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### 10<sup>TH</sup> + 11<sup>TH</sup> GENERATION

Georg J. Riedel and Maximilian J. Riedel

The company RIEDEL is a family owned, 300 year-old crystal company known to be the inventor of varietal-specific stemware. Riedel is the first company in history to recognize that the taste of a beverage is affected by the shape of the vessel from which it is consumed, and has been recognized for its revolutionary designs which complement primarily alcoholic beverages.

A new area began in 2013, with the knowledge of form and function being applied to non alcoholic drinks. By the invitation of Coca Cola and with the support of their Atlanta based tasting panel, the Riedel „software“ was utilized to create a specific shape, fine tuned for the enjoyment of worlds most iconic beverage. In the same year, Riedel was introduced to hot beverages by Nespresso in Lausanne. With the extensive knowledge of Nespresso's coffee experts, two machine blown shapes for espresso have been developed, highlighting the distinct flavors of their intense and mild coffee blends.

Riedel has become the brand of choice for wine connoisseurs, hospitality professionals, and consumers worldwide. Riedel is distributed world wide and can be found at the most exclusive retailers and fine dining establishments.



RIEDEL GLASS KUFSTEIN, Austria 2010



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 240<sup>th</sup> anniversary, we reintroduced this trademark for all our hand-made products. The distinctive Riedel signature is now featured on the base of all these products. This *Riedel* signature trademark helps our customers to distinguish immediately between hand-made products and those made by machine. Our machine-made products carry this **RIEDEL** 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 some of the most dramatic events in European history along the way.

A **RIEDEL** glass turns a sip of wine into a celebration!

**CAUTION:** this 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 the aroma, taste, texture and finish of a wine, is maximized by using the right „**WINE TOOL**“.

## ABOUT RIEDEL CRYSTAL

- RIEDEL CRYSTAL (established 1756) has been producing glass in the heart of Europe for over 260 years and eleven generations.
- Family owned and operated by GEORG J. RIEDEL (10<sup>th</sup> generation) and MAXIMILIAN J. RIEDEL (11<sup>th</sup> generation).
- RIEDEL is recognized worldwide for designing and producing the highest quality glasses and decanters for wine and spirit enjoyment. 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.

## AT RIEDEL, CONTENT COMMANDS SHAPE

Wine friendly glassware delivers the aroma and the flavor of all aromatic beverages.

- In the late 1950's CLAUS RIEDEL was the first to develop and introduce wine friendly stemware.
- Wine friendly stemware translates the bouquet, taste, balance and finish of a wine to the senses.
- Based on this principal RIEDEL introduced the concept of grape-specific glassware.

## WHY SHAPE MATTERS

- Stemware consists of 3 parts: the bowl, stem, and base.
- The height of the stem and the width of 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.

## ARCHITECTURE OF STEMWARE

Is determined by three parts: Bowl – Stem – Base. The design (the architecture or construction) of a stemmed glass has to relate harmoniously in size, height and width.

The size of the bowl has to correspond and synchronize with the height of the stem and the width of the base. The relation of these measurements determines the seamless proportion of the three parts. Table top long term “classics” are composed by the magic “golden architectural formula”.

Early glass architecture around 1920 took the lead, spear headed by three Viennese architects (Loos, Hoffmann, Ertl). Claus Riedel’s designs from the late 1950’s reestablished and took this concept further as well as influence from French and Irish classics; creating this eye pleasing “construction”.

## 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 overfill the glass.
- The ample, gracious glass volume offers great wines the room to breathe and to express their unique aroma message.

## CARING FOR YOUR RIEDEL CRYSTAL

- ALL RIEDEL GLASSES ARE DISHWASHER SAFE!
- RIEDEL exclusively recommends Miele dishwashers.
- To avoid scratches: Avoid glass 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.
- If washing by hand, wash the glass under warm water (use detergent and rinse the glass carefully).
- Wash cleaning towels at boiling temperature (to kill bacteria) with odorless soap.

- Never use linen softener when rinsing your cleaning towels (to avoid grease film on surface).
- To polish the glass: Use two towels, never hold the glass by the base to polish the bowl as the stem could snap due to mishandling.
- Avoid storing glasses in kitchen cabinets next to items with a strong odour, as this can taint the glass and have an effect on the wine's aroma.

## FINDING THE RIGHT RIEDEL GLASS

- RIEDEL offers both „varietal specific“ glasses for true wine lovers and “wine friendly” glasses for casual wine drinkers.
- Use stemmed glassware for fine dining and stemless for casual dining.
- Plan to invest (\$) as much for one glass as you spend on average for a bottle of wine.
- When you choose a grape varietal specific RIEDEL glass, know it is built for a purpose 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“ meant to unlock the most elusive characteristics.
- Visit our Wine Glass Guide on **RIEDEL.COM** to identify the right glass for your wine.

## IS THERE ONE GLASS FOR ALL MY WINES?

The most versatile shapes for red and white wines are our RIEDEL OUVERTURE Doublemagnum and Magnum and the Riesling Grand Cru but remember, shape does matter for maximum intensity and total wine enjoyment.

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

- One glass is not ideal for all styles of wines. 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 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 unmistakable flavor profiles in their DNA, which add to the importance of selecting the appropriate glass.
- Wines have two, three or four flavor contributors which are associated with the fermentation.



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 aging and aeration).

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



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

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

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

- There are two reasons for which we decant wines:
  1. Decant older wine to separate it from its sediment.
  2. Decant younger wines to increase oxygenation, reveal more complexity, and open up aromas and flavors.
- To fully enjoy young wines (up to 10 years for both red and white) consider opening them 8–12 hours prior to consumption for oxidation or decant the wine as this shortens the aeration process.
- The main preserving element in wine is carbon dioxide which becomes part of the wine during the first (= alcoholic) fermentation.
- Decanting diminishes 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 promote oxygenation.
- 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 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 aging.”

## 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 glass. Each hand-made item is individually crafted 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, small tolerances in size and weight of each glass, tiny bubbles/inclusions and light surface variations are a feature and an acceptable part of the process.

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS		FATTO A MANO		VITIS		GRAPE		EXTREME		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC™		PERFORMANCE		VINUM		WINE		O	
	# 4425	PAGE	# 4100	PAGE	# 4400	PAGE	# 4900	PAGE	# 0403	PAGE	# 6404	PAGE	# 4441	PAGE	# 6449	PAGE	# 6884	PAGE	# 6416	PAGE	# 6448	PAGE	# 0414	PAGE
Albariño	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	54
Aligoté	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Alma Valley	30	16	30	18	30	20					30	32	32	34	30	36	41	40	30	42	30	50	30	54
Alsace Grand Cru	15	17	15	19	15	21	15	27/29	15	30	15	32	05	34	15	37	15	41	15	43/44	15	50/51	15	55
Amarone	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40					41	57
Aquavit																	60	41						
Armagnac (mature)					70	24											60	41	71	46			60, 71	55/56
Armagnac (young)					71	24											60	41	71	46			60, 71	55/56
Ausbruch	33	17	33	19	33, 55	21/22							55	35	33	37			33	43				
Auslese (sweet)	33	17	33	19	33, 55	21/22							55	35	33	37			33	43				
Bacchus	33	17	33	19	33	21									33	37			33	43				
Barbaresco	16	16	16	18	16	20	16	26							67	36	67	40	16	42			67	57
Barbera	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40					41	57
Bardolino	15	17	15	19	15	21	15	27/29	15	30	15	32	05	34	15	37	15	41	15	43/44	15	50/51	15	55
Barolo	16	16	16	18	16	20	16	26							67	36	67	40	16	42			67	57
Barsac	33	17	33	19	55	22							55	35	33	37			33	43				
Beaujolais Cru	16	16	16	18	16	20	07, 16	26/27/28	07	30	07	32	07	34	07	36	67	40	07	43	07	50	07	55
Beaujolais Nouveau	15	17	15	19	15	21	15	27/29	15	30	15	32	05	34	15	37	15	41	15	43/44	15	50/51	15	55
Beerenauslese	33	17	33	19	55	22							55	35	33	37			33	43				
Blanc de Blancs	28	17					28	27/28							28	37	28	40	58	45				
Blanc de Noirs	16	16	16	18	16	20	16	26							67	36	67	40	16	42			67	57
Blanc du Bois	33	17	33	19	33	21									33	37			33	43				
Blauburgunder							07	27/28	07	30	07	32	07	34	07	36			07	43	07	50	07	55
Blauer Portugieser	15	17	15	19	15	21	15	27/29	15	30	15	32	05	34	15	37	15	41	15	43/44	15	50/51	15	55
Blaufränkisch	30	16	30	18	30	20	41	26/28					32	35	41	36	41	40					41	57
Bordeaux (mature)	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Bordeaux (red)	00	16	00	18	00	20	0, 00	26/28	0	30	0	32	0	34	0	36	0	40	00, 0	42/43	0	50	0	54
Bordeaux (white)	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Brandy					71	24											60	41	71	46			60, 71	55/56
Brunello di Montalcino																			90	43				



	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS		FATTO A MANO		VITIS		GRAPE		EXTREME		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC®		PERFORMANCE		VINUM		WINE		O	
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Burgundy (red)	16	16	16	18	16	20	07, 16	26/27/28	07	30	07	32	07	34	07	36	67	40	07	43	07	50	07	55
Burgundy (white)	97	17	07	19	07	22	97	27/29	97	31	97	33	97	35	97	37	97	41	97	44	97	51	97	55
Cabernet Franc	00	16	00	18	00	20	0, 00	26/28	0	30	0	32	0	34	0	36	0	40	00, 0	42/43	0	50	0	54
Cabernet Sauvignon	00	16	00	18	00	20	0, 00	26/28	0	30	0	32	0	34	0	36	0	40	00, 0	42/43	0	50	0	54
Cahors	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40				41	57	
Calvados					71	24											60	41	71	46		60, 71	55/56	
Cannonau	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40				41	57	
Carignan	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40				41	57	
Carmenère											30	32			30	36			30	42	30	50	30	54
Cava	28	17	28	19	28	22	28	27/28	08	30	28	33	08	35	28	37	28	40	28, 48, 58	44/45	08	51	28	56
Chablis	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Chambolle Musigny	16	16	16	18	16	20	07, 16	26/27/28	07	30	07	32	07	34	07	37	67	40	07	43	07	50	07	55
Champagne	16, 28, 08	16/17	16, 28	18/19	16, 28	20/22	07, 16, 28	26/27/28	07, 08	30	07, 28	32/33	07, 08	34/35	67, 28	36/37	67, 28	40	07, 16, 28, 48, 58	42, 43, 44, 45	07, 08	50/51	07, 67, 28	55/56/57
Chardonnay (oaked)	97	17	07	19	07	22	97	27/29	97	31	97	33	97	35	97	37	97	41	97	44	97	51	97	55
Chardonnay (unoaked)	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Chasselas	33	17	33	19	33	21									33	37			33	43				
Châteauneuf-du-Pape (Blanc)	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Châteauneuf-du-Pape (Rouge)	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40				41	57	
Chenin Blanc	33	17	33	19	33	21									33	37			33	43				
Cognac V.S.O.P.					71	24											60	41	71	46		60	55	
Cognac XO					70	24											60	41	71	46		60	55	
Colheita					60	23											60	41	60	46		60	55	
Commandaria													55	35										
Condrieu	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Cornas	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40				41	57	
Cortese	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Corton-Charlemagne	97	17	07	19	07	22	97	27/29	97	31	97	33	97	35	97	37	97	41	97	44	97	51	97	55
Côte Rôtie	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40				41	57	
Côtes de Provence	15	17	15	19	15	21/22	15	27/29	15	30	15	32	05	34	15	37	15	41	15	43/44	15	50/51	15	55
Côtes du Rhône Rouge	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40				41	57	

