

05/2022



GRAPE  VARIETAL SPECIFIC®

 **WINE?**

ALL ABOUT RIEDEL

PERFECTLY DESIGNED GLASSWARE ENHANCES THE AROMA
AND THE FLAVOUR OF ALL AROMATIC BEVERAGES.

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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 (10th generation) and Maximilian J. Riedel (11th generation).
- RIEDEL is recognized worldwide for designing and producing the highest quality glasses and decanters for the enjoyment of wine and spirits.
- Top-rated wineries and restaurants throughout the world use RIEDEL.
- RIEDEL produces collections for every lifestyle and price range, whether for critical wine evaluation, a picnic, or dinner. There is a series for every wine lover.

CONTENT COMMANDS SHAPE

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

- 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.

QUOTES

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."

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."

RIEDEL

„sensory“
work shop

This *Riedel* signature trademark helps our customers to distinguish immediately between hand-made/hand-finished products and those made by machine. Our machine-made products carry this **RIEDEL** trademark.

LOGO

SENSORY WORKSHOP

Riedel glasses are developed in sensory workshops

SEAMLESS STEM

smooth, seamless

FINE RIM

laser cut, polished rim; essential to direct the flow of wine

FINE CRYSTAL

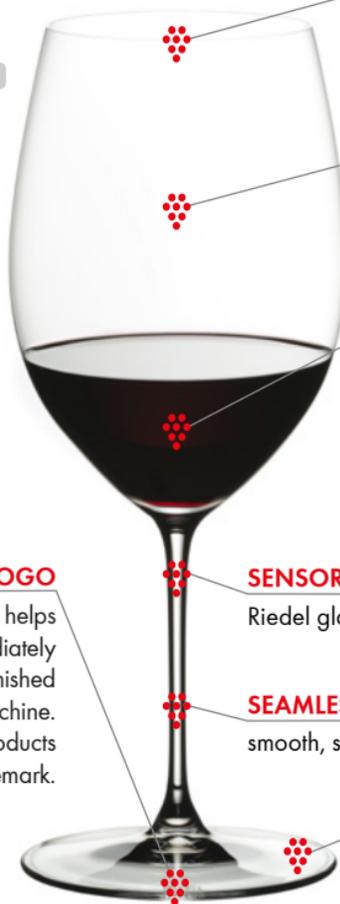
break resistant fine crystal ensures perfect clarity, essential to see the exact colour

GRAPE VARIETAL SPECIFIC BOWL

bowl shape enables the wine to develop its tastes and aromas. Stemware features finely-tuned glass consisting of 3 variables: shape, size and rim diameter

BASE

greater stability and breakage resistant



CHRISTIAN MOUEIX, PRESIDENT OF THE NÉGOCIANT HOUSE ÉTABLISSEMENTS 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."

HAND-MADE/HAND-FINISHED 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.

Riedel



2017



2018



2019



2020



2021



2022

WHY SHAPE MATTERS

- Stemware consists of 3 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 3 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. **Taste:** Grape varietal specific stemware creates a balanced interaction between the fruit, minerality, acidity, and bitter components of a wine.
4. **Flavor:** Grape varietal specific stemware offers a pleasant, seamless, harmonious, and long lasting aftertaste.



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, re-established 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.



CARING FOR YOUR RIEDEL CRYSTAL

- RIEDEL glasses are dishwasher safe.
- To avoid scratches: Avoid contact with other glass or metal. If available use a stemware rack.
- To avoid stains: Use soft water (low mineral content).
- To remove stains: Use white vinegar.

SERVING TO MAXIMIZE ENJOYMENT

- Glass hygiene: Serve beverages only in sparkling, clean, odorless glasses.
- Temperature: Do not over-chill white wines and sparkling wines; serve red wines below room temperature.
- Serving/glass: Maximum 3 to 6 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.



FINDING THE RIGHT RIEDEL GLASS

RIEDEL offers both “varietal specific” glasses for wine enthusiasts and



SHIRAZ



CABERNET



PINOT NOIR



SAUVIGNON BLANC



RIESLING



CHARDONNAY

“wine friendly” glasses for more casual wine drinkers.



MAGNUM



RED WINE



WHITE WINE/
CHAMPAGNE WINE

Use stemmed glassware for fine dining and stemless for casual dining.



