

2022



IF YOUR WINE COULD CHOOSE A GLASS, IT WOULD BE RIEDEL.

RIEDEL RESTAURANT

LINES ARE EXCLUSIVE FOR ON PREMISE USE NOT AVAILABLE FOR RETAIL SALES

RIEDEL.COM



NEW 2022

RIEDEL VELOCE is an impressive development based on state-of-the-art technology from Riedel's own factory in Weiden, Germany. Riedel wine glasses are developed through workshops in different shapes and sizes for specific grape varieties. Only highly advanced machine production can guarantee such precise and functional glass design language, in harmony with the respective profile of grape variety.

- DISHWASHER SAFE
- MACHINE-BLOWN IN GERMANY
- FINE, LIGHT & PERFECTLY BALANCED
- CRYSTAL GLASS



 GRAPE VARIETAL SPECIFIC • WINE NAME ENGRAVED ON BASE DEVELOPED IN A SENSORY WORKSHOP DESIGNED FOR OPTIMAL WINE ENJOYMENT



CHAMPAGNE WINE GLASS # 0330/28 H: 9·3/4" (247 MM) D: 3·3/8" (86 MM) C: 11·1/2 OZ (327 CCM)



SAUVIGNON BLANC # 0330/33 H: 9-3/4" (247 MM) D: 3-3/8" (86 MM) C: 12-1/4 OZ (347 CCM)



RIESLING # 0330/15 H: 9-3/4" (247 MM) D: 3-5/8" (92 MM) C: 20 OZ (570 CCM)



CHARDONNAY # 0330/97 H: 9-3/4" (247 MM) D: 4-3/8" (113 MM) C: 24-3/8 OZ (690 CCM)







CABERNET SAUVIGNON # 0123/0 H: 9-7/8" (250 MM) D: 4-5/8" (117 MM) C: 35-3/8 OZ (1002 CCM)



SYRAH # 0123/41 H: 9-7/8" (250 MM) D: 4-3/8" (110 MM) C: 30-1/2 OZ (865 CCM)

5



 PINOT NOIR/NEBBIOLO
 CHAMPAGNE WINE GLASS

 # 0123/07
 # 0123/28

 H: 9-7/8" (250 MM)
 H: 9-7/8" (250 MM)

 D: 4-5/8" (115 MM)
 D: 4-1/2" (108 MM)

 C: 35-7/8 OZ (1017 CCM)
 C: 26-1/8 OZ (742 CCM)





SAUVIGNON BLANC # 0123/33 H: 9-7/8" (250 MM) D: 4-1/4" (108 MM) C: 26-1/8 OZ (742 CCM)



CHARDONNAY # 0123/97 H: 9-7/8" (250 MM) D: 4-1/2" (108 MM) C: 4-1/2 OZ (736 CCM)



Lightweight, durable and dishwasher-safe – RIEDEL Performance glasses are executed in sparkling fine crystal, and feature long fine stems and large stable bases. Performance's unique optic impact not only adds a pleasing visual aspect to the bowl, but also increases the inner surface area, allowing the wine to open up and to fully show every aroma and subtle nuance.



SYRAH/SHIRAZ # 0884/41 H: 9-5/8" (245 MM) D: 4" (100 MM) C: 22-1/4 OZ (631 CCM)

4 OZ (125 ML)

CABERNET/ MERLOT

0884/0 H: 9-5/8" (245 MM) D: 4-1/8" (105 MM) C: 29-3/8 OZ (834 CCM) **PINOT NOIR** # 0884/67 H: 9-5/8" (245 MM) D: 4-1/4" (108 MM) C: 29-1/4 OZ (830 CCM)



SAUVIGNON BLANC # 0884/33 H: 9-5/8" (245 MM) D: 3-1/2" (90 MM) C: 15-1/2 OZ (440 CCM)

in





CHARDONNAY

0884/97 H: 9-5/8" (245 MM) D: 4-1/4" (108 MM)

C: 25-5/8 OZ (727 CCM)

RIESLING # 0884/15 H: 9-5/8" (245 MM) D: 3-3/4" (96 MM) C: 22 OZ (623 CCM)





R I E D E L PERFORMANCE



RIEDEL VERITAS grape varietal specific® ——RESTAURANT——

A glass machine blown in fine crystal of unsurpassed thinness and lightness. RIEDEL VERITAS combines the charm of a handmade glass with the consistent accuracy only a machine made glass can achieve.



NEW WORLD PINOT NOIR/ NEBBIOLO/ ROSÉ CHAMPAGNE # 0449/67 H: 9-1/4" (235 MM) D: 4-1/4" (108 MM) C: 28-1/4 OZ (800 CCM)



OLD WORLD PINOT NOIR # 0449/07 H: 9-1/4" (235 MM) D: 4-1/4" (108 MM) C: 24-7/8 OZ (705 CCM)



NEW WORLD SHIRAZ # 0449/30 H: 9-5/8" (246 MM) D: 3-3/4" (96 MM) C: 22-7/8 OZ (650 CCM)



RIESLING/ZINFANDEL # 0449/15 H: 9-1/4" (235 MM) D: 3-1/4" (82 MM) C: 13-7/8 OZ (395 CCM)



OLD WORLD SYRAH # 0449/41 H: 9-1/4" (235 MM) D: 3-3/4" (96 MM) C: 21-1/8 OZ (600 CCM)