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS		FATTO A MANO		VITIS		GRAPE		EXTREME		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC®		PERFORMANCE		VINUM		WINE		O	
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Côtes du Rhône Blanc	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Côtes du Rhône rosé	15	17	15	19	15	21	15	27/29	15	30	15	32	05	34	15	37	15	41	15	43/44	15	50/51	15	55
Côtes du Roussillon	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40					41	57
Côtes du Ventoux	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40					41	57
Coulée de Serrant	33	17	33	19	33	21									33	37			33	43				
Crianza																			31	42				
Crozes Hermitage	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40					41	57
Daiginjo (Ricewine)																			75	44				
Dessertwine	33	17	33	19	55	22							55	35	33	37			33	43				
Dolceito	15	17	15	19	15	21	41	26/28	15	30	15	32	05	34	15	37	15	41	15	43	15	50/51	15	55
Echézeaux	16	16	16	18	16	20	07, 16	26/27/28	07	30	07	32	07	34	07	36	67	40	07	43	07	50	07	55
Fallanghina	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Fiano	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Franciacorta	16, 28, 08	16/17	16, 28	18/19	16, 28	20/22	07,16,28	27/28/28	07, 08	30	07, 28	32/33	07, 08	34/35	67, 28	36/37	28	40	07,16,28,48,58	42, 43, 44, 45	07, 08	50/51	07, 67, 28	55/56/57
Fronsac	00	16	00	18	00	20	0, 00	26/28	0	30	0	32	0	34	0	36	0	40	00, 0	42, 43	0	50	0	54
Fumé Blanc	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Furmint	33	17	33	19	33	21									33	37			33	43				
Gamay							07	27/28	07	30	07	32	07	34	07	36			07	43	07	50	07	55
Gelber Muskateller	33	17	33	19	33	21									33	37			33	43				
Gewürztraminer	33	17	33	19	33	21									33	37			33	43				
Gran Reserva					31	20																		
Grappa					4200/03	24																		
Graves blanc	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Graves rouge	00	16	00	18	00	20	0, 00	26/28	0	30	0	32	0	34	0	36	0	40	00, 0	42, 43	0	50	0	54
Greco di Tufo	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Grenache Blanc/Garnacha Blanca	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Grenache/Garnacha	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40					41	57
Grüner Veltliner	15	17	15	19	6400/15	21	15	27/29	15	30	15	32	05	34	15	37	15	41	15	43/44	15	50/51	15	55
Hermitage (Blanc)	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Hermitage (Rouge)	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40					41	57

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS		FATTO A MANO		VITIS		GRAPE		EXTREME		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC®		PERFORMANCE		VINUM		WINE		O	
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Icewine													55	35										
Jerez					18	23																		
Jurançon moelleux	33	17	33	19	55	22							55	35	33	37			33	43				
Jurançon Sec	15	17	15	19	15	21	15	27/29	15	30	15	32	05	34	15	37	15	41	15	43/44	15	50/51	15	55
Koshu	28	17					28	27/28							28	37	15	41	58	45				
Lagrein	15	17	15	19	15	21	15	27/29	15	30	15	32	05	34	15	37	15	41			15	50/51	15	55
Lambrusco	33	17	33	19	33	21									33	37			33	43				
LBY (Late Bottled Vintage)					60	23											60	41	60	46			60	55
Listrac	00	16	00	18	00	20	0, 00	26/28	0	30	0	32	0	34	0	36	0	40	00, 0	42, 43	0	50	0	54
Loire (Blanc)	33	17	33	19	33	21	15	27/29	15	30	15	32	05	34	33	33	15	41	33	43	15	50/51	15	55
Loupiac	33	17	33	19	33	21							55	35	33	37			33	43				
Macabeo	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Madeira					60	23											60	41	60	46			60	55
Madiran	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40					41	57
Malagousia	33	17	33	19	33	21									33	37			33	43				
Malbec											30	32			30	36			30	42	30	50	30	54
Malt Whisky					80	24											60	41	80	47			60, 80	55
Malvazija Istriana	33	17	33	19	33	21									33	37			33	43				
Marc					4200/03	24											60	41	70	45			60	55
Margaux	00	16	00	18	00	20	0, 00	26/28	0	30	0	32	0	34	0	36	0	40	00, 0	42, 43	0	50	0	54
Marsala					60	23											60	41	60	46			60	55/56
Marsannay rosé	15	17	15	19	15	21	15	27/29	15	30	15	32	05	34	15	37	15	41	15	43/44	15	50/51	15	55
Marsanne	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Martini					17	24			17	31	17	33			09	37			37, 77	46				
Médoc	00	16	00	18	00	20	0, 00	26/28	0	30	0	32	0	34	0	36	0	40	00, 0	42, 43	0	50	0	54
Melon de Bourgogne (Muscadet)	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Merlot	00	16	00	18	00	20	0, 00	26/28	0	30	0	32	0	34	0	36	0	40	00, 0	42, 43	0	50	0	54
Meursault	97	17	07	19	07	22	97	27/29	97	31	97	33	97	35	97	37	97	41	97	44	97	51	97	55
Monbazillac	33	17	33	19	55	22							55	35	33	37			33	43				
Montagny	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS		FATTO A MANO		VITIS		GRAPE		EXTREME		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC™		PERFORMANCE		VINUM		WINE		O	
	# 4425	PAGE	# 4100	PAGE	# 4400	PAGE	# 4900	PAGE	# 0403	PAGE	# 6404	PAGE	# 4441	PAGE	# 6449	PAGE	# 6884	PAGE	# 6416	PAGE	# 6448	PAGE	# 0414	PAGE
Montepulciano	15	17	15	19	15	21	15	27/29	15	30	15	32	05	34	15	37	15	41	15	43/44	15	50/51	15	55
Montrachet	97	17	07	19	07	22	97	27/29	97	31	97	33	97	35	97	37	97	41	97	44	97	51	97	55
Montsant	30	16	30	18	30	20	41	26/28							41	36	41	40					41	57
Morillon (unoaked)	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Morillon (oaked)	97	17	07	19	07	22	97	27/29	97	31	97	33	97	35	97	37	97	41	97	44	97	51	97	55
Mosel-Saar-Ruwer	15	17	15	19	01, 15	22/21	15	27/29	15	30	15	32	05	34	15	37	15	41			15	50/51	15	55
Moulin à vent							07	27/28	07	30	07	32	07	35	07	36			07	43	07	50	07	55
Moulis	00	16	00	18	00	20	0, 00	26/28	0	30	0	32	0	34	0	36	0	40	00, 0	42, 43	0	50	0	54
Mourvèdre	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40					41	57
Müller-Thurgau	33	17	33	19	33	21	15	27/29	15	30	15	32	05	34	33	37	15	41	33	43	15	50/51	15	55
Muscadet	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Muscadine	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Musigny	16	16	16	18	16	20	07, 16	26/27/28	07	30	07	32	07	34	07	36	67	40	07	43	07	50	07	55
Muskateller	33	17	33	19	33	21									33	37			33	43				
Muskat-Ottonel	33	17	33	19	33	21									33	37			33	43				
Nebbiolo	16	16	16	18	16	20	16	26							67	36	67	40	16	42			67	57
Nerello Mascalese															67	36	67	40	16	42			67	57
Nero d'Avola	30	16	30	18	30	20	41	26/28			30	32	32	34	30	36	41	40	30	42	30	50	30	54
Neuburger	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Noilly Prat					60	23											60	41	60	45				
Norton	30	16	30	18	30	20	41	26/28							41	36	41	40					41	57
Nuits Saint Georges	16	16	16	18	16	20	07, 16	26/27/28	07	30	07	32	07	34	07	36	67	40	07	43	07	50	07	55
Orvieto Classico	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Palomino (except Sherry)	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Palomino (Sherry)					16	20	16	26																
Pauillac	00	16	00	18	00	20	0, 00	26/28	0	30	0	32	0	34	0	36	0	40	00, 0	42, 43	0	50	0	54
Pessac Leognan (Blanc)	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Pessac Leognan (Rouge)	00	16	00	18	00	20	0, 00	26/28	0	30	0	32	0	34	0	36	0	40	00, 0	42, 43	0	50	0	54
Petite Sirah											30	32			30	36			30	42	30	50	30	54
Pinot (Blanc, Grigio, Gris)	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS		FATTO A MANO		VITIS		GRAPE		EXTREME		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC		PERFORMANCE		VINUM		WINE		O	
	# 4425	PAGE	# 4100	PAGE	# 4400	PAGE	# 4900	PAGE	# 0403	PAGE	# 6404	PAGE	# 4441	PAGE	# 6449	PAGE	# 6884	PAGE	# 6416	PAGE	# 6448	PAGE	# 0414	PAGE
Pinot Noir New World	16	16	16	18	16	20	16								67	36	67	40	16	42			67	57
Pinot Noir Old World	16	16	16	18	16	20	07, 16	27/28	07	30	07	32	07	34	07	36	67	40	07	43	07	50	07	55
Pinotage											30	32			30	36			30	42	30	50	30	54
Pomerol	00	16	00	18	00	20	0, 00	26/28	0	30	0	32	0	34	0	36	0	40	00, 0	42, 43	0	50	0	54
Pommard	16	16	16	18	16	20	07, 16	26/27/28	07	30	07	32	07	34	07	36	67	40	07	43	07	50	07	55
Pouilly Fumé	33	17	33	19	33	21	15	27/29	15	30	15	32	05	34	33	37	15	41	33	43	15	50/51	15	55
Pouilly-Fuissé	97	17	07	19	07	22	97	27/29	97	31	97	33	97	35	97	37	97	41	97	44	97	51	97	55
Primitivo	15	17	15	19	15	21/22	15	27/29	15	30	15	32	05	34	15	37	15	41	15	43/44	15	50/51	15	55
Priorato	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40					41	57
Prosecco	28	17	28	19	28	22	28	27/28	08	30	28	33	08	35	28	37	28	40	28, 48, 58	44, 45	08	49	28	56
Quarts de Chaume	33	17	33	19	33	21							55	35	33	37			33	43				
Recioto di Soave	33	17	33	19	55	22							55	35	33	37			33	43				
Ribera del Duero					31	20													31	42				
Ribolla Gialla	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Riesling	15	17	15	19	01, 15	22/21	15	27/29	15	30	15	32	05	34	15	37	15	41	15	43/44	15	50/51	15	55
Riesling (spatlese/late harvest dry)	15, 97	17	15, 07	19	15, 07	21	15/97	27/29	15, 97	30/31	15, 97	32/33	05, 97	34/35	15, 97	37	15, 97	41	15, 97	43/44	15, 97	50/51	15, 97	55
Riesling Smaragd	15, 97	17	15, 07	19	15, 07	21	15/97	27/29	15, 97	30/31	15, 97	32/33	05, 97	34/35	15, 97	37	15, 97	41	15, 97	43/44	15, 97	50/51	15, 97	55
Rioja					31	20													31	42				
Romanée Saint Vivant	16	16	16	18	16	20	07, 16	26/27/28	07	30	07	32	07	34	07	36	67	40	07	43	07	50	07	55
Rosé	15	17	15	19	04	21	15	27/29	15	30	15	32	05	34	15	37	15	41	15	43/44	15	50/51	15	55
Rosé Champagne	16	16	16	18	16	20	16	26							67	36	67	40	16	42			67	57
Rum					71	24											60	41	71	45			60, 71	55/56
Sancerre	33	17	33	19	33	21	15	27/29	15	30	15	32	05	34	33	37	15	41	33	43	15	50/51	15	55
Sangiovese	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40					41	57
Santenay	16	16	16	18	16	20	07, 16	26/27/28	07	30	07	32	07	35	07	36	67	40	07	43	07	50	07	55
Sauternes	33	17	33	19	55	22							55	35	33	37			33	43				
Sauvignon Blanc (unoaked)	33	17	33	19	33	21	15	27/29	15	30	15	32	05	34	33	37			33	43	15	50/51	15	55
Sauvignon blanc (oaked)	05	17	0	18	0	21/22					05	33			05	36	0	40	05	43	05	51	05	55
Scheurebe	15	17	15	19	15	21	15	27/29	15	30	15	32	05	34	15	37	15	41	15	43/44	15	50/51	15	55
Schilcher	15	17	15	19	15	21	15	27/29	15	30	15	32	05	34	15	37	15	41	15	43/44	15	50/51	15	55

