

Milesians Craft glassware co.

THE NIALL

COGNAC TASTING GLASS

The Niall was designed as the ultimate tasting glass for the cognac aficionado, where every element has been carefully conceived to allow the drinker to taste and nose the cognac. The stem allows the drinker to elevate the glass, toast and proceed to nosing with optimal control, whilst the thicker glass density ensures the environment has no effect on the temperature of the cognac.

The Vortex Point, bulb and chicane come together to remove the ethanol vapour, ensuring the drinker can detect every layer of flavour and aroma that have developed through decades of time, craft and skill.

COGNAC TASTING GLASS

The design of the glassware plays on gravity and geometry to enhance the absorption of the ethanol vapour into the soda-lime glass. At the base of the glass, a conical shaped depression sits, waiting for the whiskey to be poured, controlling the flow.

The bulb design complements and encourages this dissipation, by creating a chamber and more wall space for the ethanol vapour to be transferred to, whilst a thick base and stem allow a comfortable grip without heating the liquid.



RESEARCH & DEVELOPMENT

For such a competitive and complete field such as glassware, an exhaustive and extensive research was crucial not just to understand the market itself, but the science that could improve the performance of the cognac.

A combination of scientific studies and design techniques over the ages led to the definition of a product that could clearly dissipate the ethanol effect in the drink, leaving only the phenol compounds, guaiacol and eugenol, and the pure cognac notes to scent and taste.



DESIGN PROCESS

The main challenge when developing The Niall glass was to design a product that can truly assist in removing the ethanol vapour and subsequent burn from the cognac drinking experience. From the initial inhalation of the aroma to the last sip, the flavours must be as intended; richly complex, intriguing, and vibrant.

The ultimate goal is for the drinker to detect more of the phenolic compounds and flavours that would otherwise have been hindered by the overpowering ethanol in any other glass.



INSPIRATIONAL

The Niall was conceived to elevate nosing and tasting experience to the heights demanded by the cognac's complex profiles.

Eighteen months of scientific research were poured into the design, resulting in cognac glasses that have revolutionised the experience, by merging science and design into achieving a product that alters the ethanol effects by absorbing it through the glass properties, whilst following a specific shaping and pouring vortex that fully enhances nosing and flavours.