SAUVIGNON BLANC # 0449/33 H: 9-1/4" (235 MM) D: 3-1/4" (82 MM) C: 15-1/2 OZ (440 CCM)





8





VIOGNIER/CHARDONNAY # 0449/05 H: 8-7/8" (225 MM) D: 3-1/4" (82 MM) C: 13 OZ (370 CCM)

OAKED CHARDONNAY # 0449/97 H: 8-1/2" (217 MM) D: 4-1/4" (108 MM) C: 21-7/8 OZ (620 CCM)



COUPE/COCKTAIL # 0449/09 H: 6-3/4" (170 MM) D: 4-1/4" (108 MM) C: 8-1/2 OZ (240 CCM)



H: 9-1/4" (235 MM) D: 2-3/8" (60 MM) C: 5-3/8 OZ (152 CCM)



BEER # 0449/11 H: 6-1/4" (160 MM) D: 3-3/8" (85 MM) C: 15-3/8 OZ (435 CCM)

WATER WATER # 0449/02 H: 5-3/4" (145 MM) D: 3-3/8" (85 MM) C: 14-5/8 OZ (415 CCM)



\diamond Inum **RESTAURANT-**



SYRAH/SHIRAZ # 0416/30-6 H: 9-1/4" (236 MM) D: 3-3/4" (95 MM) C: 24-3/4 OZ (700 CCM)



PINOT NOIR # 0416/07-6 H: 8-1/4" (210 MM) D: 4-1/4" (108 MM) C: 24-3/4 OZ (700 CCM)



RIESLING/ZINFANDEL RESLING/ZINFANDEL # 0416/15-6 H: 8-1/4" (210 MM) D: 3-1/8" (79 MM) C: 14-1/8 OZ (400 CCM)



9

VIOGNIER/CHARDONNAY # 0416/05-6 H: 7-3/4" (198 MM) D: 3-1/8" (79 MM) C: 12-3/8 OZ (350 CCM)



CHAMPAGNE WINE GLASS # 0416/58-6 H: 8-5/8" (225 MM) D: 3-1/8" (86 MM) C: 8-1/8 OZ (445 CCM)



CUVÉE PRESTIGE # 0416/48-6 H: 8-5/8" (218 MM) D: 2-3/4" (68 MM) C: 8-1/8 OZ (230 CCM)



Extreme glasses are named for their extreme contours and have diamond-shaped bowls that angle out dramatically before narrowing at the top. The result is an exceptionally wide evaporation surface that intensifies and enhances silkiness in the mouth of New World wines, which tend to be more fruit driven in style.

10



10

NEW WORLD PINOT NOIR # 0447/07 H: 9" (228 MM) D: 4-1/4" (108 MM) C: 30 OZ (850 CCM)



Riedel Restaurant is Riedel's benchmark, varietal specific wine glass collection. The Riedel Restaurant collection features special glass shapes and sizes for fine wines and spirits. These glasses have proven to consumers and restaurateurs that wine pleasure and appreciation starts with the glass. They are extremely functional and high in the quality that Riedel is known for,





NEW WORLD SHIRAZ Hew WORLD SHIKAZ # 0446/30 H: 8-7/8" (226 MM) D: 3-3/4" (95 MM) C: 22-7/8 OZ (650 CCM)



CABERNET/MERLOT # 0446/0 H: 8-1/2" (215 MM) D: 3-3/4" (95 MM) C: 21-1/2 OZ (610 CCM)

11







CHARDONNAY/VIOGNIER # 0446/05 H: 8" (203 MM) D: 3-1/8" (79 MM) C: 12-3/8 OZ (350 CCM)



OAKED CHARDONNAY # 0446/97 H: 7-5/8" (195 MM) D: 4-1/4" (108 MM) C: 24-3/4 OZ (700 CCM)









RIEDEL MICROFIBER POLISHING CLOTH (64x50 CM) 20 PIECES # 5010/07



wine FRIENDLY <u>OIN</u>PHIRE restaurant

The Ouverture Restaurant series is a utilitarian update to Riedel's consumer-friendly Ouverture collection. Created to help both restaurateurs and their clients, Ouverture Restaurant's versatile bowl shapes for red and white will increase patrons' drinking pleasure, and their sturdy and slightly cropped stems will make for more efficient serving and storing.



RED WINE # 0480/00 H: 7-3/8" (187 MM) D. 3-1/8" (79 MM) C: 12-3/8 OZ (350 CCM)



WHITE WINE # 0480/05 H: 7-1/8" (180 MM) D: 2-7/8" (73 MM) C: 9-7/8 OZ (280 CCM)



CHAMPAGNE GLASS # 0480/08 H: 8-3/4" (224 MM) D: 2-3/4" (70 MM) C: 10-1/4 OZ (290 CCM)



WATER # 0480/01 H: 3-1/8" (80 MM) D: 3-1/8" (79.5 MM) C: 11-5/8 OZ (330 CCM)



DEGUSTAZIONE, created with young entrepreneurs in mind, is a collection offered at an accessible price for restaurateurs who still wish to serve their customers flavor-maximizing wine friendly glasses. Simple wine glasses offer patrons the wine friendly experience, and are the perfect starter glassware for restaurateurs on the rise.