- Plan to invest in ONE glass the same amount as you would normally spend on a bottle of wine.
- When choosing a grape varietal specific RIEDEL glass, consider that it is designed, 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.

IS THERE ONE GLASS FOR ALL MY WINES?

The four most versatile shapes for red and white wines are the RIEDEL 001 Magnum, RIEDEL 002 Red Wine, OUVERTURE 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 unmistakable 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.

**BASED ON THIS PRINCIPAL, RIEDEL INTRODUCED
THE CONCEPT OF GRAPE-SPECIFIC GLASSWARE.**





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

**RIESLING
GRAND CRU**

(13-3/8 oz, 380 ccm)



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,
gentl wood flavors
combined with ageing and
aeration).

**MONTRACHET/
CHARDONNAY**

(18-3/8 oz, 520 ccm)



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 (mal-
olactic fermentation, gentle
wood flavors combined with
ageing and aeration).

CABERNET

(30-3/8 oz, 860 ccm)

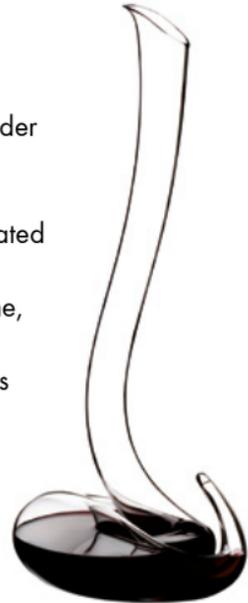
SHOULD I USE A DECANTER?

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.
- 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.



1950/09
EVE

DECANTER SELECTION



1756/00
FATTO A MANO
AMADEO



2013/01
BOA



4101/13
HORSE



2016/01
AYAM

sommeliers



SOMMELIERS (1973)

- **RIEDEL'S CLASSIC**
- **THE FIRST VARIETAL SPECIFIC STEMWARE LINE**

The introduction of the SOMMELIERS series in 1973 achieved worldwide recognition. A glass was born that turns a sip into a celebration – a wine's best friend – fine-tuned to match the grape! We invite you to share this fascinating and unique experience. You don't need to be a wine writer, a wine maker or an expert to taste the difference that a RIEDEL glass can make.



4400/00
BORDEAUX
GRAND CRU



4400/16
BURGUNDY
GRAND CRU



4400/31
TINTO
RESERVA



4400/30
HERMITAGE



4400/15
ZINFANDEL



4400/0
MATURE
BORDEAUX



4400/28
VINTAGE
CHAMPAGNE GLASS



4400/08
CHAMPAGNE
GLASS



4400/88
SPARKLING WINE



6400/15
GRÜNER
VELTLINER



4400/33
LOIRE



4400/15
RIESLING
GRAND CRU



4400/01
RHEINGAU



4400/0
CHABLIS/
CHARDONNAY



4400/07
MONTRACHET



4400/55
SAUTERNES



4400/05
ALSACE



4400/04
ROSÉ



4400/20
WATER



4400/18
SHERRY/TEQUILA



4400/04
ORCHARD
FRUIT



4400/06
STONE FRUIT



4400/03
GRAPPA



4400/17
MARTINI



4400/60
VINTAGE PORT



4400/70
COGNAC XO



4400/71
COGNAC VSOP



4400/80
SINGLE MALT
WHISKY

vinum

SINCE 1986 

VINUM (1986)

• RIEDEL'S BENCHMARK

VINUM became the first machine-made glass in history to be based on the characteristics of grape varietals. VINUM was not developed on a drawing board, but in tasting workshops, based on performance, where the content commands the shape. The pleasure of enjoying fine wine starts with the right glass.



