

## HOW TO DO A SENSISPLUS COMPARATIVE TASTING

To compare with the **SENSISPLUS** glass please use the same Eisch glass without **SENSISPLUS** feature or another glass being close in shape, size and volume to the **SENSISPLUS** glass. Every **SENSISPLUS** Glass has a specific sand-blasting mark (wave) at the bottom.



The glasses should be cleaned the same way and rinsed with clear warm water. The bottle should be opened right before the tasting.

Pour the same quantity of wine in both glass (at least 2.5 oz), then wait for between 2 and 4 minutes. Then taste the two. First, smell the aromas of each. Then, take a sip from the **SENSISPLUS** glass and evaluate it. Then the other glass. Then go back, and repeat the process (smell, then sip). You will be surprised!

Experience with **SENSISPLUS** intense enjoyment of fine and complex flavors of whisky, cognac, rum, espresso and many other beverages.

# SENSISPLUS



## T A S T E

MASTER SOMMELIER & MASTER OF WINE  
RONN R. WIEGAND

„The **SENSISPLUS** glasses are amazingly effective in helping wines taste smoother, fruitier and more forward when poured from a freshly opened bottle.“

NZ WINE AMBASSADOR GAVIN HUBBLE

“The Eisch ‚Sensis-Plus‘ stemware is the most expressive wine glass in the world.“

WINEMAGAZINE „VINUM“

„**SENSISPLUS** glasses unfolded the aromas [...] like an iridescent fan.“



Eisch  
GERMANY

SENSISPLUS