14



WHITE WINE # 0489/01 H: 8" (205 MM) D: 3-1/8" (79 MM) C: 12 OZ (340 CCM)

CHAMPAGNE FLUTE CHAMPAGNE FLUTE # 0489/48 H: 5" (224 MM) D: 3" (78 MM) C: 7-3/8 OZ (212 CCM)



DEGUSTAZIONE O # 0489/41 H: 4-5/8" (118 MM) D: 3-3/4" (96 MM) C: 20 OZ (570 CCM)

CE-CALIBRATION MARK*

To ensure the exakt volume is beeing served every time, these glasses feature calibration marks (0,1 | and 0,2 |) according to EU Directive 2004/22/EC 2004. Various collection sizes available on request.

POUR LINE ML

To aid restaurateurs with the perfect pour, the three star-shaped marks indicate 100, 125, and 150 ml. Various collection sizes available on request.

POUR LINE FL. OZ

To aid restaurateurs with the perfect pour, the three star-shaped marks indicate 3, 5, and 6 fluid ounces. Various collection sizes available on request.



RIEDEL BAR is composed of a variety of stylish and functional glasses designed to enhance the enjoyment of fine spirits by showcasing the aromatics and flavor characteristics while minimizing the bite of alcohol.



TEQUILA # 0446/18 H: 8-1/4" (210 MM) D: 2-5/8" (68 MM) C: 6-3/4 OZ (190 CCM)



BEER # 0446/11 H: 6-3/4" (170 MM) D: 3-3/8" (86 MM) C: 17-5/8 OZ (500 CCM)









SWIRL RED # 0413/30 H: 4-3/4" (120 MM) D: 3-5/8" (91 MM) C: 18-5/8 OZ (530 CCM)

SWIRL WHITE # 0413/33 H: 4" (103 MM) D: 3-1/8" (80.5 MM) C: 11-4/5 OZ (355 CCM)

0419/01 H: 3-1/2" (90 MM) D: 3-1/16" (78 MM) C: 10-1/4 OZ (290 CCM)







COGNAC # 0446/71 H: 7-1/2" (190 MM) D: 2-3/4" (70 MM) C: 6-1/8 OZ (175 CCM)



PORT # 0446/60 H: 6-7/8" (175 MM) D: 2-7/8" (72 MM) C: 9-3/8 OZ (265 CCM)





WHISKY # 0480/02 H: 3-7/8" (100 MM) D: 3-1/8" (80 MM) C: 15-1/8 OZ (430 CCM)



15

WATER WATER # 0480/01 H: 3-1/8" (80 MM) D: 3-1/8" (79.5 MM) C: 11-5/8 OZ (330 CCM)





SINGLE OLD FASHIONED



DOUBLE OLD FASHIONED # 0419/02 H: 3-2/3" (94 MM) D: 3-1/3" (85 MM) C: 12-1/2 OZ (370 CCM)



HIGHBALL # 0419/04 H: 5-2/3" (146 MM) D: 2-4/5" (72 MM) C: 11-4/5 OZ (350 CCM)

GRAPE 🐝 VARIETAL SPECIFIC® RESTAURANT O-----

Restaurant O makes broken stems a thing of the past. Based on the benchmark shapes of Riedel's Vinum collection, O offers a stemless tumbler option which is the ideal glass for everyday use. It is Riedel's most casual collection and an elegant, uncomplicated design.





CABERNET/MERLOT # 0412/0 H: 4-7/8" (121 MM) D: 3-3/4 (95 MM) C: 21-1/8 OZ (620 CCM)

SYRAH/SHIRAZ # 0412/30 H: 5-3/8" (132 MM) D: 3-3/4" (95 MM) C: 21-7/8 <u>OZ</u> (620 CCM)



PINOT/NEBBIOLO # 0412/07 H: 4-1/2" (112 MM) D: 4-1/4" (107.5 MM)

C: 23-7/8 OZ (690 CCM)



CHAMPAGNE GLASS # 0412/28 H: 4-3/4" (122 MM) D: 2-1/2" (62.5 MM) C: 9-1/4 OZ (264 CCM)

C: 9-1/4 OZ (264 CC



0412/05

16

H: 3-7/8" (96 MM) D: 3-1/8" (79 MM)

VIOGNIER/CHARDONNAY

C: 11-1/4 OZ (320 CCM)



 OAKED CHARDONNAY
 RIESLING/SAUVIGNON BI

 # 0412/97
 # 0412/15

 H: 3·3/8" (94 MM)
 H: 4·1/4" (108 MM)

 D: 4·1/4" (107.5 MM)
 D: 3·1/8" (79 MM)

 C: 20·3/4 OZ (580 CCM)
 C: 13·1/4 OZ (375 CCM)



 RIESLING/SAUVIGNON BLANC
 SPIRITS

 # 0412/15
 # 0412/60

 H: 4-1/4" (108 MM)
 H: 3-1/2" (90 MM)

 D: 3-1/8" (79 MM)
 D: 2-5/8" (67.5 MM)

 C: 13-1/4 OZ (375 CCM)
 C: 8-1/4 OZ (235 CCM)



STEMMLESS RIEDEL O PRODUCTION



SL RIEDEL STEMLESS WINGS (2021): This series was redesigned by Georg Riedel in 2020 to ensure its smaller size maintains the delicate and important characteristics of each wine. Experience the unique curvature of SL RIEDEL Stemless Wings, following the release of our incredibly popular collection RIEDEL Winewings in 2020. This stemless creation is the perfect complement to the original stemmed series, featuring three stemless wine tumblers crafted by 10th generation Georg Riedel. To ensure the tumblers sit comfortably within the drinker's hand, each Grape Varietal shape required a set of new prototypes to determine how much the glass could be reduced while maintaining the delicate and important characteristics of each wine.