6416/00
BORDEAUX
GRAND CRU



6416/30
SYRAH/
SHIRAZ



6416/0
CABERNET
SAUVIGNON/
MERLOT (BORDEAUX)



6416/16
NEW WORLD
PINOT NOIR



6416/90
BRUNELLO DI
MONTALCINO



6416/07
PINOT NOIR
(BURGUNDY RED)



6416/15
RIESLING
GRAND CRU/
ZINFANDEL



6416/33
SAUVIGNON BLANC/
DESSERTWINE



0416/75
DAIGINJO



6416/05
VIOGNIER/
CHARDONNAY



6416/97
OAKED
CHARDONNAY/
MONTRACHET



6416/28
VINTAGE
CHAMPAGNE
GLASS



6416/08
CHAMPAGNE
GLASS



6416/58
CHAMPAGNE
WINE GLASS



6416/48
CUVÉE PRESTIGE



6416/71
COGNAC
HENNESSY



6416/60
PORT



6416/71
SPIRITS



6416/02
WATER GLASS



6416/21
GOURMET
GLASS



6416/18
BRANDY



6416/80
SINGLE MALT
WHISKY



6416/77
MARTINI

Ouverture

SINCE 1989 

OVERTURE (1989)

• RIEDEL'S ENTRY LEVEL

OVERTURE is RIEDEL's entry level series for customers who appreciate good, reasonably priced wine. OVERTURE is a non-varietal specific collection, of fine crystal glasses, that will increase the owner's drinking pleasure of wine, beer and spirits.



6408/90
MAGNUM



6408/00
RED WINE



6408/48
CHAMPAGNE
GLASS



6408/05
WHITE WINE



O THE WINE TUMBLER (2004)

• FOR EVERY DAY WINE ENJOYMENT THE ORIGINAL STEMLESS WINE TUMBLER

O THE WINE TUMBLER is the first varietal specific wine tumbler in history. O is an innovative take on the casual wine glass, giving total wine enjoyment. O is based on the benchmark shapes of VINUM to enhance the world's most important grape varietals. The tumbler, used for centuries as an all-round drinking vessel, is now turned into a sophisticated wine accessory. Broken stems are a thing of the past.



0414/67
NEW WORLD
PINOT NOIR



0414/41
OLD WORLD
SYRAH



0414/30
NEW WORLD
SHIRAZ



0414/28
CHAMPAGNE
GLASS



0414/0
CABERNET/
MERLOT



0414/07
PINOT/
NEBBIOLO



2414/41
O TO GO
BIG O SYRAH



2414/22
O TO GO
WHITE WINE



0414/15
RIESLING/
SAUVIGNON
BLANC



0414/05
VIOGNIER/
CHARDONNAY



0414/97
OAKED
CHARDONNAY



0414/60
SPIRITS



0414/02
WHISKY



0414/01
WATER



SOMMELIERS BLACK TIE (2008)

- **SOPHISTICATED AND REFINED**
- **DISHWASHER SAFE**

This range was launched in 2008 to celebrate the 50th anniversary of the iconic SOMMELIERS Burgundy Grand Cru glass. The red wine glasses are distinguished by a tall black stem and the white wine glasses feature a black base, making this one of our most exciting collections.



4100/00
BORDEAUX
GRAND CRU



4100/15
BURGUNDY
GRAND CRU



4100/30
HERMITAGE



4100/0
MATURE
BORDEAUX



4100/28
VINTAGE
CHAMPAGNE



4100/15
RIESLING
GRAND CRU



4100/07
MONTRACHET



RIEDEL BAR (2008)

- FOR SPIRITS SERVED NEAT

RIEDEL Bar is composed of stylish and functional glasses designed to enhance the enjoyment of spirits. The series showcases the aromatics and flavor characteristics, while minimizing the bite of alcohol. RIEDEL adopts the same approach in developing spirits glasses as they do to refine their wine glass shapes. Tasters determine which forms show the most popular spirits and fortified wines to their greatest advantage on the nose and palate, without losing the carefully crafted nuances of distillation to the dominance of alcohol.



6408/18
TEQUILA



6416/70
GRAPPA
VINUM



6416/71
COGNAC
HENNESSY
VINUM



6416/60
PORT
VINUM



6416/17
SPIRITS
VINUM



6416/18
BRANDY
VINUM



6416/80
SINGLE MALT
WHISKY
VINUM



6408/11
BEER



RIEDEL VERITAS

GRAPE  VARIETAL SPECIFIC®

SINCE 2014 

RIEDEL VERITAS (2014)

• SPECTACULAR LIGHT AND GRACEFUL

A glass machine blown 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. Perfection perfected!