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS		FATTO A MANO		VITIS		GRAPE		EXTREME		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC		PERFORMANCE		VINUM		WINE		O	
	# 4425	PAGE	# 4100	PAGE	# 4400	PAGE	# 4900	PAGE	# 0403	PAGE	# 6404	PAGE	# 4441	PAGE	# 6449	PAGE	# 6884	PAGE	# 6416	PAGE	# 6448	PAGE	# 0414	PAGE
Sekt	28	17	28	19	88	23	28	27/28	08	30	08	33	08	35	28	37	28	40	08, 28, 58	44, 45	08	51	28	56
Sémillon	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Sherry					18	23																		
Shiraz New World											30	32			30	36			30	42	30	50	30	54
Single Malt Whisky					80	24													80	45				
Smaragd	15,97	17	15,07	19	15,07	21/22	15,97	27/29	15,97	30/31	15,97	32/33	05,97	34/35	15,97	37	97,15	41	15,97	43/44	15,97	50/51	15,97	55
Soave	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Sparkling wine	28	17	28	19	28	22	28	27/28	08	30	28	33	08	35	28	37	28	40	28, 48, 58	44, 45	08	51	28	56
Spirits																	60	41	17	46			60	55
St. Aubin	97	17	07	19	07	22	97	27/29	97	31	97	33	97	08	07	36	97	41	97	44	97	51	97	55
St. Emilion	00	16	00	18	00	20	0,00	26/28	0	30	0	32	0	34	0	36	0	40	00,0	42, 43	0	50	0	54
St. Estèphe	00	16	00	18	00	20	0,00	26/28	0	30	0	32	0	34	0	36	0	40	00,0	42, 43	0	50	0	54
St. Joseph (red)	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40					41	57
St. Joseph (white)	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
St. Julien	00	16	00	18	00	20	0,00	26/28	0	30	0	32	0	34	0	36	0	40	00,0	42, 43	0	50	0	54
St. Laurent							07	27/28	07	30	07	32	07	34	07	36			07	43	07	50	07	55
Stone Fruit					4200/06	25											60	41	17	46			60	55
Sylvaner	33	17	33	19	33	21									33	37			33	43				
Syrah Old World	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40					41	57
Tannat											30	32			30	36			30	42	30	50	30	54
Tawny Port					60	23											60	41	60	46			60	55
Tempranillo					31	20													31	42				
Tequila					18	23																		
Tequila Reposado					18	23																		
Teroldego	15	17	15	19	15	21	15	27/29	15	30	15	32	05	34	15	37	15	41	15	43/44	15	50/51	15	55
Tinto Reserva					31	20													31	42				
Tokaji (sweet)	33	17	33	19	33	21							55	35	33	37			33	43				
Tokaji (dry)	33	17	33	19	33	21									33	37			33	43				
Touriga Nacional	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40					41	57
Traminer	33	17	33	19	33	21	15	27/29	15	30	15	32	05	34	33	37	15	41	33	43	15	50/51	15	55

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS		FATTO A MANO		VITIS		GRAPE		EXTREME		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC®		PERFORMANCE		VINUM		WINE		O	
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Trebbiano	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Trockenbeerenauslese	33	17	33	19	33, 55	21/22							55	35	33	37			33	43				
V.S.O.P. Cognac					71	24											60	41	71	46			60, 71	55/56
Valpolicella	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40					41	57
Vermouth					18	23																		
Verdelho	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Verdicchio	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Vernaccia	15	17	15	19	15	21	15	27/29	15	30	15	32	05	34	15	37	15	41	15	43/44	15	50/51	15	55
Vin de Savoie (blanc)	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Vino Nobile di Montepulciano	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40					41	57
Vins Liqueux	33	17	33	19	33, 55	21/22							55	35	33	37			33	43				
Vinsanto					60	23											60	41	60	46			60	55
Vintage Port					60	23											60	41	60	46			60	55
Viognier	05	17	0	18	0	21/22					05	33			05	37	0	40	05	44	05	51	05	55
Volnay	16	16	16	18	16	20	07, 16	26/27/28	07	30	07	32	07	34	07	36	67	40	07	43	07	50	07	55
Vosne-Romanée	16	16	16	18	16	20	07, 16	26/27/28	07	30	07	32	07	34	07	36	67	40	07	43	07	50	07	55
Vougeot	16	16	16	18	16	20	07, 16	26/27/28	07	30	07	32	07	34	07	36	67	40	07	43	07	50	07	55
Vouvray	33	17	33	19	33	21									33	37			33	43				
Welschriesling	15	17	15	19	15	21	15	27/29	15	30	15	32	05	34	15	37	15	41	15	43/44	15	50/51	15	55
Whisky/Whiskey					80	24											60	41	80	47			60, 80	55/56
XO Cognac					70	24											60	41	71	46			60, 71	55/56
Zierfandler	33	17	33	19	33	21									33	37			33	43				
Zinfandel	15	17	15	19	15	21	15	27/29	15	30	15	32	05	34	15	37	15	41	15	43/44	15	50/51	15	55
Zweigelt	30	16	30	18	30	20	41	26/28					32	34	41	36	41	40					41	57

# Riedel Superleggero

FINE CRYSTAL • HAND-MADE

- SUPREMELY LIGHTWEIGHT
- FIRST HAND MADE CRYSTAL GLASS COLLECTION
- PERFECTLY BALANCED
- DISHWASHER SAFE

**RIEDEL SUPERLEGGERO (2015)** is defined by its supremely lightweight, ultrathin crystal, the Superleggero series is Riedel's latest groundbreaking innovation in the design of varietal specific stemware – a category the Riedel family created.

4425/00 • BORDEAUX GRAND CRU



Height: 282 mm, 11-1/8 inch  
Widest Ø: 106 mm, 4-1/8 inch  
Capacity: 890 ccm, 31-3/8 oz  
Design: 2015

4425/16 • BURGUNDY GRAND CRU



Height: 276 mm, 10-7/8 inch  
Widest Ø: 116 mm, 4-1/2 inch  
Capacity: 1004 ccm, 35-1/2 oz  
Design: 2015

4425/08 • CHAMPAGNE FLUTE



Height: 272 mm, 10-5/8 inch  
Widest Ø: 86 mm, 3-3/8 inch  
Capacity: 186 ccm, 6-1/2 oz  
Design: 2015

4425/30 • HERMITAGE/SYRAH



Height: 265 mm, 10-3/8 inch  
Widest Ø: 100 mm, 3-7/8 inch  
Capacity: 596 ccm, 21 oz  
Design: 2015



4425/28 • CHAMPAGNE WINE GLASS



Height: 260 mm, 10-1/4 inch  
 Widest Ø: 86 mm, 3-3/8 inch  
 Capacity: 460 ccm, 16-1/4 oz  
 Design: 2015

4425/15 • RIESLING/ZINFANDEL



Height: 252 mm, 9-7/8 inch  
 Widest Ø: 86 mm, 3-3/8 inch  
 Capacity: 395 ccm, 13-7/8 oz  
 Design: 2015

4425/33 • LOIRE



Height: 244 mm, 9-5/8 inch  
 Widest Ø: 86 mm, 3-3/8 inch  
 Capacity: 497 ccm, 17-1/2 oz  
 Design: 2015

4425/05 • VIOGNIER/CHARDONNAY



Height: 242 mm, 9-1/2 inch  
 Widest Ø: 86 mm, 3-3/8 inch  
 Capacity: 475 ccm, 16-3/4 oz  
 Design: 2015

4425/97 • OAKED CHARDONNAY



Height: 234 mm, 9-1/4 inch  
 Widest Ø: 108 mm, 4-1/4 inch  
 Capacity: 765 ccm, 26-7/8 oz  
 Design: 2015

4425/09 • COUPE/COCKTAIL



Height: 182 mm, 7-1/8 inch  
 Widest Ø: 107 mm, 4-1/4 inch  
 Capacity: 290 ccm, 10-1/4 oz  
 Design: 2015

# sommeliers black tie

FINE CRYSTAL • HAND-MADE

- SOPHISTICATED AND REFINED
- GRAPE VARIETAL SPECIFIC
- DISHWASHER SAFE

**SOMMELIERS BLACK TIE (2008):** 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.





**4100/28**  
**VINTAGE**  
**CHAMPAGNE**

Design 2008

Height: 262 mm, 10-3/8 inch  
Widest Ø: 72 mm, 2-7/8 inch  
Capacity: 330 ccm, 11-5/8 oz



**4100/15**  
**RIESLING**  
**GRAND CRU**

Design 2008

Height: 252 mm, 9-7/8 inch  
Widest Ø: 81 mm, 3-1/4 inch  
Capacity: 380 ccm, 13-3/8 oz



**4100/33**  
**LOIRE**

Design 2008

Height: 244 mm, 9-5/8 inch  
Widest: 79 mm, 3-1/8 inch  
Capacity: 350 ccm, 12-3/8 oz



**4100/07**  
**MONTRACHET**

Design 2008

Height: 229 mm, 9 inch  
Widest Ø: 102 mm, 4 inch  
Capacity: 500 ccm, 17-5/8 oz

# sommeliers

FINE CRYSTAL • HAND-MADE

- RIEDEL'S CLASSIC
- THE FIRST VARIETAL SPECIFIC STEMWARE LINE
- DISHWASHER SAFE

**SOMMELIERS (1973):** 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



Height: 270 mm, 10-5/8 inch  
Widest Ø: 106 mm, 4-1/8 inch  
Capacity: 860 ccm, 30-3/8 oz  
Design: 1959

4400/16 • BURGUNDY GRAND CRU



Height: 248 mm, 9-3/4 inch  
Widest Ø: 115 mm, 4-1/2 inch  
Capacity: 1050 ccm, 37 oz  
Design: 1958

4400/31 • TINTO RESERVA



Height: 248 mm, 9-3/4 inch  
Widest Ø: 96 mm, 3-3/4 inch  
Capacity: 620 ccm, 21-7/8 oz  
Design: 1987

4400/30 • HERMITAGE



Height: 235 mm, 9-1/4 inch  
Widest Ø: 96 mm, 3-3/4 inch  
Capacity: 590 ccm, 20-3/4 oz  
Design: 1995

4400/15 • ZINFANDEL



Height: 226 mm, 8-7/8 inch  
Widest Ø: 81 mm, 3-1/4 inch  
Capacity: 380 ccm, 13-3/8 oz  
Design: 1991

4400/0 • MATURE BORDEAUX



Height: 216 mm, 8-1/2 inch  
Widest Ø: 80 mm, 3-1/8 inch  
Capacity: 350 ccm, 12-3/8 oz  
Design: 1973

4400/04 • ROSÉ



Height: 178 mm, 7 inch  
Widest Ø: 76 mm, 3 inch  
Capacity: 200 ccm, 7 oz  
Design: 1973

6400/15 • GRÜNER VELTLINER



Height: 252 mm, 9-7/8 inch  
Widest Ø: 78 mm, 3-1/8 inch  
Capacity: 380 ccm, 13-3/8 oz  
Design: 2003

4400/33 • LOIRE



Height: 235 mm, 9-1/4 inch  
Widest Ø: 79 mm, 3-1/8 inch  
Capacity: 350 ccm, 12-3/8 oz  
Design: 1997

4400/15 • RIESLING GRAND CRU



Height: 226 mm, 8-7/8 inch  
Widest Ø: 81 mm, 3-1/4 inch  
Capacity: 380 ccm, 13-3/8 oz  
Design: 1991

4400/0 • CHABLIS/ CHARDONNAY



Height: 216 mm, 8-1/2 inch  
Widest Ø: 80 mm, 3-1/8 inch  
Capacity: 350 ccm, 12-3/8 oz  
Design: 1973

4400/01 • RHEINGAU



Height: 206 mm, 8-1/8 inch  
Widest Ø: 70 mm, 2-3/4 inch  
Capacity: 230 ccm, 8-1/2 oz  
Design: 1973

4400/07 • MONTRACHET



Height: 200 mm, 7-7/8 inch  
Widest Ø: 102 mm, 4 inch  
Capacity: 520 ccm, 18-3/8 oz  
Design: 1973

4400/55 • SAUTERNES



Height: 200 mm, 7-7/8 inch  
Widest Ø: 85 mm, 3-3/8 inch  
Capacity: 340 ccm, 12 oz  
Design: 1989

4400/05 • ALSACE



Height: 193 mm, 7-5/8 inch  
Widest Ø: 77 mm, 3 inch  
Capacity: 245 ccm, 8-5/8 oz  
Design: 1973

4400/28 • VINTAGE CHAMPAGNE



Height: 245 mm, 9-5/8 inch  
Widest Ø: 72 mm, 2-7/8 inch  
Capacity: 330 ccm, 11-5/8 oz  
Design: 1985

4400/08 • CHAMPAGNE



Height: 245 mm, 9-5/8 inch  
Widest Ø: 70 mm, 2-3/4 inch  
Capacity: 170 ccm, 6 oz  
Design: 1973

4400/88 • SPARKLING WINE



Height: 215 mm, 8-1/2 inch  
Widest Ø: 72 mm, 2-7/8 inch  
Capacity: 125 ccm, 4-3/8 oz  
Design: 1982

4400/20 • WATER



Height: 130 mm, 5-1/8 inch  
Widest Ø: 73 mm, 2-7/8 inch  
Capacity: 340 ccm, 12 oz  
Design: 1987

4400/18 • SHERRY



Height: 211 mm, 8-1/4 inch  
Widest Ø: 58 mm, 2-1/4 inch  
Capacity: 190 ccm, 6-3/4 oz  
Design: 1980

4400/18 • TEQUILA



Height: 211 mm, 8-1/4 inch  
Widest Ø: 58 mm, 2-1/4 inch  
Capacity: 190 ccm, 6-3/4 oz  
Design: 1980

4400/60 • VINTAGE PORT



Height: 172 mm, 6-3/4 inch  
Widest Ø: 66 mm, 2-5/8 inch  
Capacity: 250 ccm, 8-3/4 oz  
Design: 1992

