



2serve

日本酒

sake tasting glass

Key Features

The unique bulging shape and increased headspace encourage the release of volatile compounds, allowing for a more nuanced appreciation of subtle fragrances.

This shape also amplifies the body and fragrance elements of the sake.

The slightly extended lip facilitates controlled intake, ensuring the sake coats the entire tongue and reveals its full flavor spectrum.



Sake Tasting Glass

Deviating from traditional glasses, the innovative base with legs provides the ideal height for swirling, enhancing aroma release and intensifying the sensory experience.

Spinning the sake faster on the glass wall allows for a quicker and more pronounced scent experience.

Born from discussions and tastings with NRIB and experts, this glass is the culmination of extensive research and meticulous design.

sake tasting glass

A groundbreaking vessel designed to establish a new benchmark for sake evaluation and propel Japanese sake onto the global stage. For centuries, inconsistent tasting practices due to varied glassware have hindered the global appreciation of sake's diverse flavor and aroma profiles. Glassbacca, in collaboration with the National Research Institute of Brewing (NRIB), Japan's leading authority on sake research, has taken a bold step to address this challenge.

NRIB
独立行政法人
酒類総合研究所

National Research
Institute of Brewing (NRIB)



2serve



embrace
the charm.

The sake tasting glass wide range of applications

This versatile glass is not only ideal for sake evaluation gatherings and appraisal meetings, but also for:

- Tastings at sake breweries
- Events and gatherings
- Individual exploration of sake's diverse forms and flavors



Sake tasting glass 01

15 cl 5 oz
H 140 mm 5 ½ "
D 64 mm 2 ½ "

No. 7739 3100

Behind the story and beyond the glass

The sake tasting glass is more than just a tool; it's a commitment to quality and education. It represents a collaborative effort to increase global appreciation for sake by providing a standardized platform for evaluation and enjoyment.

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**made
to serve.**



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