CABERNET SAUVIGNON

C: 670 OZ (23-5/8 CCM)

H: 4-3/4 " (121 MM)

D: 3-7/8" (100 MM)

0789/0



PINOT NOIR/NEBBIOLO # 0789/07 H: 4-3/4" (121 MM) D: 3-7/8" (100 MM) C: 620 OZ (21-7/8 CCM)



RIESLING/CHAMPAGNE GLASS # 0789/15 H: 4-1/4" (109 MM) D: 3-1/2" (90 MM) C: 420 OZ (14-5/8 CCM)



With the RIEDEL BARWARE COLLECTION, RIEDEL takes special account of the requirements of restaurants and bars with regards to cocktail and spirits glasses. The professional glass series DRINK SPECIFIC GLASSWARE is offered exclusively for catering and restaurants and was developed with an eye to their entrepreneurial emands. This new collection answers the need for cocktail-specific glassware among restaurants and bars with glasses perfected for thousands of cocktails.



ABOUT THE DRINK SPECIFIC GLASSWARE COLLECTION

DOUBLE ROCKS GLASS*

0417/07 H: 4" (103 MM) D: 3-1/4" (83 MM) C: 12.5 OZ (370 CCM) *PRODUCT DESIGN ©RIEDEL ©ZANE HARRIS



NEW 2022





NEAT GLASS* # 0417/01 H: 3" (77 MM) D: 2-3/8" (70 MM) C: 6-1/8 OZ (174 CCM)



NICK & NORA* # 0417/05 H: 6" (153 MM) D: 3" (77 MM) C: 4-7/8 OZ (140 CCM)



ROCKS GLASS* # 0417/02 H: 3-1/4" (83 MM) D: 3-1/4" (82 MM) C: 9-7/8 OZ (283 CCM)



SOUR GLASS* # 0417/06 H: 6-1/4" (158 MM) D: 3-7/8" (97 MM) C: 7-5/8 OZ (217 CCM)

17



ALL PURPOSE GLASS* # 417/0 H: 7-3/8" (187 MM) D. 3-1/8" (79 MM) C: 12-3/8 OZ (350 CCM)



2 OZ (59 ML)

FIZZ GLASS* # 0417/03 H: 6-3/8" (163 MM) D: 2-3/8" (60 MM) C: 9-3/8 OZ (265 CCM)



HIGHBALL GLASS* # 0417/04 H: 6" (154 MM) D: 2-1/2" (65 MM) C: 10-7/8 OZ (310 CCM)



MIXING GLASS* # 0417/23 H: 6-7/8" (176 MM) D: 3-7/8" (98 MM) C: 22-7/8 OZ (650 CCM)

DECANTER · MACHINE-BLOWN · FINE CRYSTAL



TUMBLER COLLECTION

With the RIEDEL BARWARE COLLECTION, RIEDEL takes special account of the requirements of restaurants and bars with regards to cocktail and spirits glasses. This collection features the perfect 'must have' glasses for all cocktails and mixed drinks. Different designs, inspired by the glamorous Art Nouveau period, these elegant, decorated crystal tumblers present a contrast to Riedel's purist, unadorned wine glasses. Spirits and cocktail connoisseurs will enjoy discovering the versatility of these stylish, yet subtly nostalgic, glasses for the enjoyment of Whiskies, Gin and Tonic, Cocktails and Mixed Drinks alike.

RIEDELSPEY

NEW 2022



18

SINGLE OLD FASHIONED # 0512/01-S3 H: 3-1/8″ (80 MM) D: 3-1/8″ (80 MM) C: 8-5/8 OZ (245 CCM)

OPTICAL O

WHISKY

#0512/05

H: 3-3/4" (96 MM) D: 3-1/8" (79 MM)

C: 12-1/8 OZ (344 CCM)



LONGDRINK

H: 4-1/5" (113 MM) D: 3-3/4" (95 MM)

C: 20-1/2 OZ (580 CCM)

0512/90

0418/02 H: 4" (102 MM) D: 3-1/4" (82 MM) C: 10-3/8 OZ (295 CCM)



LONGDRINK # 0418/04 H: 5-7/8" (148 MM) D: 3-1/8" (77 MM) C: 13-1/4 OZ (375 CCM)

BIEDEL FIRE





WHISKY # 0512/02 S1 H: 3-7/8" (98 MM) D: 3-1/4" (84 MM) C: 10-3/8 OZ (295 CCM)

LONGDRINK # 0512/04 S1 H: 6" (151 MM) D: 3" (77 MM) C: 13-1/4 OZ (375 CCM)

ALL AND

RIEDEL SHADOWS



WHISKY # 0512/02 S5 H: 4" (102 MM) D: 3-1/4" (82 MM) C: 11-3/8 OZ (323 CCM)



ALL PURPOSE GLASS

H: 4-7/8" (124 MM) D: 4-1/4" (108 MM)

C: 26-7/8 OZ (762 CCM)

#0512/67

THE ART OF DECANTING







RIEDEL MOSEL H 1416/03 H: 11.1/4" (285 MM) D: 4-1/4" (108 MM) C: 46-1/2 OZ (1320 CCM)

CABERNET MAGNUM # 1440/26 H: 10-5/8" (270 MM) D: 5-3/4" (145 MM) C: 60 OZ (1700 CCM)



SYRAH

#1430/13

H: 9-5/8" (245 MM)