4400/70 • COGNAC XO



Height: 165 mm, 6-1/2 inch  
Widest Ø: 67 mm, 2-5/8 inch  
Capacity: 170 ccm, 6 oz  
Design: 1989

4400/71 • COGNAC VSOP



Height: 165 mm, 6-1/2 inch  
Widest Ø: 67 mm, 2-5/8 inch  
Capacity: 160 ccm, 5-8/8 oz  
Design: 1989

4400/80 • SINGLE MALT WHISKY



Height: 115 mm, 4-1/2 inch  
Widest Ø: 66 mm, 2-5/8 inch  
Capacity: 200 ccm, 7 oz  
Design: 1992

4400/17 • MARTINI



Height: 182 mm, 7-1/8 inch  
Widest Ø: 98 mm, 3-7/8 inch  
Capacity: 210 ccm, 7-3/8 oz  
Design: 1982

4200/03 • GRAPPA



Height: 200 mm, 7-7/8 inch  
Widest Ø: 70 mm, 2-3/4 inch  
Capacity: 110 ccm, 3-7/8 oz  
Design: 1984

4200/04 • ORCHARD FRUIT



Height: 200 mm, 7-7/8 inch  
Widest Ø: 70 mm, 2-3/4 inch  
Capacity: 125 ccm, 4-3/8 oz  
Design: 1984



4200/06 • STONE FRUIT



Height: 200 mm, 7-7/8 inch  
Widest Ø: 70 mm, 2-3/4 inch  
Capacity: 180 ccm, 6-3/8 oz  
Design: 1984

8400/15 • BLIND BLIND TASTING GLASS



Height: 226 mm, 8-7/8 inch  
Widest Ø: 78 mm, 3-1/8 inch  
Capacity: 380 ccm, 13-3/8 oz  
Design: 2003

# FATTO A MANO

by *Friedel*

FINE CRYSTAL • HAND-MADE

- 21<sup>ST</sup> CENTURY GENERATION OF GLASS
- SPECTACULAR LIGHT AND GRACEFUL
- PERFECTION PERFECTED
- DISHWASHER SAFE

**FATTO A MANO (2017)** 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.

Fatto a Mano comes in eight different grape varietal specific shapes (Bordeaux Grand Cru, Burgundy Grand Cru, Cabernet, Old World Syrah, Old World Pinot Noir, Riesling, Champagne wine glass, Oaked Chardonnay) and in eight different colour options (black, white, blue, yellow, green, red, pink and black/white-twisted) and in eight different shapes.

4900/00BWT • BORDEAUX GRAND CRU



Height: 250 mm, 9-7/8 inch  
Widest Ø: 106 mm, 4-1/8 inch  
Capacity: 860 ccm, 30-3/4 oz  
Design: 2017

4900/16BMT • BURGUNDY GRAND CRU



Height: 250 mm, 9-7/8 inch  
Widest Ø: 116 mm, 4-1/2 inch  
Capacity: 1050 ccm, 37 oz  
Design: 2017

4900/00BWT • CABERNET/MERLOT



Height: 250 mm, 9-7/8 inch  
Widest Ø: 95 mm, 3-3/4 inch  
Capacity: 625 ccm, 22 oz  
Design: 2017

4900/41BWT • OLD WORLD SYRAH



Height: 250 mm, 9-7/8 inch  
Widest Ø: 96 mm, 3-3/4 inch  
Capacity: 600 ccm, 21-1/8 oz  
Design: 2017

4900/07BWT • OLD WORLD PINOT NOIR



Height: 250 mm, 9-7/8 inch  
Widest Ø: 108 mm, 4-1/4 inch  
Capacity: 705 ccm, 24-7/8 oz  
Design: 2017

4900/28BWT • CHAMPAGNE WINE GLASS



Height: 250 mm, 9-7/8 inch  
Widest Ø: 85 mm, 3-3/8 inch  
Capacity: 445 ccm, 15-3/4 oz  
Design: 2017

4900/15BWT • RIESLING/ZINFANDEL



Height: 250 mm, 9-7/8 inch  
Widest Ø: 82 mm, 3-1/4 inch  
Capacity: 395 ccm, 15-3/4 oz  
Design: 2017

4900/97BWT • OAKED CHARDONNAY



Height: 250 mm, 9-7/8 inch  
Widest Ø: 108 mm, 4-1/4 inch  
Capacity: 620 ccm, 21-7/8 oz  
Design: 2017

- 21<sup>ST</sup> CENTURY GENERATION OF GLASS
- SPECTACULAR LIGHT AND GRACEFUL
- PERFECTION PERFECTED
- DISHWASHER SAFE

**FATTO A MANO (2017)** 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.

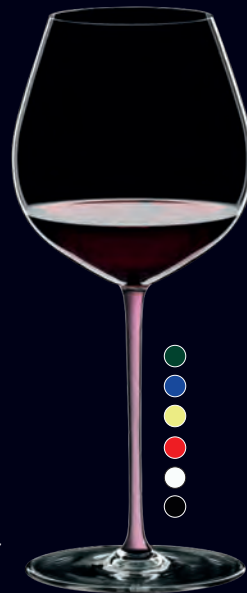
Fatto a Mano comes in eight different grape varietal specific shapes (Bordeaux Grand Cru, Burgundy Grand Cru, Cabernet, Old World Syrah, Old World Pinot Noir, Riesling, Champagne wine glass, Oaked Chardonnay) and in eight different colour options (black, white, blue, yellow, green, red, pink and black/white-twisted) and in eight different shapes.

4900/0P • CABERNET/MERLOT



Height: 250 mm, 9-7/8 inch  
Widest Ø: 95 mm, 3-3/4 inch  
Capacity: 625 ccm, 22 oz  
Design: 2017

4900/07P • OLD WORLD PINOT NOIR



Height: 250 mm, 9-7/8 inch  
Widest Ø: 108 mm, 4-1/4 inch  
Capacity: 705 ccm, 24-7/8 oz  
Design: 2017

4900/41P • OLD WORLD SYRAH



Height: 250 mm, 9-7/8 inch  
Widest Ø: 96 mm, 3-3/4 inch  
Capacity: 600 ccm, 21-1/8 oz  
Design: 2017

4900/28P • CHAMPAGNE WINE GLASS



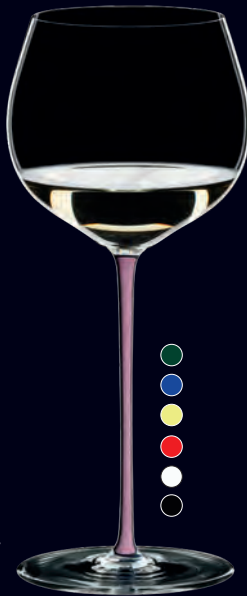
Height: 250 mm, 9-7/8 inch  
Widest Ø: 85 mm, 3-3/8 inch  
Capacity: 445 ccm, 15-3/4 oz  
Design: 2017

4900/15P • RIESLING/ZINFANDEL



Height: 250 mm, 9-7/8 inch  
Widest Ø: 82 mm, 3-1/4 inch  
Capacity: 395 ccm, 15-3/4 oz  
Design: 2017

4900/97P • OAKED CHARDONNAY



Height: 250 mm, 9-7/8 inch  
Widest Ø: 108 mm, 4-1/4 inch  
Capacity: 620 ccm, 21-7/8 oz  
Design: 2017





FINE CRYSTAL • MACHINE-MADE

- FASHIONABLE FOR THE WELL SET TABLE
- DISHWASHER SAFE

**VITIS (2007)** is a varietal specific stemware line and its award winning architectural design, represents the pinnacle of translating a wine's message to the human senses. Each grape varietal carries its unique DNA which denotes the wine's individual fingerprint. The RIEDEL glass designs are based on the exceptional characteristics of each grape variety, which in turn determines the shape, size and rim diameter of the bowl. VITIS also offers extra height in the stem for added elegance on your table.

0403/0 • CABERNET



Height: 260 mm, 10-1/4 inch  
Widest Ø: 104 mm, 4-1/8 inch  
Capacity: 819 ccm, 28-1/4 oz  
Design: 2007

0403/07 • PINOT NOIR/ NEBBIOLO



Height: 260 mm, 10-1/4 inch  
Widest Ø: 114 mm, 4-1/2 inch  
Capacity: 770 ccm, 27-7/8 oz  
Design: 2007

0403/15 • RIESLING



Height: 260 mm, 10-1/4 inch  
Widest Ø: 88 mm, 3-1/2 inch  
Capacity: 490 ccm, 17-1/4 oz  
Design: 2007

0403/08 • CHAMPAGNE



Height: 260 mm, 10-1/4 inch  
Widest Ø: 86 mm, 3-3/8 inch  
Capacity: 320 ccm, 11-1/4 oz  
Design: 2007

0403/97 • OAKED CHARDONNAY



Height: 244 mm, 9-5/8 inch  
Widest Ø: 114 mm, 4-1/2 inch  
Capacity: 690 ccm, 24-3/4 oz  
Design: 2007

0403/17 • MARTINI



Height: 193 mm, 7-5/8 inch  
Widest Ø: 114 mm, 4-1/2 inch  
Capacity: 245 ccm, 8-5/8 oz  
Design: 2007

# GRAPE @ RIEDEL

FINE CRYSTAL • MACHINE-MADE

- ELEGANT AND HARMONIOUS
- GRAPE VARIETAL SPECIFIC
- DISHWASHER SAFE

**GRAPE (2006):** A round, gentle egg-shaped bowls in conjunction with a pulled stem results in GRAPE, such an elegant and harmonious shape that it is a design classic. The seamless pulled stem combines a special design feature, which creates an indent on the bottom of the bowl, causing light to be reflected and adding another dimension to the lively color of wine.

6404/30 • SYRAH/ SHIRAZ



Height: 245 mm, 9-5/8 inch  
Widest Ø: 100 mm, 3-7/8 inch  
Capacity: 780 ccm, 27-1/4 oz  
Design: 2006

6404/0 • CABERNET/ MERLOT



Height: 235 mm, 9-1/4 inch  
Widest Ø: 100 mm, 3-7/8 inch  
Capacity: 750 ccm, 26-1/2 oz  
Design: 2006

6404/07 • PINOT NOIR/ NEBBIOLO



Height: 235 mm, 9-1/4 inch  
Widest Ø: 108 mm, 4-1/4 inch  
Capacity: 700 ccm, 24-3/4 oz  
Design: 2006

6404/15 • RIESLING/ SAUVIGNON BLANC



Height: 235 mm, 9-1/4 inch  
Widest Ø: 80 mm, 3-1/8 inch  
Capacity: 380 ccm, 13-3/8 oz  
Design: 2006



6404/05 • VIOGNIER/ CHARDONNAY



Height: 225 mm, 8-7/8 inch  
Widest Ø: 80 mm, 3-1/8 inch  
Capacity: 365 ccm, 12-7/8 oz  
Design: 2006

6404/97 • OAKED CHARDONNAY



Height: 217 mm, 8-1/2 inch  
Widest Ø: 108 mm, 4-1/4 inch  
Capacity: 630 ccm, 22-1/4 oz  
Design: 2006

6404/28 • CHAMPAGNE



Height: 235 mm, 9-1/4 inch  
Widest Ø: 70 mm, 2-3/4 inch  
Capacity: 285 ccm, 10 oz  
Design: 2006

6404/17 • MARTINI



Height: 170 mm, 6-3/4 inch  
Widest Ø: 107 mm, 4-1/4 inch  
Capacity: 275 ccm, 9-1/4 oz  
Design: 2006



## FINE CRYSTAL • MACHINE-MADE

- DESIGNED FOR NEW WORLD WINES
- GRAPE VARIETAL SPECIFIC
- DISHWASHER SAFE

**VINUM EXTREME (2018)** Developed in sensory workshops by experts, Extreme glasses from Riedel 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. Extreme glasses feature a broad, angled, Grape Varietal Specific bowl, which enhances the wines 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 wines delicious flavours. Extreme by Riedel – the perfect essential wine accessory which turn every sip into a celebration!

