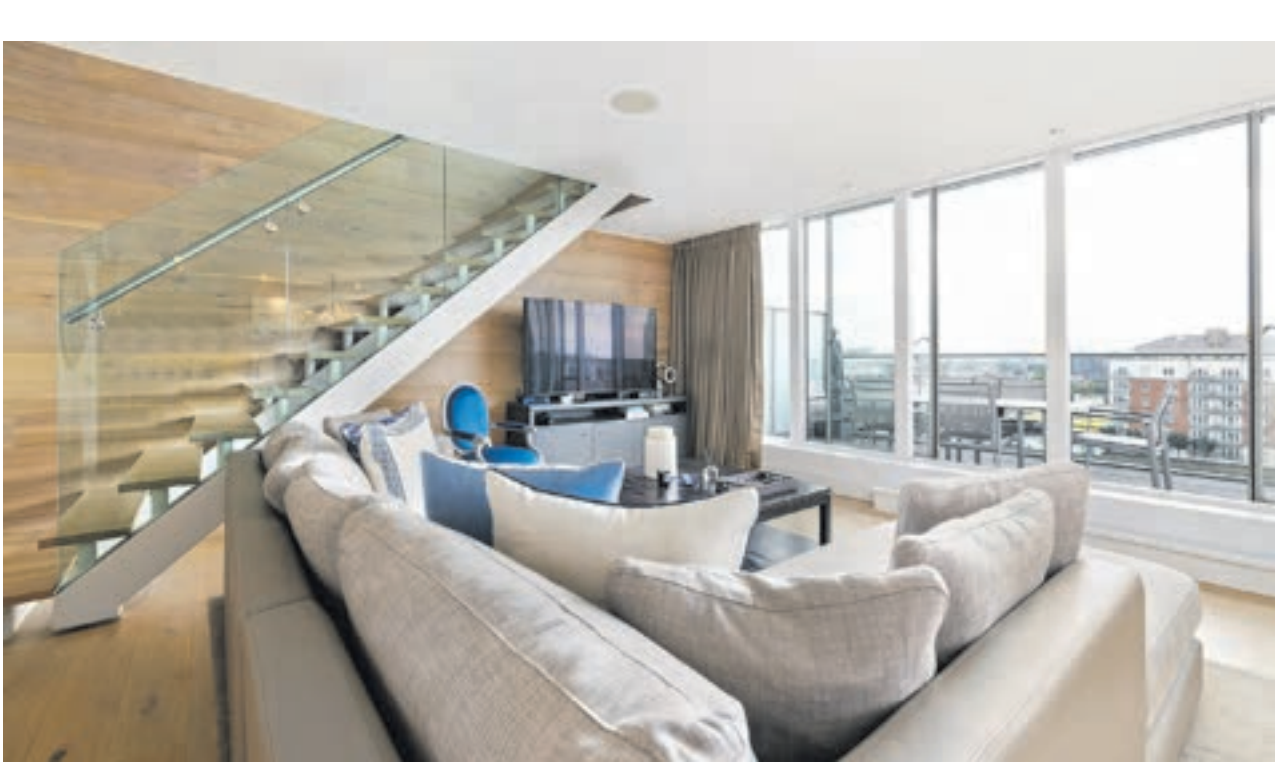




The Waterfront looks over the Grand Canal water basin, the Aviva Stadium and the Dublin Mountains



No 66: a three-bedroom residence of 170 square metres on the sixth and seventh floors of the Waterfront

Your very own castle in the air at Grand Canal Dock for €1.5m

Luxury penthouse at the Waterfront offers bird’s eye views over Dublin city and the Dublin Mountains

BY TINA-MARIE O’NEILL

If sky high living is what you’re after, why not consider this luxurious duplex penthouse in the Waterfront in Dublin city centre with panoramic waterside views towards the Dublin Mountains?

No 66 is a three-bedroom, light-filled residence of some 170 square metres on the sixth and seventh floors of this modern apartment block overlooking Grand Canal Dock, one of the capital city’s most sought after quarters.

From there, its occupants can enjoy unobstructed bird’s-eye views from the living room, master bedroom and terrace incorporating the Grand Canal water basin, the Aviva Stadium and the Dublin Mountains.

The south-facing unit boasts extensive terraces on both levels and comes to market in walk-in condition and with two underground car parking spaces, for which the agent is guiding €1.5 million.

No 66 has a B2 energy rating and comprises a spacious entrance hall with a video intercom system, a generous storage room and a plumbed utility room with a fitted washer/dryer.