D: 5-1/4/8" (135 MM)

C: 36-3/4 OZ (1040 CCM)



RIEDEL APPLE NY # 1466/13 H: 7-3/4" (195 MM) D: 5-3/8" (135 MM) C: 52-7/8 OZ (1500 CCM)



CABERNET #1440/13 H: 9-1/8" (230 MM) D: 4-3/4" (125 MM) C: 37 OZ (1050 CCM)



RIEDEL PERFORMANCE

1490/13 H: 9-5/8" (245 MM) D: 5-1/2" (139 MM) C: 36-3/4 OZ (1040 CCM)



MERLOT #1446/14 H: 9-1/2" (240 MM) D: 4-1/2" (115 MM) C: 34-1/4 OZ (970 CCM)

DECANTER · HANDMADE · FINE CRYSTAL

Since RIEDEL whole-heartedly believes all wines - young and old, red, white or sparkling - can be enhanced by decanting, it is only natural that they would have a wide selection of decanters in their collection; many elegant, complex, hand-made designs. Decanting young wines in RIEDEL decanters gives the wine a chance to bloom and attain a stage of development that normally requires years of aging - liberating the aromas, intensifying the fruitiness of the mid-palate and rounding out the texture. While decanting older wine, allows the wine to separate from any deposits that may have formed in the bottle over time. RIEDEL'S decanters are sculptural enough to qualify as art but are also incredible triumphs of functionality - a classic RIEDEL hallmark.



ALL ABOUT RIEDEL

WINE CRITIC ROBERT M. PARKER JR. OF THE WINE ADVOCATE:

"The finest glasses for both technical and hedonistic purposes are those made by RIEDEL. The effect of these glasses on fine wine is profound. I cannot emphasize enough what a difference they make."

Michel Bettane, GUIDE BETTANE ET DESSEAUVE:

"It takes a great deal of effort for a talented winemaker to produce a good wine. These efforts can be ruined in no time if the wine is not served properly.

The quality of the glass plays a crucial role here and RIEDEL produces the largest range of high quality glasses, specifically fine-tuned to fit the predominant wine varietals of the planet. RIEDEL makes it possible to fully appreciate all the nuances of aromas and tastes from the best wines of the world."

TIME MAGAZINE:

"The RIEDEL family has never stamped its name on a single bottle of wine. But over the past 50 years, this Austrian clan of master glassmakers has done more to enhance the oenophile's pleasure than almost any winemaking dynasty."

ABOUT RIEDEL CRYSTAL

- RIEDEL CRYSTAL (established 1756) has been producing glass in the heart of Europe for over 265 years and for eleven generations.
- Family owned and operated by GEORG J. RIEDEL (10 th. generation) and MAXIMILIAN J. RIEDEL (11 th. generation).
- enjoyment of wine and spirits.
- Top-rated wineries and restaurants throughout the world use RIEDEL.
- There is a series for every wine lover.

AT RIEDEL, CONTENT COMMANDS SHAPE

Perfectly designed glassware enhances the aroma and the flavor of all aromatic beverages.

- Based on this principal, RIEDEL introduced the concept of grape-specific glassware.

WHY SHAPE MATTERS

- Stemware consists of three parts: the bowl, stem and base.
- The height of the stem and the width of the base are part of the glass design (known as the architecture).
- Grape varietal specific stemware features finely-tuned glass bowls consisting of three variables: shape, size and rim diameter.
- Grape varietal specific stemware has to translate the "message" of wine to the human senses.

THERE ARE 4 SENSATIONS IN WINE:

- 1. Bouquet: Grape varietal specific stemware is responsible for delivering the quality and intensity of the wine's aroma.
- 2. Texture: Grape varietal specific stemware highlights the exciting and diverse styles of "mouthfeel" in wine (watery, creamy, silky, velvety).
- 3. Flavor: Grape varietal specific stemware creates a balanced interaction between the fruit, minerality, acidity and bitter components of a wine.
- 4. Finish: Grape varietal specific stemware offers a pleasant, seamless, harmonious, and long lasting aftertaste.

• RIEDEL is recognized worldwide for designing and producing the highest quality glasses and decanters for the

• RIEDEL produces collections for every lifestyle and price range, whether for critical wine evaluation, a picnic or dinner.

• In the late 1950's, CLAUS J. RIEDEL was the first person in history to introduce and develop wine-friendly stemware. • Wine-friendly stemware translates and delivers the bouquet, taste, balance and finish of a wine to the senses.



ALLABOUTRIEDEL

THE ARCHITECTURE OF STEMWARE

Comprises three parts: bowl - stem - base.

The design (architecture or construction) of a stemmed glass must ensure that the size, height and width are in perfect harmony. The size of the bowl has to be in proportion to the height of the stem and the width of the base. Respecting the exact ratio between these dimensions ensures the glass is correctly and seamlessly proportioned. Table top "classics" are composed using the magic "golden architectural formula". Early glass architecture, around 1920, took the lead, spearheaded by three Viennese architects (Loos, Hoffmann, Ertl). CLAUS J. RIEDEL's designs from the late 1950's, reestablished and took on this concept, which combined with influence from French and Irish classics resulted in stemware featuring this "construction", which is so pleasing to the eye.

SERVING TO MAXIMIZE ENJOYMENT

- Glass hygiene: Serve beverages only in sparkling, clean, odorless glasses.
- Serving temperature: Do not over-chill white wines and sparkling wines; serve red wines below room temperature.
- Serving per glass: Maximum 3 to 5 oz/100 to 125 ml. Never over-pour the glass.
- The ample, gracious glass volume offers great wines the room to breathe and to express the unique message of the aroma.