4441/0 • CABERNET



Height: 247 mm, 9-3/4 inch  
Widest Ø: 105 mm, 4-1/8 inch  
Capacity: 800 ccm, 28-1/4 oz  
Design: 2018

4441/07 • PINOT NOIR



Height: 243 mm, 9-1/2 inch  
Widest Ø: 114 mm, 4-1/2 inch  
Capacity: 770 ccm, 27-1/8 oz  
Design: 2018

4441/32 • SHIRAZ



Height: 244 mm, 9-5/8 inch  
Widest Ø: 101 mm, 3-7/8 inch  
Capacity: 709 ccm, 25-1/4 oz  
Design: 2018

4441/15 • RIESLING



Height: 240 mm, 9-1/2 inch  
Widest Ø: 87 mm, 3-3/8 inch  
Capacity: 460 ccm, 16-1/4 oz  
Design: 2018

4441/97 • OAKED CHARDONNAY



Height: 227 mm, 8-7/8 inch  
Widest Ø: 114 mm, 4-1/2 inch  
Capacity: 670 ccm, 23-5/8 oz  
Design: 2018

4441/55 • ROSÉ CHAMPAGNE/ROSÉ WINE



Height: 230 mm, 9 inch  
Widest Ø: 82 mm, 3-1/4 inch  
Capacity: 322 ccm, 11-3/8 oz  
Design: 2018

4441/17 • MARTINI



Height: 175 mm, 6-7/8 inch  
Widest Ø: 113 mm, 4-1/2 inch  
Capacity: 250 ccm, 8-7/8 oz  
Design: 2018



# RIEDEL VERITAS

FINE CRYSTAL • MACHINE-MADE

- 21<sup>ST</sup> CENTURY GENERATION OF GLASS
- SPECTACULAR LIGHT AND GRACEFUL
- PERFECTION PERFECTED
- DISHWASHER SAFE

RIEDEL VERITAS (2014) A glass machine-blown crystal of unsurpassed thinness and lightness. RIEDEL VERITAS combines the charm of a hand-made glass with the consistent accuracy only a machine-made glass can achieve. Perfection perfected.

6449/30 • NEW WORLD SHIRAZ



Height: 246 mm, 9-5/8 inch  
Widest Ø: 95 mm, 3-3/4 inch  
Capacity: 650 ccm, 22-7/8 oz  
Design: 2014

6449/41 • OLD WORLD SYRAH



Height: 235 mm, 9-1/4 inch  
Widest Ø: 96 mm, 3-3/4 inch  
Capacity: 600 ccm, 21-1/8 oz  
Design: 2014

6449/07 • OLD WORLD PINOT NOIR



Height: 235 mm, 9-1/4 inch  
Widest Ø: 108 mm, 4-1/4 inch  
Capacity: 705 ccm, 24-7/8 oz  
Design: 2014

6449/67 • NEW WORLD PINOT NOIR/  
NEBBIOLO/ROSÉ/CHAMPAGNE



Height: 235 mm, 9-1/4 inch  
Widest Ø: 108 mm, 4-1/4 inch  
Capacity: 790 ccm, 27-7/8 oz  
Design: 2014

6449/0 • CABERNET/MERLOT



Height: 235 mm, 9-1/4 inch  
 Widest Ø: 95 mm, 3-3/4 inch  
 Capacity: 625 ccm, 22 oz  
 Design: 2014

6449/15 • RIESLING/ZINFANDEL



Height: 235 mm, 9-1/4 inch  
 Widest Ø: 82 mm, 3-1/4 inch  
 Capacity: 395 ccm, 13-7/8 oz  
 Design: 2014

6449/33 • SAUVIGNON BLANC



Height: 235 mm, 9-1/4 inch  
 Widest Ø: 82 mm, 3-1/4 inch  
 Capacity: 440 ccm, 15-1/2 oz  
 Design: 2017

6449/28 • CHAMPAGNE WINE GLASS



Height: 235 mm, 9-1/4 inch  
 Widest Ø: 85 mm, 3-3/8 inch  
 Capacity: 445 ccm, 15-3/4 oz  
 Design: 2014

6449/05 • VIOGNIER/CHARDONNAY



Height: 225 mm, 8-7/8 inch  
 Widest Ø: 82 mm, 3-1/4 inch  
 Capacity: 370 ccm, 13 oz  
 Design: 2014

6449/97 • OAKED CHARDONNAY



Height: 217 mm, 8-5/9 inch  
 Widest Ø: 108 mm, 4-1/4 inch  
 Capacity: 620 ccm, 21-7/8 oz  
 Design: 2014

# RIEDEL VERITAS

FINE CRYSTAL • MACHINE-MADE

6449/09 • COUPE/COCKTAIL



Height: 170 mm, 6-2/3 inch  
Widest Ø: 108 mm, 4-1/4 inch  
Capacity: 240 ccm, 8-1/2 oz  
Design: 2014

6449/71 • SPIRITS



Height: 235 mm, 9-1/4 inch  
Widest Ø: 82 mm, 3-1/4 inch  
Capacity: 152 ccm, 5-3/8 oz  
Design: 2016

6449/11 • BEER



Height: 160 mm, 8-1/2 inch  
Widest Ø: 85 mm, 3-3/8 inch  
Capacity: 435 ccm, 15-3/8 oz  
Design: 2016





# performance

FINE CRYSTAL • MACHINE-MADE

- OPTIC IMPACT
- FASHIONABLE FOR THE WELL SET TABLE
- DISHWASHER SAFE

**PERFORMANCE (2018)** With three generations of research, development and experience in creating wine specific glassware Georg Riedel & Maximilian J. Riedel have created Performance; the ultimate loudspeaker for fine wine. Lightweight, durable and dishwasher-safe, 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. The grape varietal specific shapes in Performance, when combined with the optic impact, deliver ultimate wine enjoyment, making Performance the essential 'must-have' wine glass collection for all wine-lovers.

6884/41 • SYRAH/SHIRAZ



Height: 245 mm, 9-5/8 inch  
Widest Ø: 100 mm, 3-7/8 inch  
Capacity: 631 ccm, 22-1/4 oz  
Design: 2018

6884/0 • CABERNET/MERLOT



Height: 245 mm, 9-5/8 inch  
Widest Ø: 105 mm, 4-1/8 inch  
Capacity: 834 ccm, 29-3/8 oz  
Design: 2018

6884/67 • PINOT NOIR



Height: 245 mm, 9-5/8 inch  
Widest Ø: 108 mm, 4-1/4 inch  
Capacity: 830 ccm, 29-1/4 oz  
Design: 2018

6884/28 • CHAMPAGNE



Height: 245 mm, 9-5/8 inch  
Widest Ø: 90 mm, 3-1/2 inch  
Capacity: 375 ccm, 13-1/4 oz  
Design: 2018



6884/15 • RIESLING



Height: 245 mm, 9-5/8 inch  
Widest Ø: 96 mm, 3-3/4 inch  
Capacity: 623 ccm, 21-7/8 oz  
Design: 2018

6884/97 • CHARDONNAY



Height: 245 mm, 9-5/8 inch  
Widest Ø: 108 mm, 4-1/4 inch  
Capacity: 727 ccm, 25-5/8 oz  
Design: 2018

6884/60 • SPIRITS



Height: 245 mm, 9-5/8 inch  
Widest Ø: 90 mm, 3-1/2 inch  
Capacity: 210 ccm, 7-3/8 oz  
Design: 2018



# vinum

FINE CRYSTAL • MACHINE-MADE

- RIEDEL'S BENCHMARK
- GRAPE VARIETAL SPECIFIC
- DISHWASHER SAFE

**VINUM (1986)** became the first machine-made glass in history to be based on the characteristics of grape varieties. 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



Height: 265 mm, 10-1/2 inch  
Widest Ø: 108 mm, 4-1/4 inch  
Capacity: 960 ccm, 33-7/8 oz  
Design: 2008

6416/30 • SHIRAZ/ SYRAH



Height: 236 mm, 9-1/4 inch  
Widest Ø: 95 mm, 3-3/4 inch  
Capacity: 700 ccm, 24-3/4 oz  
Design: 1995

6416/16 • NEW WORLD PINOT NOIR



Height: 225 mm, 9-1/4 inch  
Widest Ø: 108 mm, 4-1/4 inch  
Capacity: 800 ccm, 24-3/4 oz  
Design: 2018

6416/31 • TEMPRANILLO



Height: 226 mm, 8-7/8 inch  
Widest Ø: 86 mm, 3-3/8 inch  
Capacity: 420 ccm, 14-7/8 oz  
Design: 1999

6416/0 • CABERNET SAUVIGNON/ MERLOT  
(BORDEAUX)



Height: 225 mm, 8-7/8 inch  
Widest Ø: 95 mm, 3-3/4 inch  
Capacity: 610 ccm, 21-1/2 oz  
Design: 1986

6416/90 • BRUNELLO DI MONTALCINO



Height: 218 mm, 8-5/8 inch  
Widest Ø: 95 mm, 3-3/4 inch  
Capacity: 590 ccm, 20-3/4 oz  
Design: 1992

6416/07 • PINOT NOIR  
(BURGUNDY RED)



Height: 210 mm, 8-1/4 inch  
Widest Ø: 108 mm, 4-1/4 inch  
Capacity: 700 ccm, 24-3/4 oz  
Design: 1986

6416/15 • ZINFANDEL



Height: 210 mm, 8-1/4 inch  
Widest Ø: 79 mm, 3-1/8 inch  
Capacity: 400 ccm, 14-1/8 oz  
Design: 1992

6416/33 • SAUVIGNON BLANC



Height: 214 mm, 8-1/2 inch  
Widest Ø: 82 mm, 3-1/4 inch  
Capacity: 350 ccm, 12-3/8 oz  
Design: 1998

6416/33 • DESSERTWINE



Height: 214 mm, 8-1/2 inch  
Widest Ø: 82 mm, 3-1/4 inch  
Capacity: 350 ccm, 12-3/8 oz  
Design: 1998

vinum

FINE CRYSTAL • MACHINE-MADE

6416/15 • RIESLING GRAND CRU



Height: 210 mm, 8-1/4 inch  
Widest Ø: 79 mm, 3-1/8 inch  
Capacity: 400 ccm, 14-1/8 oz  
Design: 1992

0416/75 • DAIGINJO



Height: 205 mm, 8 inch  
Widest Ø: 79 mm, 3-1/8 inch  
Capacity: 380 ccm, 13-3/8 oz  
Design: 1999

6416/05 • VIOGNIER/ CHARDONNAY



Height: 198 mm, 7-3/4 inch  
Widest Ø: 79 mm, 3-1/8 inch  
Capacity: 350 ccm, 12-3/8 oz  
Design: 1986

6416/97 • OAKED CHARDONNAY (MONTRACHET)



Height: 192 mm, 7-1/2 inch  
Widest Ø: 108 mm, 4-1/4 inch  
Capacity: 600 ccm, 21-1/8 oz  
Design: 2000

6416/28 • VINTAGE CHAMPAGNE



Height: 252 mm, 9-7/8 inch  
Widest Ø: 76 mm, 3 inch  
Capacity: 340 ccm, 12 oz  
Design: 2008

6416/08 • CHAMPAGNE FLUTE



Height: 225 mm, 8-7/8 inch  
Widest Ø: 74 mm, 2-7/8 inch  
Capacity: 160 ccm, 5-5/8 oz  
Design: 1986

6416/58 • CHAMPAGNE WINE GLASS



Height: 225 mm, 8-5/8 inch  
Widest Ø: 86 mm, 3-1/8 inch  
Capacity: 445 ccm, 8-1/8 oz  
Design: 2018

6416/48 • CUVÉE PRESTIGE



Height: 218 mm, 8-5/8 inch  
Widest Ø: 68 mm, 2-3/4 inch  
Capacity: 230 ccm, 8-1/8 oz  
Design: 1999

6416/21 • GOURMET GLASS



Height: 156 mm, 6-1/8 inch  
Widest Ø: 78 mm, 3-1/4 inch  
Capacity: 370 ccm, 13 oz  
Design: 1997

6416/02 • WATER



Height: 148 mm, 5-7/8 inch  
Widest Ø: 78 mm, 3-1/4 inch  
Capacity: 350 ccm, 12-3/8 oz  
Design: 1991

6416/81 • TEQUILA



Height: 209 mm, 8-1/4 inch  
Widest Ø: 70 mm, 2-3/4 inch  
Capacity: 180 ccm, 6-3/8 oz  
Design: 2013

6416/70 • GRAPPA



Height: 204 mm, 8 inch  
Widest Ø: 70 mm, 2-3/4 inch  
Capacity: 100 ccm, 3-1/2 oz  
Design: 1996

vinum

FINE CRYSTAL • MACHINE-MADE

6416/71 • COGNAC HENNESSY



Height: 183 mm, 7-1/4 inch  
Widest Ø: 70 mm, 2-3/4 inch  
Capacity: 170 ccm, 6 oz  
Design: 1998

6416/60 • PORT



Height: 168 mm, 6-1/2 inch  
Widest Ø: 74 mm, 2-7/8 inch  
Capacity: 240 ccm, 8-1/2 oz  
Design: 1991

6416/17 • SPIRITS



Height: 161 mm, 6-3/8 inch  
Widest Ø: 70 mm, 2-3/4 inch  
Capacity: 80 ccm, 2-7/8 oz  
Design: 1987

6416/18 • BRANDY



Height: 153 mm, 6 inch  
Widest Ø: 118 mm, 4-5/8 inch  
Capacity: 840 ccm, 29-5/8 oz  
Design: 1998

6416/37 • MARTINI XL



Height: 184 mm, 7-1/4 inch  
Widest Ø: 123 mm, 4-7/8 inch  
Capacity: 270 ccm, 9-1/2 oz  
Design: 2008

6416/77 • MARTINI



Height: 148 mm, 5-7/8 inch  
Widest Ø: 100 mm, 3-7/8 inch  
Capacity: 130 ccm, 4-5/8 oz  
Design: 1997



6416/80 • SINGLE MALT WHISKY



Height: 115 mm, 4-1/2 inch  
Widest Ø: 68 mm, 2-5/8 inch  
Capacity: 200 ccm, 7 oz  
Design: 1991



VINUM is based exclusively on the characteristics of quality, reasonable pricing and wide distribution. VINUM has made a permanent impact on the globe's wine glass culture. These glasses have proved to consumers and restaurateurs that the pleasure of consuming wine starts with the glass. The Vinum collection, developed by Georg J. Riedel on the principle that the content commands the shape, is the „Vitrum-Vinothek“ for everyday use. VINUM covers 29 different shapes for wines, champagnes and spirits.