Off the hall is a large, open-plan, south-facing living/dining/kitchen with solid timber floors, high ceilings and floor-to-ceiling windows offering a series of sliding door access points out to a large decked terrace with sleek glass balustrades and stainless steel handrails overlooking the water. A glass bannister staircase set against a timber panelled feature wall leads to the upper floor, while the rest of the room is papered in a luxurious toffee coloured fabric wallpaper.

There’s ample space for a large dining table and chairs in the space and at the far end of the room, the stylish SieMatic kitchen features an extensive range of grey fitted base and pantry units with grey worktops, slim stainless steel handles and high glass splashbacks. The space has been fitted with a full range of integrated Gaggenau appliances, including a coffee machine and an induction hob.

The spacious, sunny decked terrace has ample space for outdoor furniture from which to enjoy sweeping water and mountain views which incorporate landmarks such as the Aviva Stadium and Grand Canal Plaza.



A bird’s eye view of the Waterfront

There are two double bedrooms, one en suite, and a bathroom at this level. Both bedrooms feature large picture windows, timber floors, and good quality gloss sliding wardrobes. The second bedroom en suite is tiled in marble with a modern, white, Villeroy & Boch three-piece suite and mirrored vanity cabinet.

The shower room servicing the third bedroom is similarly decorated in marble tiles and has a step-in shower cubicle and white sanitaryware.

The top floor of the house is reserved for the master suite, an extremely generous and luxurious space with its own private rooftop terrace, an enviably large walk-in wardrobe, a top-notch marble tiled en suite with a walk-in shower with rainfall showerhead and twin hand basins. The suite also has its own separate, seventh floor entrance.

An annual service charge of €3,710 applies.

Outside, residents are spoiled for choice with the range of amenities close by and it is a short stroll into the city centre.

Local services include a wide variety of cafes, restaurants, gyms, sports clubs, the Marker Hotel and the Bord Gáis Energy Theatre at the centre of Grand Canal Dock.

An assortment of trendy bars, cafes, restaurants and shops are all on the doorstep for locals to enjoy and world class entertainment can be enjoyed at the 3 Arena and Grand Canal Theatre.

For those in need of public transport, the Luas provides easy access to the rest of the city and the Dart is less than a 15-minute walk away. It also has its own railway station at Barrow Street and the apartment is a 15-minute walk from Grafton street.

More details are available from Owen Reilly at 01-6777100.



The large, open-plan, south-facing living/dining/kitchen with solid timber floors and high ceilings; below: the top floor is reserved for the master suite



‘Luxury without the guilt’ in Dublin’s zero-carbon hotel

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The Wren’s kitchen does not use any natural gas or fossil fuels and is 100 per cent run on electricity-powered induction hobs to service its ALT (Andrews Lane Theatre) restaurant and café bar. Its tasty food menu is compiled from responsibly sourced food and the active use of what Moran calls “ugly fruit and wonky veg” to avoid food waste.

“The chefs are committed to Wren’s zero carbon ethos too and we’ve signed up to Too Good to Go, a community building app that allows locals to purchase food to go at a cheaper price from the kitchen rather than letting it to be wasted or spoiled,” she said. “The menu is manipulated to suit what’s in the kitchen to minimise waste.”

The hotel’s Advanced HVAC system transfers energy around the building and captures rejected heat from the cooling process to generate hot water, while its ventilation system captures more than 80 per cent of rejected heat generated within the building using a thermal wheel which then heats the incoming fresh air from the roof for free.

So just by being present in it, expelling energy, taking a shower or watching TV in your room, you contribute to the buildings’ eco-friendly function.

The hotel offers 137 trendy, Scandi style influenced pods, or nests, set over nine stories within – incredibly – a tiny footprint measuring a mere 40 metres by 13 metres.

The rooms range in size from the 9.5 square metre Snug Nests to the Cosy Rooms spanning 12 square metres while the largest, ‘Roomy Nests’, offer 18 square



It’s the little touches that add up to create a luxurious feel

metres of space. “Sustainability is such a broad word,” Kavanagh said. “What makes a building sustainable is almost what it’s used for divided by the amount of carbon used to make it.

“One of the first things you do when looking at a site is to consider its feasibility,” he said.

“Why does a hotel fit on this site as opposed to anything else? Based on the tight footprint of the building, office modules with desk layouts wouldn’t work.