6449/30
NEW WORLD
SHIRAZ



6449/0
CABERNET/
MERLOT



6449/07
OLD WORLD
PINOT NOIR



6449/41
OLD WORLD
SYRAH



6449/67
NW PINOT NOIR/
NEBBIOLO/
ROSÉ CHAMPAGNE



6449/28
CHAMPAGNE
WINE GLASS



6449/15
RIESLING/
ZINFANDEL



6449/33
SAUVIGNON
BLANC



6449/05
VIOGNIER/
CHARDONNAY



6449/97
OAKED
CHARDONNAY



6449/09
COUPE/
COCKTAIL



6449/11
BEER



6449/71
SPIRITS



Riedel Superleggero



RIEDEL SUPERLEGGERO (2015)

- SUPREMELY LIGHTWEIGHT, ULTRATHIN CRYSTAL
- DISHWASHER SAFE

Defined by its supremely lightweight, ultrathin crystal, the Superleggero Series is RIEDEL's groundbreaking innovation in the design of varietal-specific stemware, a category the RIEDEL family created. Executed in fine crystal.





RIEDEL FATTO A MANO (2017)

• COLOURFUL VENETIAN TRADITION

This collection is a stunning range of varietal-specific wine glasses with colourful handmade stems using traditional Venetian techniques. With its hand-made stem and base, „Fatto a Mano“ combines the crafts of the past with today’s technologically-advanced, machine blown techniques. The finished product charms the eye with its hand-crafted feel, colorful aesthetics and varietal specific bowls.

Available stem colors: ● black, ○ white, ● red, ● yellow, ● blue, ● green, ● pink, ● violet, ● turquoise, ● mauve, ● mint and ● orange.



4900/0
CABERNET/
MERLOT
MINT STEM



4900/07
OLD WORLD
PINOT NOIR
MAUVE STEM



4900/41
OLD WORLD
SYRAH
ORANGE STEM



4900/28
CHAMPAGNE
WINE GLASS
TURQUOISE STEM



4900/15
RIESLING/
ZINFANDEL
VIOLET STEM



4900/97
OAKED
CHARDONNAY
YELLOW STEM



performance

SINCE 2018 

RIEDEL PERFORMANCE (2018)

• OPTIC IMPACT

With three generations of research, development and experience in creating wine specific glassware Georg Riedel & Maximilian J. Riedel have created RIEDEL PERFORMANCE; the ultimate loudspeaker for fine wine. Lightweight, durable and dishwasher safe, RIEDEL PERFORMANCE glasses are executed in sparkling fine crystal, and feature long fine stems and large stable bases. RIEDEL 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. The grape varietal specific shapes in RIEDEL PERFORMANCE, when combined with the optic impact, deliver ultimate wine enjoyment.



6884/0
CABERNET/
MERLOT



6884/67
PINOT NOIR



6884/41
SYRAH/
SHIRAZ



6884/28
CHAMPAGNE
GLASS



6884/15
RIESLING



6884/33
SAUVIGNON
BLANC



6884/97
CHARDONNAY



RIEDEL TUMBLER COLLECTION (2018)

• TRENDY URBAN BAR TUMBLER

The perfect 'must have' glasses for all cocktails and mixed drinks. With four 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.



0515/05
RIEDEL OPTICAL O
WHISKY



0515/02 S3
RIEDEL SPEY
WHISKY



0515/02 S1
RIEDEL FIRE
WHISKY



0515/02 S5
RIEDEL SHADOWS
TUMBLER



0515/90
RIEDEL OPTICAL O
LONGDRINK



0515/04 S3
RIEDEL SPEY
LONGDRINK



0515/04 S1
RIEDEL FIRE
LONGDRINK



0515/67
RIEDEL FIRE
ALL PURPOSE GLASS



RIEDEL FATTO A MANO PERFORMANCE (2019)

- SPECTACULAR AND GRACEFUL WITH THE OPTIC IMPACT

First presented in 2019 RIEDEL FATTO A MANO PERFORMANCE is a combination of two successful series and marries refined craftsmanship (for the stem and the base) and the precision of a machine (for the bowl). RIEDEL FATTO A MANO PERFORMANCE consists of four parts and is produced in the factory in Kufstein. The glasses in this series are made of crystal glass and are dishwasher-safe.



