Glasses: Types and Decoration

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Introduction. The main purpose of the glass is to reveal aromatics and direct the main flow of wine to the correct areas of language, where the taste buds are responsible for the perception of a mouth feel. With a wrong wine glass base is perceived in a distorted way, and subtle nuances of taste, the so-called crown, is not perceived at all, and the prohibitive cost of collection port as used for a glass of mineral water, turns into an ordinary cheap port. Thus, each type of glass allows you to direct the flow of wine to the desired zone taste buds. Currently, there are dozens of different kinds of glasses of different shapes and volumes, focused on certain types of wine, specific types of wines and even grape varieties, of which prepares one or another wine.

Materials and methods. For serving tables at restaurants, bars use crystal and glassware of various kinds: goblet of cognac, glass of red and white Bordeaux, champagne glass, cocktail glass, goblet "Margarita", goblet "Hurricane", goblet "Highball", goblet "Irish-coffee", old-fashion glass ("Rocks"), and jigger.

Goblet of cognac is a wide glass tapering upward. In this glass drinks have never been poured above the middle. The glass of red Bordeaux is volumetric elegant glass on the long leg. Thanks to this form of glasses, you can enjoy the aroma and taste of dry red wines. The glass of white Bordeaux is wide glass on a short stalk for white wines. Short leg comfortably helps hold the glass without touching the walls, not to warm cool wine by hands. The champagne glass is certainly cooled before serving. High volume and narrow shape help preserve the bubbles in the glass. Martini glasses are bowl shaped like a triangle on a thin stalk and vary the volume and numerous decorations.

Goblet "Margarita" is a bowl shaped like a triangle on a thin stalk and varies the volume and numerous decorations. The goblet "Hurricane" is volumetric glass in the form of the guitar on a short or long thickened stalk. It is used to supply long drinks. The goblet "Highball" is used for juice, water and many cocktails such as the Bloody Mary, tequila Sunrise. The goblet "Irish-coffee" is another type of glasses. Special feature of this glass – a little thick handle attached to the leg.

Old-fashion glass ("Rocks") is a glass of whisky. This is wide glass with a thick bottom and straight walls. They are specifically designed for the use of whisky with soda or ice. Standard capacity is 200 ml. Thin walls allow you to see the texture of the drink. Jigger is a glass of vodka and small layered cocktails.

Results. Glasses can be decorated for special events, anniversaries and weddings. For decorating the wedding glasses one can use tape, acrylic paint, flowers and live flowers, artificial, beads, confectionery mastic and much more. It all depends on personal preference, available skills and the availability of materials for jewelry.

There are unusual shapes of wine glasses. London designer Casper Hamilton – author of a set of wine glasses 7 Deadly Glass. The shape of each glass symbolizes a certain sin. These sins are greed, gluttony, sloth, lust, pride, anger and envy. These glasses are not quite suitable for drinking, but they look esthetic and elegant.

Conclusions. All types of goblets are exclusive and luxurious. The correctly chosen glass makes the taste of beverage even better. They transmit the soul and spirit of each beverage.

References

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