

PRESSRELEASE

Zwiesel Glas combines the best of two worlds in Duo

June 2023. Duo is the new filigree glass experience from Zwiesel Glas. A composition in two parts. Traditional handwork fused with state-of-the-art machine precision. While the soft and particularly fine hand feel of the gossamer stem was created by human hands, the impressive stability and elegant dome in this series comes from machines.



Experience with Duo the fusion of manufacture and machine, traditional craftsmanship and machine precision.

Zwiesel Glas has been manufacturing exquisite glass products for more than 150 years and is the world market leader for the upscale hotel and restaurant industry. The company uses the unique combination in the premium segment of the glass industry of its own glass manufactory – one of the



largest and best in the world – and the largest mechanized production at the location in Germany. The new Duo series fuses the best of these two worlds:

The machines in Zwiesel set the pace and produce the tops of the stemmed glass series with absolute precision. The delicate, elegant dome conveys lightness and stability and, with its exclusive design and shapes suitable for beverages, ensures sensory enjoyment. Created by glassmakers with masterly filigree, the wafer-thin stem and the wide base plate lie particularly delicately in the hand. This ensures a unique feel. Duo is thus the perfect symbiosis of man and machine.

With the introduction of the new hybrid glass series, Zwiesel Glas is using a further production process alongside traditional manufacture and modern machine production in order to be able to fully cover the needs of the best hosts: from entry into the world of high-quality sparkling glasses for every moment, through premium glasses in various designs, price ranges and from different production processes for enjoyable and stylish get-togethers, to exclusive manufacture glasses that celebrate the very special occasion. The right glass for every moment!

The assortment of Zwiesel glass series Duo

The best of two worlds – combined to help Bordeaux and Burgundy, light and strong whites, and Champagne to develop optimally. Five sizes provide the perfect setting for a wide range of grape varieties.



About Zwiesel Glas

For more than 150 years, Zwiesel Glas has stood for passion and uncompromising quality in glass. At the main location in Zwiesel and in the glass factory in Hungary, around 700 employees produce crystal glasses with an unmistakable sound.

In order to equip the tables of this world in the future not only with the perfect glasses, but also with matching cutlery and porcelain, Zwiesel Glas joined forces with Fortessa in October 2022. The common goal: to become



the "global market leader for the table setting". Together, the group achieved a turnover of more than 200 million euros with over 900 employees.

In 2023, Zwiesel Glas once again received the German Brand Award for excellent brand management and, on this basis, is continuing to drive forward the rollout of its two-brand strategy as well as the consumer and premium brand business in addition to the expansion of the professional segment. In 2023, the glass manufacturer was named "Global Market Leader Champion" in the "Crystal Glass for Upscale Hotels and Restaurants" segment for the sixth time in a row. With such a title, comes great responsibility. Zwiesel Glas continuously checks its raw materials for origin and quality and focuses on resource-saving production processes. The Tritan® glass set enables brilliant and long-lasting products – and thus ensures particularly high sustainability.

For further information visit Glasses with a special touch I Made in Zwiesel | ZWIESEL GLAS (zwiesel-glas.com)

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