CARING FOR YOUR RIEDEL CRYSTAL

Dishwasher-safe

22

SELECTING THE RIGHT RIEDEL GLASS RIEDEL

Offers the option of either 'varietal specific' glasses, for dedicated wine lovers, or 'wine friendly' glasses, for informal wine drinkers. When choosing a grape varietal specific RIEDEL glass, consider that it is designed for, and performs at its best with, a specific type of wine. A grape varietal specific RIEDEL glass is a wine tool - 'the key to wine' - shaped to unlock the most elusive characteristics. Visit our Wine Glass Guide at RIEDEL.COM to identify the right glass for your wine.







Two flavor contributors: floral white wines - aroma and taste are dominated by fermented grape juice and the flavor of yeast.

RIESLING GRAND CRU (13-3/8oz, 380ccm)

Three flavor contributors: oak-aged white wines - aroma and taste are dominated by fermented grape juice, the flavor of yeast, and oak influence (malolactic fermentation, gentle wood flavors combined with ageing and aeration).

MONTRACHET/ CHARDONNAY (18-3/8oz, 520ccm)

HAND-MADE PRODUCT The origin of blown glassware dates back 2000 years. The Romans were the first to use this technique. At RIEDEL, in Kufstein, we produce hand-made and hand-finished crystal glassware. Each hand-made and hand-finished item is individually crafted/hand-finished by our master glassmakers. The expertise of these craftsmen guarantees that the quality of each glass meets the high standard for which our brand is known. Because of the hand-crafting/ hand-finishing, small tolerances in the size and weight of each glass, tiny bubbles/imperfections and slight surface variations are a feature and an acceptable part of the process.

IS THERE ONE GLASS FOR ALL MY WINES?

The three most versatile shapes for red and white wines are the Doublemagnum, WINE FRIENDLY Magnum and the VINUM Riesling Grand Cru, but please remember: shape does matter for maximum intensity and total enjoyment of wine.

ONE SIZE FITS ALL? HOW CAN EACH SHAPE PROVIDE A UNIQUE EXPERIENCE FOR MY WINE?

• One glass is not ideal for all styles of wine; a wine's bouquet, taste, balance and finish are all affected by the shape of the glass it is consumed from.

• A wine will display completely different characteristics when served in different glasses.

• These differences can be so great, that when the same wine is served in several different glasses, even experienced wine connoisseurs believe that they are tasting as many different wines as there are glasses.

• RIEDEL has created shapes that specifically enhance a wine's harmony and highlight its unique characteristics.

• Grape varietals carry in their DNA unmistakeable flavor profiles, which adds to the importance of selecting the appropriate glass.

• Wines have two, three or four flavor contributors which are associated with the fermentation process.

Four flavor contributors: oak-aged red wines - aroma and taste are dominated by fermented grape juice, the flavor of yeast, maceration (fermentation of the skin and juice) and oak influence (malolactic fermentation, gentle wood flavors combined with ageing and aeration).

CABERNET (30-3/8oz, 860ccm)



23

WHY SHOULD I USE A DECANTER? HOW WILL **DECANTING ENHANCE MY WINE EXPERIENCE?**

• There are two reasons why we decant wines:

1. Decant an older wine to separate it from its sediment.

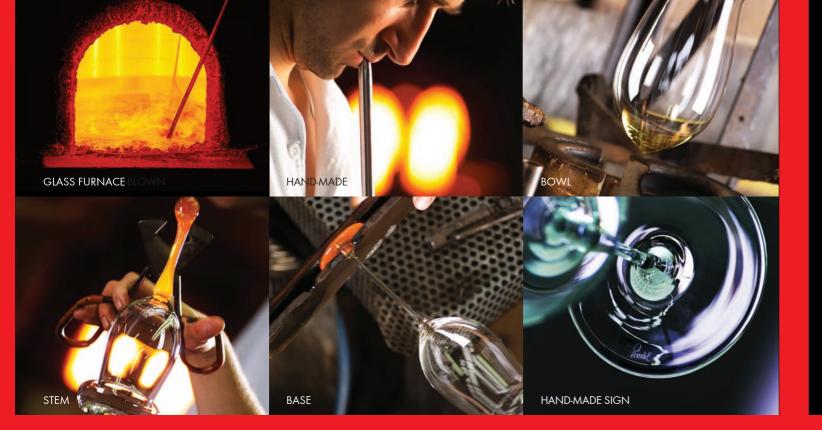
- 2. Decant a younger wine to increase aeration, revealing more complexity, and opening up aromas and flavors.
- To enjoy young wines fully (up to 10 years for both red and white) consider opening them 8-12 hours prior to consumption for aeration, or decant the wine, as this shortens the aeration process.
- The main preservation element in wine is carbon dioxide, which is integrated with the wine during the first (= alcoholic) fermentation.
- Decanting reduces the amount of carbon dioxide and "matures" the wine, allowing the bouquet to develop faster
- On the palate, decanted wine expresses higher levels of fruit in red wines and tends to integrate and smooth out tannins.

24

- When decanting young wines, turn the bottle directly into the decanter and let it splash into the vessel to maximise aeration.
- When decanting off the sediment of an old wine, slowly pour the wine into the decanter without allowing any sediment to leave the bottle.
- Suggest the customer considers trying the following exercise: Using identical glasses, decant half the bottle and serve the other half directly from the bottle - then draw your own conclusion.