# RIEDEL BYR

FINE CRYSTAL • MACHINE-MADE

- FUNCTIONAL AND STYLISH
- FOR SPIRITS SERVED NEAT
- DISHWASHER SAFE

**RIEDEL BAR (2008)** 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



Height: 210 mm, 8-1/4 inch  
Widest Ø: 69 mm, 2-3/4 inch  
Capacity: 190 ccm, 6-3/4 oz  
Design: 1998

6416/70 • GRAPPA



Height: 204 mm, 8 inch  
Widest Ø: 70 mm, 2-3/4 inch  
Capacity: 100 ccm, 3-1/2 oz  
Design: 1996

6416/37 • MARTINI XL



Height: 184 mm, 7-1/4 inch  
Widest Ø: 123 mm, 4-7/8 inch  
Capacity: 270 ccm, 9-1/2 oz  
Design: 2008

6416/71 • COGNAC HENNESSY



Height: 183 mm, 7-1/4 inch  
Widest Ø: 70 mm, 2-3/4 inch  
Capacity: 170 ccm, 6 oz  
Design: 1998



6416/60 • PORT



Height: 168 mm, 6-1/2 inch  
Widest Ø: 74 mm, 2-7/8 inch  
Capacity: 240 ccm, 8-1/2 oz  
Design: 1991

6416/17 • SPIRITS



Height: 161 mm, 6-3/8 inch  
Widest Ø: 70 mm, 2-3/4 inch  
Capacity: 80 ccm, 2-7/8 oz  
Design: 1987

6416/18 • BRANDY



Height: 153 mm, 6 inch  
Widest Ø: 118 mm, 4-5/8 inch  
Capacity: 840 ccm, 29-5/8 oz  
Design: 1998

6416/80 • SINGLE MALT WHISKY



Height: 115 mm, 4-1/2 inch  
Widest Ø: 68 mm, 2-5/8 inch  
Capacity: 200 ccm, 7 oz  
Design: 1991



FINE CRYSTAL • MACHINE-MADE

- WITH A DECORATED STEM DURABLE AND FUNCTIONAL
- GRAPE VARIETAL SPECIFIC
- DISHWASHER SAFE

**WINE (1999)** The WINE collection was made for customers who want the full „key to wine“ concept, but with a decorated stem. WINE combines a light-catching, visually engaging stem and VINUM's most popular varietal specific bowls.

6448/30 • SYRAH/ SHIRAZ



Height: 247 mm, 9-3/4 inch  
Widest Ø: 95 mm, 3-3/4 inch  
Capacity: 650 ccm, 22-7/8 oz  
Design: 1999

6448/0 • CABERNET/ MERLOT



Height: 236 mm, 9-1/4 inch  
Widest Ø: 95 mm, 3-3/4 inch  
Capacity: 610 ccm, 21-1/2 oz  
Design: 1999

6448/07 • PINOT NOIR/ NEBBIOLO



Height: 226 mm, 8-7/8 inch  
Widest Ø: 108 mm, 4-1/4 inch  
Capacity: 700 ccm, 24-3/4 oz  
Design: 1999

6448/15 • ZINFANDEL



Height: 221 mm, 8-3/4 inch  
Widest Ø: 80 mm, 3-1/8 inch  
Capacity: 380 ccm, 13-3/8 oz  
Design: 1999

6448/15 • RIESLING



Height: 221 mm, 8-3/4 inch  
Widest Ø: 80 mm, 3-1/8 inch  
Capacity: 380 ccm, 13-3/8 oz  
Design: 1999

6448/05 • VIOGNIER/ CHARDONNAY



Height: 210 mm, 8-1/4 inch  
Widest Ø: 80 mm, 3-1/8 inch  
Capacity: 370 ccm, 13 oz  
Design: 1999

6448/97 • OAKED CHARDONNAY



Height: 201 mm, 7-7/8 inch  
Widest Ø: 108 mm, 4-1/4 inch  
Capacity: 600 ccm, 21-1/8 oz  
Design: 1999

6448/08 • CHAMPAGNE



Height: 247 mm, 9-3/4 inch  
Widest Ø: 80 mm, 3-1/8 inch  
Capacity: 230 ccm, 8-1/8 oz  
Design: 1999

# ouverture

FINE CRYSTAL • MACHINE-MADE

- RIEDEL'S ENTRY LEVEL
- DISHWASHER SAFE

**OVERTURE (1989)** is RIEDEL's entry level series for customers who appreciate good, reasonably priced wine. OVERTURE is a non-varietal specific collection, of ten fine crystal glasses, that will increase the owner's drinking pleasure of wine, beer and spirits.

6408/01 • DOUBLE MAGNUM



Height: 261 mm, 10-1/2 inch  
Widest Ø: 110 mm, 4-3/8 inch  
Capacity: 995 ccm, 35 oz  
Design: 2018

6408/90 • MAGNUM



Height: 201 mm, 7-7/8 inch  
Widest Ø: 89 mm, 3-1/2 inch  
Capacity: 530 ccm, 18-5/8 oz  
Design: 1997

6408/00 • RED WINE



Height: 187 mm, 7-3/8 inch  
Widest Ø: 79 mm, 3-1/8 inch  
Capacity: 350 ccm, 12-3/8 oz  
Design: 1989

6408/05 • WHITE WINE



Height: 180 mm, 7-1/8 inch  
Widest Ø: 73 mm, 2-7/8 inch  
Capacity: 280 ccm, 9-7/8 oz  
Design: 1990

6408/48 • CHAMPAGNE



Height: 217 mm, 8-1/2 inch  
Widest Ø: 70 mm, 2-3/4 inch  
Capacity: 260 ccm, 9-1/8 oz  
Design: 1997

6408/02 • WATER



Height: 148 mm, 5-7/8 inch  
Widest Ø: 78 mm, 3 inch  
Capacity: 350 ccm, 12-3/8 oz  
Design: 1994

6408/88 • SHERRY



Height: 217 mm, 8-1/2 inch  
Widest Ø: 70 mm, 2-3/4 inch  
Capacity: 260 ccm, 9-1/8 oz  
Design: 2002

6408/19 • SPIRITS



Height: 175 mm, 6-7/8 inch  
Widest Ø: 72 mm, 2-7/8 inch  
Capacity: 180 ccm, 6-1/8 oz  
Design: 1991

6408/11 • BEER



Height: 170 mm, 6-3/4 inch  
Widest Ø: 86 mm, 3-3/8 inch  
Capacity: 500 ccm, 17-5/8 oz  
Design: 2002

6408/18 • TEQUILA



Height: 210 mm, 8-1/4 inch  
Widest Ø: 69 mm, 2-3/4 inch  
Capacity: 190 ccm, 6-3/4 oz  
Design: 1998

# THE **O** WINE TUMBLER

FINE CRYSTAL • MACHINE-MADE

- THE ORIGINAL STEMLESS WINE TUMBLER
- FOR EVERY DAY WINE ENJOYMENT
- GRAPE VARIETAL SPECIFIC
- DISHWASHER SAFE

**O (2004)** 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 varieties. 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.

*Coca-Cola*  
+  
**RIEDEL**



0414/21 • COCA-COLA GLASS

Height: 162 mm, 6-3/8 inch  
Widest Ø: 79 mm, 3-1/8 inch  
Capacity: 480 ccm, 17 oz  
Design: 2014



0414/30 • SYRAH/ SHIRAZ

Height: 132 mm, 5-3/8 inch  
Widest Ø: 132 mm, 5-1/4 inch  
Capacity: 620 ccm, 21-7/8 oz  
Design: 2003



0414/0 • CABERNET/ MERLOT

Height: 121 mm, 4-7/8 inch  
Widest Ø: 95 mm, 3-3/4 inch  
Capacity: 600 ccm, 21-1/8 oz  
Design: 2003

0414/07 • PINOT/ NEBBIOLO



Height: 112 mm, 4-1/2 inch  
Widest Ø: 108 mm, 4-1/4 inch  
Capacity: 690 ccm, 23-7/8 oz  
Design: 2003

0414/15 • RIESLING/ SAUVIGNON BLANC



Height: 108 mm, 4-1/4 inch  
Widest Ø: 79 mm, 3-1/8 inch  
Capacity: 375 ccm, 13-1/4 oz  
Design: 2003

0414/05 • VIOGNIER/ CHARDONNAY



Height: 96 mm, 3-7/8 inch  
Widest Ø: 79 mm, 3-1/8 inch  
Capacity: 320 ccm, 11-1/4 oz  
Design: 2003

0414/97 • OAKED CHARDONNAY



Height: 94 mm, 3-3/8 inch  
Widest Ø: 108 mm, 4-1/4 inch  
Capacity: 580 ccm, 20-3/4 oz  
Design: 2003

0414/60 • SPIRITS/FORTIFIED WINES/  
CASK AGED BRANDIES



Height: 90 mm, 3-1/2 inch  
Widest Ø: 68 mm, 2-5/8 inch  
Capacity: 235 ccm, 8-1/4 oz  
Design: 2004

0414/02 • WHISKY



Height: 100 mm, 3-7/8 inch  
 Widest Ø: 80 mm, 3-1/8 inch  
 Capacity: 430 ccm, 15-1/8 oz  
 Design: 2005

0414/81 • TEQUILA



Height: 94 mm, 3-3/4 inch  
 Widest Ø: 58 mm, 2-1/4 inch  
 Capacity: 190 ccm, 6-3/4 oz  
 Design: 2018

0414/80 • WHISKY



Height: 89 mm, 3-1/2 inch  
 Widest Ø: 65 mm, 2-1/2 inch  
 Capacity: 190 ccm, 6-3/4 oz  
 Design: 2018

0414/71 • COGNAC



Height: 86 mm, 3-3/8 inch  
 Widest Ø: 59 mm, 2-7/8 inch  
 Capacity: 165 ccm, 5-7/8 oz  
 Design: 2018

0414/01 • WATER



Height: 80 mm, 3-1/8 inch  
 Widest Ø: 80 mm, 3-1/8 inch  
 Capacity: 330 ccm, 11-5/8 oz  
 Design: 2005

0414/28 • CHAMPAGNE



Height: 122 mm, 4-3/4 inch  
 Widest Ø: 63 mm, 2-1/2 inch  
 Capacity: 264 ccm, 9-1/4 oz  
 Design: 2014



0414/67 • BIG O PINOT NOIR



Height: 124 mm, 4-7/8 inch  
Widest Ø: 108 mm, 4-1/4 inch  
Capacity: 762 ccm, 26-7/8 oz  
Design: 2014

0414/41 • BIG O SYRAH



Height: 118 mm, 4-5/8 inch  
Widest Ø: 96 mm, 3-3/4 inch  
Capacity: 570 ccm, 20 oz  
Design: 2014

# SWIRL

FINE CRYSTAL • MACHINE-MADE

IMAGES SHOWN AT 30% OF ACTUAL SIZE.