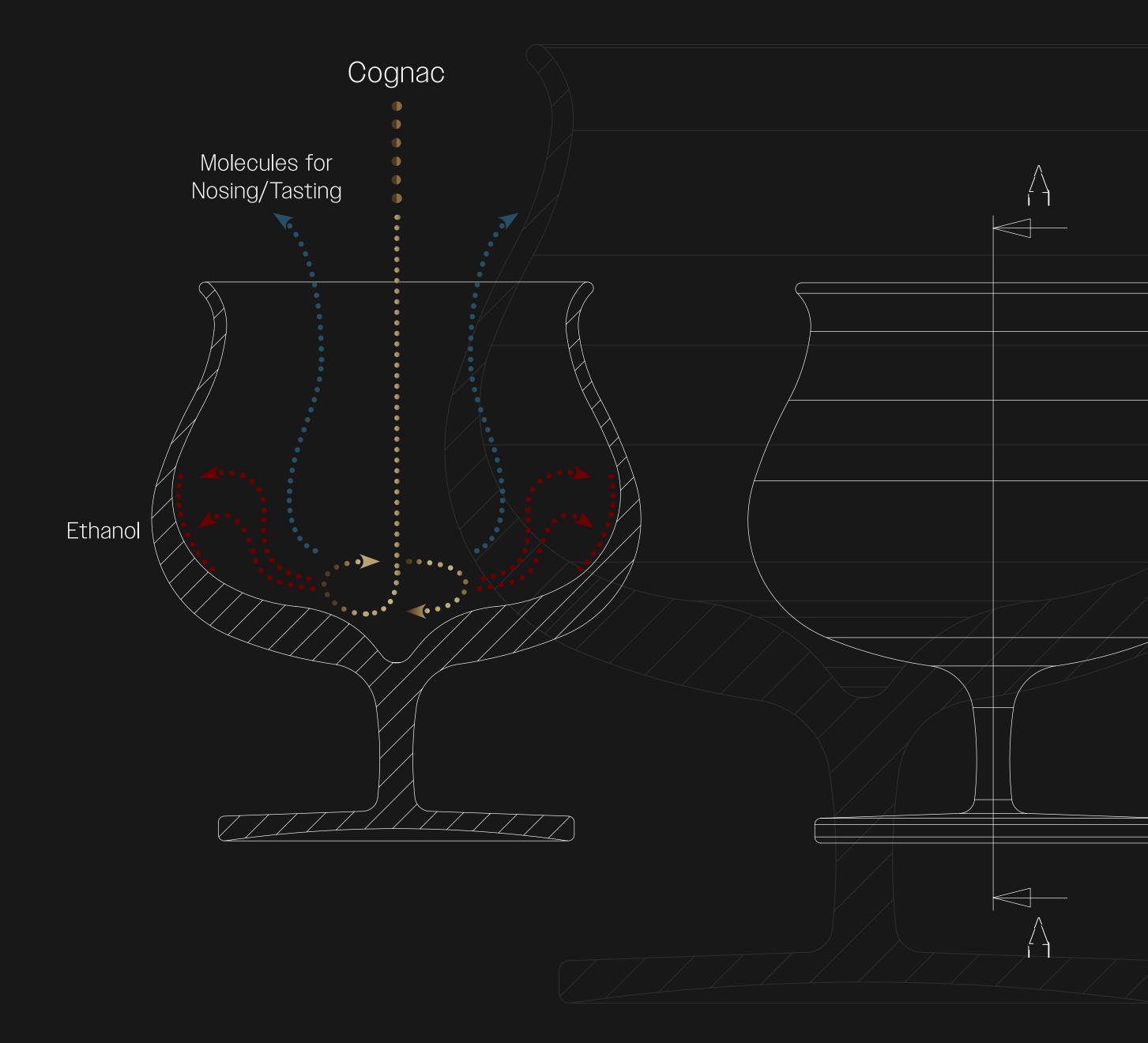




TECHNICAL SPECS

With scent responsible for around 80% of the perception in taste and experience of flavour, the focus when designing the Niall was to remove the ethanol vapour that hinders this same experience. By triggering the nerves in the nose and creating a burning sensation, this vapour detracts from the true flavours and enjoyment of the cognac.

In removing and lessening the effect of the ethanol, the drinker can appreciate the full complexity of flavour and layers of taste generally masked by the vapour.





USER EXPERIENCE

Once the liquid hits the bottom of the glass in its Vortex Point, a swirl is created, spinning the ethanol down to the base and out to the sides of the glass where the vapour can be absorbed into the walls.

As the aroma continues its journey up the glass, the bulb arches in-and-out in a chicane-like curve, slowing the movement of the ethanol. In doing so it allows the glass time to absorb more of the vapour as it makes its way towards the nose, whilst an elevated stem promotes an optimal grip.



DESIGN DEPLOYMENT

Developed for over 24 months, and tested and prototypedin severaliterations to achieve the perfect shaping, design, ergonomics and performance.

Extensively tested all the way to performance trials, The Niall glass was a revolutionising exercise over two years that led to a full product development that can fully revolutionise not only the cognac market, but the perception of such spirit to its core, where a finer detail can now be perceived tasting this type of drink.



DETAILS

In order to enhance the shaping and drinking experience, soda-lime glass was chosen as the main material as its amorphous molecular structure allows it to absorb the ethanol, leaving less vapour for the nose.

The molecules in soda-lime glass are in constant movement, meaning it more readily absorbs the ethanol vapour from the liquid. The profile of the glass itself was built around this capability, by creating curvatures that promote a liquid flow that facilitates ethanol absorption.







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