CHRISTIAN MOUEIX, PRESIDENT OF THE NÉGOCIANT HOUSE **ÈTABLISSEMENTS JEAN-PIERRE MOUEIX:**

"I prefer to decant wines, both young and old. It is a sign of respect for old wines and a sign of confidence in young wines. Decanting old wines, just a few moments before they are served, helps to ensure that the wines' clarity and brilliance are not obscured by any deposit that may have developed over time. Decanting young wines several hours before they are served gives the wine a chance to bloom and attain a stage of development that normally requires years of ageing."



INSTRUCTIONS

Microfiber Polishing Cloth

- Wash at boiling temperature (to kill bacteria) with odorless soap
- Should be machine washed at min. 170° F/60° C
- Never use fabric softener when rinsing your microfiber polishing cloth (avoids grease film on suface)

Caring for your Riedel Crystal

- Riedel glasses are dishwasher safe
- To avoid scratches: Avoid glass contact with other glass or metal
- If available use a stemware rack

If washing by hand

- Wash the glass under warm water (use detergent and rinse the glass carefully)
- Glass polishing: Use two polishing cloths, never hold the glass by the base to polish the bowl
- Stem snap: Occurs through mishandling = torque or bend pressure at the stem
- Storage: Avoid glass storage in kitchen cabinets which have strong aromas that translates into glass

For a perfect result



CAUTION: A Riedel glass is a grape varietal specific wine tool! This shape works best with wines made from specific grapes. Please read the instructions below to guarantee maximum enjoyment. Riedel has researched the

Rules when handling connoisseur glasses

FILLING THE GLASS

Fill the glass only to the widest diameter of its bowl. This will ensure maximum development of the wine's bouquet, and also provide the most elegant table setting.

HOLDING THE GLASS

The appropriately filled glass should always be held by the stem rather than the bowl, as heat from the hand could raise the temperature above its optimum and negatively influence the bouquet of the wine.

SWIRLING THE GLASS

Carefully swirling the glass alows oxygen into the wine by increasing its surface area and helps release the wine's rich, mature aroma



• to avoid stains: use soft water (low mineral content) • to remove stains: use white vinegar



HOW TO CLEAN A RIEDEL DECANTER



5. Hold glass

by base

and polish

the bowl and polish

with your right hand

6. Use left hand to cradle



7. Perfect result

grape varietal sensation, leading to the conclusion, on which the world's wine experts agree; that the enjoyment of aroma, taste, texture and finish of a wine, is maximized by using the right "WINE TOOL"





WHY AND HOW TO DECANT WINES

To decant wine means to transfer it from its bottle to a decanter or carafe before drinking. During storage or aging, wine can develop a solid deposit or sediment at the bottom of the bottle. Decanting is an easy means of separating the sediment from the wine. It also helps the wine breathe, as the greater surface diameter lets more oxygen reach the wine than the bottle does. Red wines should be decanted well before serving and allowed to rest at room temperature for up to one hour to allow the wine to fully develop its bouquet.



WINE TEMPERATURE

Before decanting/or serving wine, store it at appropriate temperatures (red wine 59-63°F, 15-17°C, white wines at 50-54°F, 10-12°C). The proper serving temperature enhances the quality of the wine by allowing it to fully develop its characteristic aromas and flavours.

TRADEMARK





The RIEDEL TRADEMARK dates from the Art Nouveau period at the end of the nineteenth century, and was used for RIEDEL glassware made in Bohemia from 1890 to 1925. In 1996, to commemorate RIEDEL'S 240th anniversary, we reintroduced this trademark for all our hand-made and hand-finished products. The distinctive Riedel signature is now featured on the base of all these products. This signature trademark (1) helps our customers to distinguish immediately between hand-made, hand-finished products and those made by machine (2). Our machine-made products carry this trademark. The RIEDEL glass dynasty is built on the creative energies of a long line of glassmakers. The story begins in 1756 in Bohemia and continues right down to the united Europe of today, taking in on the way some of the most dramatic events in European history.

before 1990	1991	1992	1993	1994	1995	JP 1996	JR 1997	I 1998
JR 1999	2000	2001	JR 2002	2003	JR 2004	JR 2005	2006	2007
2008	2009	2010	2011	2012	2013	2014	2015	2016
2017	2018	2019	2020	2021	2022	2023	2024	2025

