically doesn't go past five inches, with capacities often ranging between three and seven ounces.

Rocks glasses - many restaurants now use the low-profile rocks glass to set the tabletop with water, complementing with a carafe that sits in the middle of the table for guests to refill their own glasses. This is prominent in trendy brunch establishments and those catering to the farm-to-table scene. Many have also opted

to start using rocks glasses interchangeably with juice glasses.

Tumblers - popular, often seen in casual dining establishments. Many tumblers are made of plastic, which make them a good candidate for high volume, institutional-type organizations like cafeterias in schools, universities, hospitals, and correctional facilities. Cover all sizes, ranging from five ounces on the low end to more than 30 ounces on the high side. However, many establishments opt for a 16-ounce and a 20-ounce tumbler to accommodate small and large sizes. Restaurant tumblers are often characterized by their straight sides, traditional plastic construction, flat bottom, and no handle or stem.

Goblets - best reserved for serving water or iced tea at banquets or higher-end catered events. Goblets are most notable by their wide bowl on top a short stem and are occasionally used to serve beer at higher-end bars with a large selection on draft. Standard height of goblet glasses ranges from six to nine inches and the bowl diameter between three and six inches. These are important dimensions to ensure you get the right glass dishwasher rack to accommodate your goblet glasses. Capacities range between 10 to 14 ounces.

Carafes



As with a decanter, a carafe's uses depend on its intended beverage. Glass carafes can be used to enhance the presentation of iced tea, water, juices, and lemonade. Glass carafes are also excellent for serving wine, as they elevate its visual appeal. Coffee carafes are typically made of metal and insulated to serve warm, aromatic coffee to guests at large catering events, busy cafes, and popular breakfast bars.

Bartender Tools



Shaker (a). This tool is used to mix and cool drinks. It can be a two-piece or three-piece tool, depending on the shaker.

Jiggers. Originally, shot glasses were used to measure drinks when making cocktails. Each measurement is categorized as single, double, pony and rocks. A jigger, alcohol jigger or bar jigger is an hourglass-shaped bartender measuring tool used to ensure that they pour accurate amounts of alcohol into every drink. Usually made of metal (and sometimes plastic), jiggers contain two different measuring amounts – one on either side of the hourglass.

Strainer. After mixing and shaking all the ingredients, the bartender needs to strain them into a glass to make them more presentable to the customer.

Stirrer. Shaking drinks is one way to mix and make cocktails, but some recipes require a gentler approach. Stirrers are used for such an occasion. Their handle is long and spiralled, making it easier for bartenders to grip and stir. The spoon can also be used for measuring or pouring different coloured alcohol for a gradient effect.

Muddler. This is used to extract the flavour from fruit, vegetables, or herbs. Unlike the

blender, you don't need to add solid mash into the drink. All you need is the extracted flavour, and you're good to go.

Ice Tongs. Handling ice with your bare hands is unsanitary, which is why most bartending sets come with ice tongs. They're usually made of plastic or stainless steel and can rest comfortably on the ice bucket or near your cocktail station.

Corkscrews / Wine Stopper



Corkscrews and wine openers - for high-end restaurants or hotels. They're typically made of metal and wood. The metal is twisting around to create this spiral.

Wine stoppers - preserve open wine bottle. This goes well for people who live alone and want to keep their bottles fresh. Dispensers can be pretty helpful for parties; it helps distribute your wine evenly to your guests and makes them conscious if they're taking too much.