0450/30 • SWIRL RED



Height: 120 mm, 4-3/4 inch  
Widest Ø: 91 mm, 3-5/8 inch  
Capacity: 580 ccm, 20-1/2 oz  
Design: 2010

0450/33 • SWIRL WHITE



Height: 103 mm, 4 inch  
Widest Ø: 81 mm, 3-1/4 inch  
Capacity: 380 ccm, 13-3/8 oz  
Design: 2010

**DECANTER**  
**FINE CRYSTAL • HAND-MADE**

*"I prefer to decant wines, both young and old. It's 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."*

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

**1756/00 • FATTO A MANO AMADEO**  
Design 2018



Height: 350 mm, 13-7/8 inch  
Width: 205 mm, 8 inch  
Capacity: 1500 ccm, 52-7/8 oz

**1950/00 • FATTO A MANO MAMBA**  
Design 2018



Height: 325 mm, 12-3/4 inch  
Width: 320 mm, 12-3/4 inch  
Capacity: 1500 ccm, 52-7/8 oz

1977/00 • FATTO A MANO CORNETTO  
Design 2018



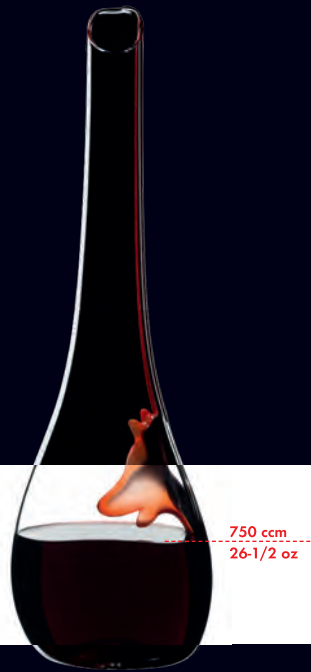
Height: 325 mm, 12-3/4 inch  
Width: 120 mm, 4-3/4 inch  
Capacity: 1200 ccm, 42-3/8 oz

2011/00 • FATTO A MANO CURLY  
Design 2018



Height: 265 mm, 10-1/2 inch  
Width: 170 mm, 6-3/4 inch  
Capacity: 1400 ccm, 49-3/8 oz

2018/03 • DOG  
Design 2018



Height: 440 mm, 17-3/8 inch  
Width: 145 mm, 5-3/4 inch  
Capacity: 1930 ccm, 65 oz

2018/26 • MACON MAGNUM  
Design 2018



Height: 260 mm, 10-1/4 inch  
Width: 234 mm, 9-1/4 inch  
Capacity: 3350 ccm, 118-1/8 oz

DECANTER  
FINE CRYSTAL • HAND-MADE

2017/01 • MACON  
Design 2017



750 ccm  
26-1/2 oz

Height: 210 mm, 8-1/4 inch  
Width: 190 mm, 7-1/2 inch  
Capacity: 1425 ccm, 56-1/8 oz

2017/02 • MARNE  
Design 2017



750 ccm  
26-1/2 oz

Height: 200 mm, 7-7/8 inch  
Width: 160 mm, 6-1/4 inch  
Capacity: 1894 ccm, 60-3/4 oz

2017/03 • MARGAUX  
Design 2017



750 ccm  
26-1/2 oz

Height: 153 mm, 6 inch  
Width: 161 mm, 6-3/8 inch  
Capacity: 1680 ccm, 59-1/4 oz

2016/01 • AYAM CLEAR  
Design 2016



750 ccm  
26-1/2 oz

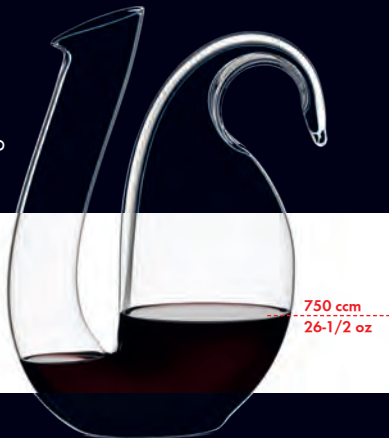
Height: 287 mm, 9 inch  
Width: 224 mm, 8-3/4 inch  
Capacity: 1700 ccm, 60 oz

2016/02 • AYAM BLACK  
Design 2016



Height: 287 mm, 9 inch  
Width: 224 mm, 8-3/4 inch  
Capacity: 1700 ccm, 60 oz

2016/03 • AYAM WHITE  
Design 2016



Height: 287 mm, 9 inch  
Width: 224 mm, 8-3/4 inch  
Capacity: 1700 ccm, 60 oz

1925/01 • SUPERLEGGERO  
Design 2015



Height: 410 mm, 16-1/8 inch  
Width: 145 mm, 5-3/4 inch  
Capacity: 1585 ccm, 55-7/8 oz

2015/02 • RIEDEL  
Design 2015



Height: 365 mm, 14-3/8 inch  
Width: 155 mm, 6 inch  
Capacity: 1210 ccm, 42-5/8 oz

DECANTER  
FINE CRYSTAL • HAND-MADE

1950/15 • EVECHEN  
Design 2015

750 ccm  
26-1/2 oz



Height: 345 mm, 13-1/2 inch  
Width: 180 mm, 7 inch  
Capacity: 1285 ccm, 45-3/8 oz

1756/80 • AMADEO DOUBLEMAGNUM  
Design 2013



Height: 680 mm, 26-3/4 inch  
Width: 370 mm, 14-1/2 inch  
Capacity: 3000 ccm, 105-7/8 oz

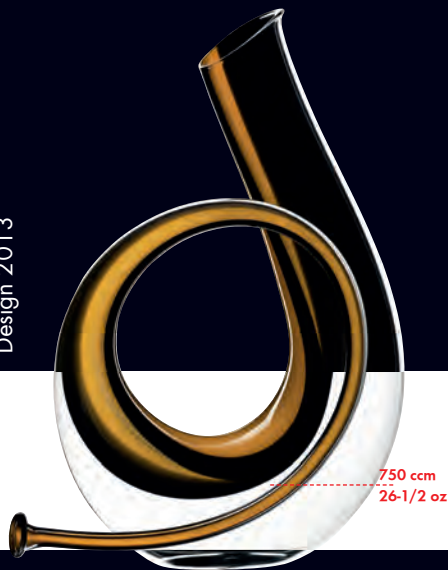
1405/13 • TYROL  
Design 2007

750 ccm  
26-1/2 oz



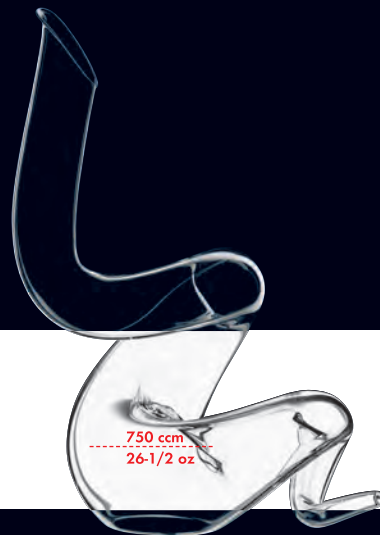
Height: 192 mm, 7-1/2 inch  
Width: 435 mm, 17 inch  
Capacity: 750 ccm, 26-1/2 oz

2014/02 • HORN  
Design 2013



Height: 370 mm, 14-1/2 inch  
Width: 280 mm, 11 inch  
Capacity: 2500 ccm, 88-1/8 oz

2013/01 • BOA  
Design 2013



Height: 350 mm, 13-3/4 inch  
Width: 180 mm, 7-1/8 inch  
Capacity: 1957 ccm, 69 oz

4101/13 • HORSE  
Design 2013



Height: 600 mm, 23-5/8 inch  
Width: 145 mm, 5-3/4 inch  
Capacity: 1766 ccm, 62-1/4 oz

1950/19 • MAMBA  
Design 2011



Height: 325 mm, 12-3/4 inch  
Width: 320 mm, 12-3/4 inch  
Capacity: 1500 ccm, 52-7/8 oz

**DECANTER**  
FINE CRYSTAL • HAND-MADE

**4100/23 • BLACK TIE**  
Design 2009



Height: 420 mm, 16-1/2 inch  
Width: 275 mm, 10-7/8 inch  
Capacity: 1955 ccm, 69 oz

**2012/68 • TWENTY TWELVE RED/BLACK**  
Design 2012



Height: 355 mm, 14 inch  
Width: 520 mm, 20-1/2 inch  
Capacity: 1850 ccm, 65-1/4 oz

**1950/09 • EVE**  
Design 2009



Height: 505 mm, 19-7/8 inch  
Width: 215 mm, 8-3/8 inch  
Capacity: 1370 ccm, 48-1/4 oz

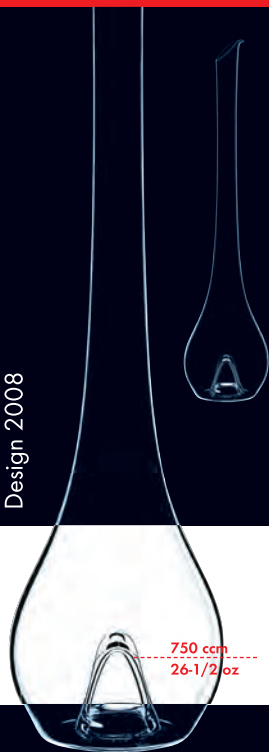
**4100/13 • BLACK TIE FACE TO FACE**  
Design 2009



Height: 600 mm, 23-5/8 inch  
Widest Ø: 145 mm, 5-3/4 inch  
Capacity: 1766 ccm, 62-1/4 oz



2007/01 • FLAMINGO  
Design 2008



Height: 600 mm, 23-5/8 inch  
Widest Ø: 145 mm, 5-3/4 inch  
Capacity: 1880 ccm, 66-1/4 oz

8756/13 • AMADEO BLACK  
Design 2006



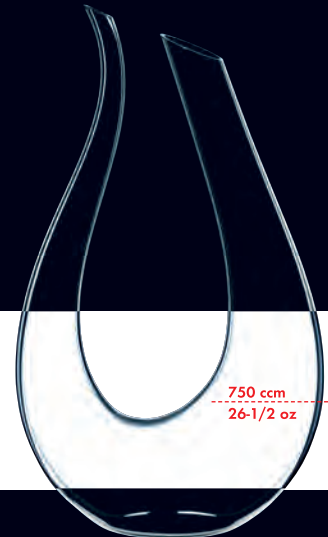
Height: 350 mm, 13-7/8 inch  
Width: 220 mm, 8-1/2 inch  
Capacity: 1500 ccm, 52-7/8 oz

4100/83 • BLACK TIE AMADEO  
Design 2009



Height: 350 mm, 13-7/8 inch  
Width: 205 mm, 8 inch  
Capacity: 1500 ccm, 52-7/8 oz

1756/13 • AMADEO  
Design 2006



Height: 350 mm, 13-7/8 inch  
Width: 205 mm, 8 inch  
Capacity: 1500 ccm, 52-7/8 oz

DECANTER  
FINE CRYSTAL • HAND-MADE

1700/14 • DUCK  
Design 1998



750 ccm  
26-1/2 oz

Height: 130 mm, 5-1/8 inch  
Width: 320 mm, 12-1/2 inch  
Capacity: 900 ccm, 31-3/4 oz

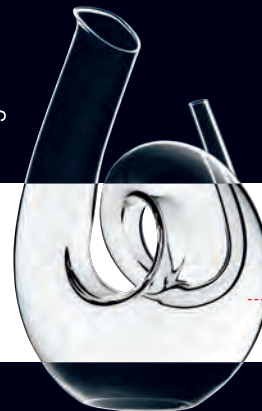
2400/13 • ULTRA MAGNUM  
Design 1994



750 ccm  
26-1/2 oz

Height: 240 mm, 9-1/2 inch  
Widest Ø: 240 mm, 9-1/2 inch  
Capacity: 2000 ccm, 70-1/2 oz

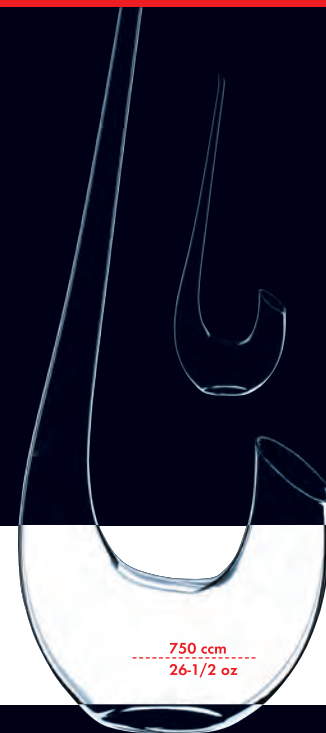
2011/04 S1 • CURLY CLEAR  
Design 2011



750 ccm  
26-1/2 oz

Height: 265 mm, 10-1/2 inch  
Width: 170 mm, 6-3/4 inch  
Capacity: 1400 ccm, 49-3/8 oz

2007/02 • SWAN  
Design 2008



750 ccm  
26-1/2 oz

Height: 600 mm, 23-5/8 inch  
Width: 240 mm, 9-1/2 inch  
Capacity: 1570 ccm, 55-3/8 oz

2011/04 • CURLY PINK  
Design 2011



Height: 265 mm, 10-1/2 inch  
Width: 170 mm, 6-3/4 inch  
Capacity: 1400 ccm, 49-3/8 oz