FOLLOW US ON SOCIAL MEDIA - CONNECT, FOLLOW AND LOVE IT

ACCOUNTS RIEDEL OFFICIAL



maxiriedel

INSTAGRAM 🔘 ME

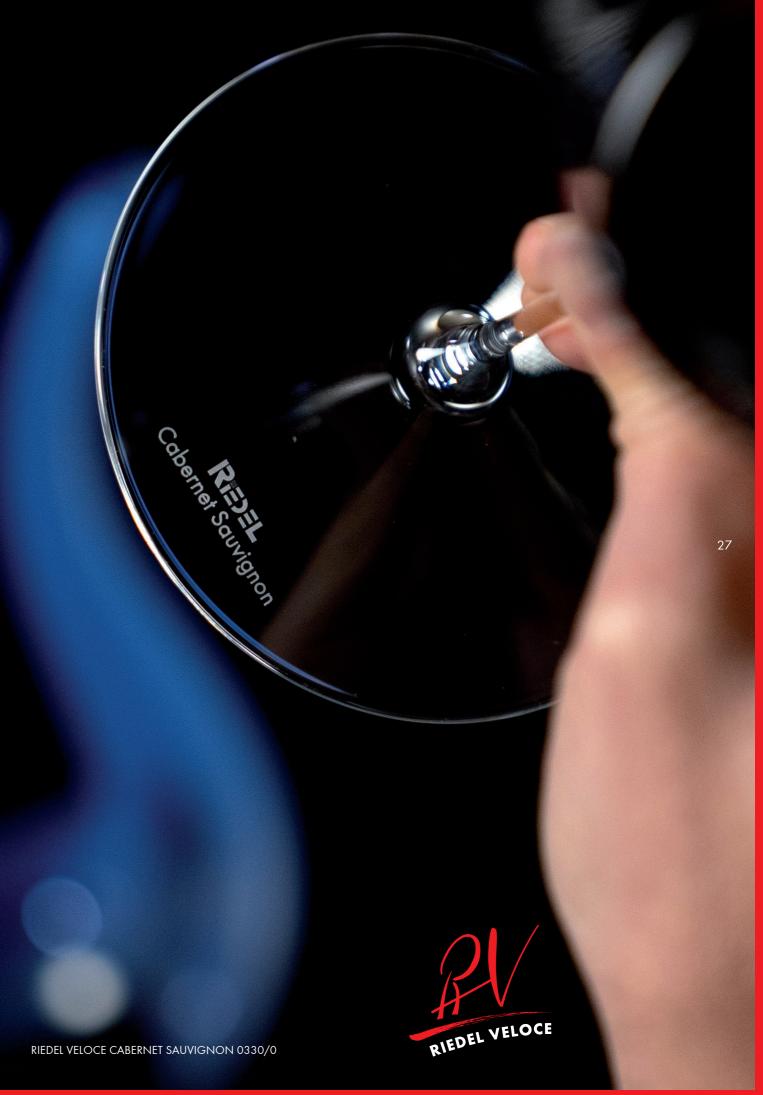


YOUTUBE You Tube ME www.youtube.com/c/RiedelTheWineGlassCompany

ACCOUNTS MAXIMILIAN J. RIEDEL



YOUTUBE You Tube ME www.youtube.com/c/RiedelTheWineGlassCompany





RIEDEL Crystal is a 300 year-old family owned company known for the creation and development of varietal-specific stemware. RIEDEL Crystal was the first in history to recognize that the taste and aroma of a beverage is affected by the shape of the vessel from which it is consumed, and has been recognized for its revolutionary designs complementing alcoholic beverages and other drinks. Founded in 1756 and pioneering varietal-specific stemware since 1958, RIEDEL has become the brand of choice for wine connoisseurs and drink specialists, hospitality professionals and consumers globally.

RIEDEL glassware is distributed worldwide and can be found at all good retailers and fine dining destinations.



🗮 🕂 AUSTRALIA

RSN Australia Pty Ltd • 201/32 Walker Street • North Sydney NSW 2060 • AUSTRALIA Phone: +61 2 9966 0033 • Email: info@rsnaustralia.com.au



AUSTRIA

Tiroler Glashütte GmbH · Weissachstrasse 28–34 · 6330 Kufstein · AUSTRIA Phone: +43 (0) 5372 64896 · Email: info@riedel.com



CANADA

Crystal of Canada, Inc. • 110 Fieldcrest Avenue · Raritan Plaza 1, 4th Floor, Edison, NJ 08837,USA Phone: 1-888-4-Riedel · Email: info@riedelcanada.com

CHINA

RSN Crystal Trading · (Shanghai) Co Ltd · RM2301-2302 Citic Plaza · 859 Sichuan Road North Shanghai 200085 · China · Phone: +86 21 60707358 · Email: info.asia@riedel.com



FRANCE

RSN Crystal France • 22 rue Hector Malot • 75012 Paris Phone : +33 1 42 89 86 08 • Email : riedelfrance@riedel.com



GERMANY

RSN Germany · Zacharias-Frank-Straße 7 · D-92660 Neustadt a.d. Waldnaab Phone: +49 (0) 9602 30-0 · Email: info@riedel.com



JAPAN

RSN Japan Co. Ltd · Aoyama Twin Tower (West) 2 F · 1-1-1 Minami-Aoyama Minato-Ku, Tokyo 107-0062, JAPAN · Phone: +81 3 4530 6900 · Email: info@riedel.co.jp



NEW ZEALAND

RSN New Zealand Pty Limited · PO Box 99841 · Newmarket 1149 Auckland, NZ Phone: +612 99 66 00 33 · Email: info@rsn.co.nz



SWITZERLAND

RSN-Schweiz GmbH · c/o KD Zug Fiduciary Ltd. · Untermüli 7, Postfach 7444 · 6302 Zug, Switzerland Phone: +41 41 766 26 35 · Email: webshopsui@riedel.com



UNITED KINGDOM

RSN.UK Ltd t/a Riedel · Lakeside House · 3 Trentham Office Village · Trentham Lakes South Stoke on Trent, ST4 8GH · UNITED KINGDOM · Phone: +44 (0) 1782 646 105 · Email: info@riedel.co.uk



USA

Crystal of America, Inc. · 110 Fieldcrest Avenue · Raritan Plaza 1, 4th Floor, Edison, NJ 08837, USA, Phone: +1 732 346 8960 · Email: info@riedelusa.com