4884/0 D
CABERNET



4884/67 D
PINOT NOIR



4884/28 D
CHAMPAGNE
GLASS



4884/15 D
RIESLING



black stem
transparent base
4884/... D

transparent stem
black base
4884/... N

red stem
transparent base
4884/... R



RIEDEL DRINK SPECIFIC GLASSWARE (2019)

- DRINK SPECIFIC
- PERFECTLY ADJUSTED FOR ICE CUBES

All drinks can be traced back to 7 Classics. The Old Fashioned, Manhattan, Daiquiri, Sour, Peasant, Buck and Julep. With the 7 different glasses you will be able to make thousands of drinks based off those original 7 Classics. RIEDEL added an all purpose glass and a mixing glass to the collection to complete the range. Each glass was created with specific attention to size, shape, volume and capacity for ice.



6417/01
NEAT
GLASS

6417/02
ROCKS
GLASS

6417/07
DOULBE
ROCKS

6417/04
HIGHBALL
GLASS

6417/03
FIZZ
GLASS

6417/05
NICK & NORA
GLASS

6417/06
SOUR
GLASS

6417/0
ALL PURPOSE
GLASS

0417/23
MIXING
GLASS





EXTREME (2020)

- **DRAMATICALLY DESIGNED FOR NEW WORLD WINES**

EXTREME was developed in sensory workshops by experts and are specially designed for the optimum enjoyment of wines. Executed in clear, brilliant crystal by RIEDEL in Bavaria, Germany, EXTREME perfectly shows the true colours and depths of the wine. These glasses feature a broad, angled, grape varietal specific bowl, which enhances the wine's aromas, opening up the wine to reveal every subtle nuance. EXTREME delivers the wine perfectly onto the palate, balancing and harmonising the fruit, acidity and tannins and highlighting the wine's delicious flavours.



4441/0
CABERNET



4441/07
PINOT NOIR



4441/32
SHIRAZ



4441/15
RIESLING



4441/97
OAKED
CHARDONNAY



4441/55
ROSÉ CHAMPAGNE/
ROSÉ WINE



4441/27
JUNMAI



4441/17
MARTINI





RIEDEL WINEWINGS (2020)

- A STRIKING NEW COLLECTION BY GEORG RIEDEL

A flat-bottomed glass, wide and reminiscent of the wing of an aircraft, complete with winglets. Over the course of a year, through many tastings and by making changes to shape, size and rim diameter, what began as one glass for one grape varietal developed into seven different glasses to represent the most popular grape varietals.

RIEDEL WINEWINGS was born and was about to take flight!



1234/0
CABERNET/
MERLOT



1234/07
PINOT NOIR/
NEBBIOLO



1234/41
SYRAH



1234/28
CHAMPAGNE
WINE GLASS



1234/33
SAUVIGNON
BLANC



1234/15
RIESLING



1234/97
CHARDONNAY



RIEDEL VELOCE (2022)

- MODERN GLASS THAT IMPRESSES THROUGH ITS BALANCE AND HAPTICS
- MODERATE PRICE AND DISHWASHER SAFE

RIEDEL VELOCE is a new, impressive development based on state-of-the-art technology. The glass is taller than the EXTREME and has a thinner stem and finer bowls. A specially developed machine, at RIEDEL's Weiden factory, enables us to draw stems that are the equal of those made by hand by a master glassmaker. The base, with a diameter of 100 mm, is a new standard for large glass shapes and is the maximum that can be produced by machine.





RIEDEL WINE FRIENDLY (2022)

- GLASSES FOR BEGINNERS OR OCCASIONAL WINE DRINKERS

Instead of being functional and matched to the grape variety, the glasses of the RIEDEL WINE FRIENDLY collection are designed for a specific purpose. With this collection, RIEDEL is responding to a worldwide increase in demand for “easy to use” entry-level glasses. The collection was originally developed as a mise-en-place for the restaurant industry, where universal glasses are preferred due to limited storage space.



6422/01
MAGNUM



6422/02
RED WINE



6422/03
WHITE WINE/
CHAMPAGNE GLASS



6422/04
TUMBLER



GRAPE VARIETAL SPECIFIC[®]

A RIEDEL GLASS TURNS A SIP OF WINE INTO A CELEBRATION!

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 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“.



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