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PRESS RELEASE

Zwiesel Glas x Tim Raue: The “Kolibri” gourmet glass series crowns a long-standing partnership



Zwiesel Glas worked closely with top chef Tim Raue to create an extraordinary glass series that meets top-class standards with its elegance, lightness and precision. (Photo: Zwiesel Glas)

February 2025. When a culinary innovative top chef and wine enthusiast like Tim Raue co-develops a glass series, it happens with absolute dedication and a wealth of knowledge in the field of high-quality wines and glasses built up over decades. This expertise has now flowed into the collaboration with the premium crystal glass manufacturer Zwiesel Glas: Together with the renowned star chef, the company has created an exclusive, mouth-blown gourmet glass series that redefines the concept of wine enjoyment. "Kolibri" is the crowning achievement of the partnership that has now lasted for more than 26 years, which has been characterized from the beginning by the aspiration to bring only the best to the table.



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The hummingbird symbolizes joy, freedom, creativity, and love. It invites us to appreciate the beauty of life. As Tim Raue's personal symbol, the hummingbird embodies the perfect inspiration for a series that offers exquisite wines the optimal space to unfold through flowing lines, a sensorially sophisticated design, and the delicacy of a handcrafted glass. These qualities are also reflected in the cuisine of the two Michelin-starred top chef: elegance, lightness, and precision characterize both his culinary signature and the new Zwiesel Glas gourmet glass series "Kolibri". Together with Zwiesel Glas, he placed particular emphasis on ensuring that the glasses not only impress visually but also elevate the sensory enjoyment to a new level. Thus, "Kolibri" invites you to celebrate every moment with style and dedication. "Zwiesel Glas has many wonderful series that Marie-Anne Wild and I have been using for over two decades. With the glasses we have now developed together, we deliberately wanted to create special glass shapes," says Tim Raue.



The double branding on the base plate visually represents the cooperation between the two partners. (Photo: Zwiesel Glas)

The collection includes four stemmed glasses and an all-round tumbler, which, in addition to a crystal version, is also available in the fresh colors of lemon and rosé inspired by Restaurant Tim Raue. Thus, the glasses not only serve as a special eye-catcher but also allow attentive hosts to distinguish whether their guest is drinking sparkling or still water, for example.

"Kolibri" covers an impressive variety of shapes: Various high-quality grape varieties, as well as cocktails and mocktails, are given a perfect frame. Naturally, the series also includes an exquisite glass shape for the grape variety that many gourmets – including Tim Raue – refer to as the queen of wines: Burgundy. So it's not surprising that he paid special attention to this glass: "The Burgundy glass, which we want to use for Pinot Noir and Chardonnay, was particularly important to me. These are my favorite wines and I had a precise idea of the perfect glass: a pragmatic stem, a bowl with enough room, but not as large as a goldfish bowl, with a curve that clearly emphasizes the aromas



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without over-focusing, because both grape varieties are silky and romantic wines that live through their soul, not through power and fullness."

"Kolibri" is handcrafted in the Zwiesel Glas manufactory in Hungary. It is considered one of the best and largest glass manufactories worldwide.

The range of the Zwiesel Glas Kolibri series



Champagne
with EP*
RRP 54,95 Euro

White Wine /
Port Wine
RRP 54,95 Euro

Red Wine /
Riesling
RRP 54,95 Euro

Burgundy
RRP 54,95 Euro

Tumbler Allround with EP*
Lemon, Rosé
RRP 49,95 Euro

Clear
RRP 44,95 Euro

*effervescence point

About Zwiesel Glas

For more than 150 years, Zwiesel Glas has stood for passion and uncompromising quality in glass. At the main site in Zwiesel and the glass factory in Hungary, around 800 employees produce up to 60 million crystal glasses with a distinctive sound every year.

Zwiesel Glas joined forces with the US company Fortessa Tableware Solutions to not only provide the tables of this world with perfect glasses in the future, but also with matching cutlery and porcelain. The resulting Zwiesel Fortessa Group is a global leader in the tableware sector. Its portfolio ranges from premium glasses, cutlery and porcelain to concepts and solutions for customers in the consumer and professional sectors. Together, the group generated a turnover of 214,5 million euros with more than 1000 employees.

In 2024, Zwiesel Glass once again received the German Brand Award for excellent brand management. On this basis, it is consistently driving forward the expansion of the professional sector and the rollout of its two-brand strategy, as well as the consumer and high-quality brand business. In 2025, the glass manufacturer was named "World Market Leader Champion" in the "Crystal Glass for the Upscale Hotel and Restaurant Industry" segment for the ninth year in a row. With such a title comes great responsibility. Zwiesel Glas continuously tests its raw materials for origin and quality and relies on resource-saving production processes. The glass type Tritan® enables brilliant and durable products – and thus ensures particularly high sustainability.

For more information, please see www.zwiesel-glas.com/en

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