



# Science Built a Better Glass™

...and everybody nose it.

## Nosing with NEAT

1. Pour spirit to max bowl width (1 ½ oz)
2. Swirl to enhance evaporation
3. Hold glass level under nose
4. Close mouth, only inhale through nose
5. Sample in center, work toward rim
6. Take your time, evaluate, and enjoy

## For Best Results

Evaluate **ALL** aromas (good and bad), take notes. Always swirl prior to sampling.

NEAT moves nose-numbing alcohols to rim edge for easy evaluation, diluted to eliminate nose burn.

Characteristic aromas are at center of sweet spot.

Strong alcohol is inside, below the neck, similar to a sniffer.

Sampling with nose below neck displays all aromas together, but hastens numbness and olfactory fatigue.

Do not add water. NEAT's shape perfectly displays all aromas, water shuts down evaporation in wide bowl glasses.

Hold in palm to warm, at neck to cool. Hand heat increases lighter aromas at rim.

## Taste the Truth

Taste and aroma are the truest measure of a spirit's quality. Alcohol burn overwhelms the truth and spoils the experience.

NEAT's patented science eliminates burn. NEAT is the award winning choice of professionals and tastemakers.

*"Simply the best Spirits Glass ever created!"*

Anthony Dias Blue  
Editor, The Tasting Panel Magazine

## Judging & Multi-sample Comparisons

Tasting to find truth in quality. That's why NEAT is the preferred official competition judging glass. Use sanitary paper disposable lids (79mm dia.) to cover samples during evaluation:

1. Avoids mixing aromas from all samples, which confuses judges' noses.
2. Write sample number on lid for easy ID.
3. Pre-pour samples well ahead to save time during event.

All samples should be covered except the one currently being evaluated. NEAT is highly efficient at displaying aromas.

## Science Built a Better Glass™