“Nor would deeper apartment spaces, which have daylight planning requirements. We would have got maybe 20 apartments into it.

“We also had to consider the proximity of neighbouring listed buildings and their right to light alongside stringent, statutory fire safety regulations and sound and acoustics. When rooms are that close to each other how do you maximise keeping sound down?” he said.

“In fairness, we didn’t know about Covid-19 when we began designing the hotel in 2016, but we were fortunate in that, from concept state, we future-proofed it,” Kavanagh said.

“Our approach is to never deliver a ‘stranded asset’ where the building in 15 years no longer meets future expectations. Burning fossil fuels and using a lot of energy doesn’t meet future expectations. Future guests want a low-carbon footprint alternative,” he said.

“We push towards paperless self-sufficiency and maximising space,” Moran said. “The original plan was not to have a reception or lounge area, but ultimately those spaces are key to the welcoming and relaxed spirit of the Wren. People can still pre-check in, collect their keys from the kiosk and go straight to their room with-

out meeting anyone, but other travellers want the interaction and engagement.

“Similarly, guests who don’t want to leave a carbon footprint can change the eco-settings on their room’s air-condition system or on their shower, [which uses 60 per cent less water than other hotels by using low-loss fittings and sanitary ware that uses eight litres of water per

minute compared to the standard 24, for example]. They can then enjoy a vegan meal in the restaurant. Or guests can have a mix of both. We’re facilitating a range of different tastes and preferences without being preachy and without compromising on quality,” she said.

The hotel has a policy of no single-use plastics and provides biodegradable Irish



Tracey Moran of Moran Hospitality and Patrick Kavanagh of BDP, Building Design Partnership Ltd architects and engineers: ‘From concept, the idea was to be sustainable so every element throughout was thought about’



The hotel transfers energy around the building to generate hot water

brand water cartons in each room with free chilled drinking water along the hallways on every floor for refills as well as having drinkable water from the wash hand basins in the bedrooms.

Furthermore, with flash flooding and unexpected weather events on the rise, it’s comforting to know that the Wren attenuates all rainwater it captures before releasing it

to the public sewer to prevent public mains overflowing. “It was very important to us that the hotel is welcoming, low key but intimate,” Moran said.

“It’s very much about the considered, bespoke approach with a focus on the little touches that add up to create a luxurious feel to guests be they an older business person or a hip young couple that wants to be close to Grafton Street, Temple Bar and the city’s vibrant centre.

“It’s luxury, but without the guilt. All rooms are en suite with rain showers; Respa mattress and blackout blinds in each room with Egyptian cotton sheets ensure a super comfy night’s sleep and if you can’t sleep, each room has a 43 inch flat screen TV with Chromecast and high speed wifi,” she said.

“Right from concept, the idea was to be sustainable so every element throughout was thought about,” Kavanagh said.

“The hotel is one of only a handful in the country that has an A-rating. Passive design in residential can’t be translated into a hotel because

it is a commercial operation, there’s a lot of services, but the design was passive in a sense that the first step we took was about how to reduce demand,” he said.

To that end, the hotel has extra roof, wall and floor insulation and above standard thermally efficient windows. While very subtle, Kavanagh points to the windows on the west-facing facade of the building which were designed at a slight angle to combat solar gain so that in the middle of the afternoon, the sun hits half of the panes of glass full on so as to lower the peak load – essentially so that the rooms don’t overheat leaving guests to up their air-conditioning.

At the same time, exposed concrete walls in the rooms absorb the heat and release it later in the evening when it’s cooler.

“About 50 per cent of the energy created in a hotel is via hot water and heating,” said Kavanagh. “So we looked at how to capture some of the heat. To keep it simple, if you think about your fridge at home, all the contents are being cooled, but at the back of the fridge is a compressor that’s giving off heat, so its counter-intuitive. But if you left your fridge door open at home it would actually heat the room.

“So a fridge is ultimately a heat pump. What we have in this building is a little more advanced, but like a fridge, a unit on the roof cools the west facade of the building when it’s in full sun, but rather than reject that heat into the atmosphere, a four-pipe system puts heat into the loops to generate constant hot water demand. Even at 9pm in summer, if there’s cooling happening in this building, it’s heating water for free,” he said.

“The Wren is a hotel that’s present, but with minimal impact,” Kavanagh said.

“It’s a small site footprint with a low-carbon footprint. That’s how the concept became reality. Reduce and minimise and how to introduce really advanced systems that avoid unnecessary waste of energy.”