1977/26 • CORNETTO MAGNUM  
Design 2003



Height: 425 mm, 16-3/4 inch  
Widest Ø: 150 mm, 5-7/8 inch  
Capacity: 1850 ccm, 65-3/4 oz

1800/14 • VINUM EXTREME  
Design 2004



Height: 140 mm, 6-3/8 inch  
Width: 365 mm, 14-3/8 inch  
Capacity: 1500 ccm, 52-7/8 oz

1414/26 • O MAGNUM  
Design 2005



Height: 385 mm, 15-1/8 inch  
Widest Ø: 130 mm, 5-1/8 inch  
Capacity: 2300 ccm, 81-1/2 oz

DECANTER  
FINE CRYSTAL • HAND-MADE

2011/01 • FLIRT  
Design 2011



Height: 350 mm, 13-3/4 inch  
Widest Ø: 185 mm, 7-3/8 inch  
Capacity: 1760 ccm, 62 oz

2400/14 • ULTRA  
Design 1994



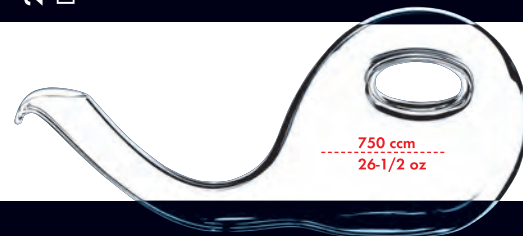
Height: 225 mm, 8-3/8 inch  
Widest Ø: 205 mm, 8 inch  
Capacity: 1230 ccm, 43-3/8 oz

1977/13 • CORNETTO SINGLE  
Design 2003



Height: 325 mm, 12-3/4 inch  
Widest Ø: 120 mm, 4-3/4 inch  
Capacity: 1200 ccm, 42-3/8 oz

2011/02 • ESCARGOT  
Design 2011



Height: 150 mm, 5-7/8 inch  
Width: 375 mm, 15 inch  
Capacity: 1400 ccm, 49-3/8 oz

**1414/13 • O SINGLE**  
Design 2006



Height: 225 mm, 8-7/8 inch  
Widest Ø: 120 mm, 4-3/4 inch  
Capacity: 980 ccm, 34-1/2 oz

**2009/01 • BLACK TIE SMILE**  
Design 2010 • also available in other colors



Height: 365 mm, 14-3/8 inch  
Width: 165 mm, 6-1/4 inch  
Capacity: 1410 ccm, 49-3/4 oz

**2009/02 • BLACK TIE TOUCH**  
Design 2010  
also available in other colors



Height: 365 mm, 14-3/8 inch  
Width: 165 mm, 6-1/4 inch  
Capacity: 1430 ccm, 50-1/2 oz

**2009/03 • BLACK TIE BLISS**  
Design 2010  
also available in other colors



Height: 365 mm, 14-3/8 inch  
Width: 155 mm, 6 inch  
Capacity: 1210 ccm, 42-5/8 oz

**2009/04 • BLACK TIE OCCHIO NERO**  
Design 2010



Height: 365 mm, 14-3/8 inch  
Width: 155 mm, 6 inch  
Capacity: 1210 ccm, 42-5/8 oz

IMAGES SHOWN AT 20% OF ACTUAL SIZE.

DECANTER  
FINE CRYSTAL • MACHINE-MADE

1490/13 • PERFORMANCE  
Design 2018



750 ccm  
26-1/2 oz

Height: 245 mm, 9-5/8 inch  
Widest Ø: 135 mm, 5-1/4 inch  
Capacity: 1040 ccm, 36-3/4 oz

1490/26 • PERFORMANCE MAGNUM  
Design 2018



750 ccm  
26-1/2 oz

Height: 290 mm, 11-1/8 inch  
Widest Ø: 160 mm, 6-1/4 inch  
Capacity: 2300 ccm, 77-3/4 oz

1430/13 • SYRAH  
Design 2007



750 ccm  
26-1/2 oz

Height: 245 mm, 9-5/8 inch  
Widest Ø: 135 mm, 5-1/4 inch  
Capacity: 1040 ccm, 36-3/4 oz

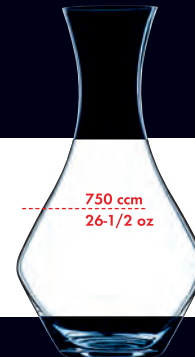
1480/26 • SYRAH MAGNUM  
Design 2018



750 ccm  
26-1/2 oz

Height: 290 mm, 11-1/8 inch  
Widest Ø: 160 mm, 6-1/4 inch  
Capacity: 2300 ccm, 77-3/4 oz

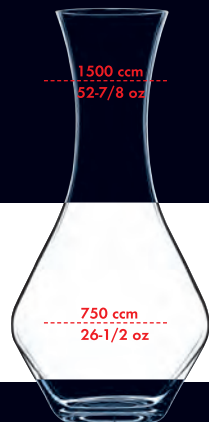
1440/13 • CABERNET  
Design 2004



750 ccm  
26-1/2 oz

Height: 230 mm, 9-1/8 inch  
Widest Ø: 125 mm, 4-3/4 inch  
Capacity: 1050 ccm, 37 oz

1440/26 • CABERNET MAGNUM  
Design 2004



Height: 270 mm, 10-5/8 inch  
Widest Ø: 145 mm, 5-3/4 inch  
Capacity: 1700 ccm, 60 oz

1440/14 • MERLOT  
Design 2004



Height: 240 mm, 9-1/2 inch  
Widest Ø: 115 mm, 4-1/2 inch  
Capacity: 970 ccm, 34-1/4 oz

1460/13 • RIEDEL APPLE NY  
Design 2013



Height: 195 mm, 7-3/4 inch  
Widest Ø: 135 mm, 5-3/8 inch  
Capacity: 1500 ccm, 52-7/8 oz

The RIEDEL FAMILY has been in the glass business for 300 years, with 11 generations keeping the family business intact. The Riedel story begins in 1678 in the northern part of Bohemia – bordering Schlesia – today the Czech republic and Poland respectively. This part of Bohemia was a German speaking enclave known as the Sudetenland.

The Venetians brought back the knowledge of glass making from the Near East around 1000 A.D. The knowledge of producing glass spread slowly towards the northern part of Europe, searching for energy, critical to the melting of glass. Wood was the source, causing a glassmaker migration to the forests. Due to this migration, a glass culture developed in Bohemia in the 17<sup>th</sup> century.

The **FIRST RIEDEL** in the trade of luxury glass goods was Johann Christoph Riedel, born in 1678. He journeyed all over Europe trading glass, traveling as far as Spain and Portugal. The earnings from the business justified the arduous and dangerous travel. Johann Carl, **2<sup>ND</sup> GENERATION** (1701–1781) was a gilder and glasscutter. He operated his own workshop refining glassware.



Johann Leopold Riedel, **3<sup>RD</sup> GENERATION** (1726–1800), made his fortune in the Seven Years' War (1756–1763) fought between the Austrians and the Prussians over Bohemia and Schlesia. The demand for window panes needed for rebuilding the surrounding cities and villages destroyed during the war provided Johann the chance to found his first glass factory, which he opened on May 17, 1756. His success was based on his invention of a technique that substituted stained glass windows with window panes.



The next generation, Anton Leopold, **4<sup>TH</sup> GENERATION** (1761–1821) radically changed his father's production from window panes to pure luxury goods such as chandelier parts and ornate glassware.



His son, Franz Xaver, **5<sup>TH</sup> GENERATION** (1786–1844) became a famous engraver in his youth. He signed his works of art, which are available at auctions even today. He later became an important entrepreneur, enjoying European demand for his goods. His main success derived from his addition of unknown colors to glass, using Uranium to produce the fluorescent colors, yellow and green, known in the literature as "Annagelb" and "Annagrün", which he named after his

daughter. Franz called upon his nephew Josef Riedel at the age of 14 to work in his company. Josef Riedel The Elder turned out to be an extremely talented person, becoming his uncle's assistant and ultimately inheriting the company.



Josef Riedel, The Elder, **6<sup>TH</sup> GENERATION** (1816–1894) had great gifts, and the fact that that he was born in the time of the industrial revolution proved to be very much in his favor. He left the romantic traditional production places in the Bohemian forests where the glass was melted using furnaces heated by wood and settled in Poland. When the railway came in 1877, he imported coal, which was less expensive and more efficient than wood. The railway assured that the enormous amount of goods produced could travel quickly and safely to his customers. Josef employed 1,200 people at this time. His main production was colored glass beads and blanks (glass not shaped into finished form), which were cut and polished in small family workshops. The goods were ordered and sold through trading companies, reaching as far as India and South America. Distribution through the trading companies had a distinct disadvantage: the Riedel name never became a brand in the 19<sup>th</sup> century as the trading companies sold the goods under their own names.





The **7<sup>TH</sup> GENERATION**, Josef The Younger (1862–1924) was an outstanding chemist and mechanical engineer, creating a remarkable portfolio of 600 different glass colors. This sophisticated variety of colors set him apart from his competitors and enabled his business to develop further, unaffected by the Great War. Due to his development of new machinery, he specialized in the mass production of glass beads, which were used for jewelry and in combination with fabrics. In his cutting departments, he refined blanks with overlays of silver, gold, and color according to the fashion of the time. After 1890 he started to sign them with the Riedel logo, which was brought into use again in 1996.



The **8<sup>TH</sup> GENERATION**, Walter Riedel (1895–1974) suffered through two World Wars, which had a great impact on his destiny. He was forced to change his citizenship four times due to unfortunate political state of affairs. In 1918, Bohemia became part of the Czech Republic, with Walter Riedel and the German speaking Sudeten becoming Czech citizens. Around 1930 the political and economic conflict between the Sudeten and the Czechs turned violent, leading to the occupation of Czechoslovakia by the Nazi regime in 1938. At this time 70% of the total Czech glass production was dominated by the

Sudeten. In this time the Riedels emerged to the world as a leading manufacturer of perfume flacons and color overlaid gift items, chandeliers and chandelier parts. Walter Riedel inherited the mechanical genius of his father, developing extremely advanced mold techniques. Those products were then refined by cutting, being mounted onto metal and then wired for electricity. The war and the Nazis forced the industry to change from luxury goods to strategic war products. Walter Riedel and part of this team worked on picture tubes, part of the radar used for monitoring airspace. This was a unique technological achievement for that time, with Walter increasing the available diameter of the tube from 38 cm to 76 cm.

This invention became his destiny. When the Russian army conquered Berlin in 1945, they found an intact tube and were very eager to locate the scientist. In this era of Stalin, they forced Walter Riedel to sign a five year work contract and held him prisoner in Russia for 10 years. By the end of the Second World War in 1945, the Riedels' property and companies were confiscated and nationalized by the Czechs. The Riedels lost their home.

Walter Riedel moved to Austria in 1955. The Swarovskis, with whom the Riedels were very friendly, hosted Walter Riedel and offered him and his son, Claus J. Riedel, a new start in Kufstein, Austria, by reopening a glass factory, specializing in hand-made items, in 1956.



The **9<sup>TH</sup> GENERATION**, Claus J. Riedel (1925–2004) had a vision. He changed stemware from traditional colored and cut glass to plain, unadorned, thin blown, long stemmed wine glasses. He gained immediate recognition from sophisticated customers and museums. The many design awards signaled that a new era had begun. Museums bought pieces for their exhibitions, like the MOMA in New York, which today still has Riedel in their permanent collection. Based on his unique designs, Claus J. Riedel was the first person in history ever to recognize the effect of shapes on the perception of alcoholic beverages. His work has influenced and changed the appearance of stemware forever. His masterpiece, "Sommeliers", was introduced in Orvieto nearly 40 years ago, the first ever stemware line to be based on the character of wine.



**10<sup>TH</sup> GENERATION**, Georg J. Riedel, born 1949, joined the family business in 1973. Under his direction, the Riedel firm evolved into a globally operation company. Georg founded a network of Riedel-owned subsidiaries, starting in 1979 by opening Riedel USA and continuing the expansions to Canada in 1992, Germany 1996, Japan 2000 and UK 2001. In 2006 he founded Riedel Development, specializing in private label offers. In 2004, Georg bought the German-based companies Nachtmann and Spiegelau, operating the three brands (Riedel, Nachtmann, Spiegelau) under „Riedel Glas Works“, one of the largest producers of quality glass in Europe. Starting in 1987, with the support of winemaker friends like Angelo Gaja, Christian Moueix, Robert Mondavi and the endorsement of wine publications such as Robert Parker’s The Wine Advocate, the Wine Spectator, Decanter Magazine and many others, Georg was fortunate to lift “his Riedel glasses” onto the tables of the wine world. Under his leadership, Riedel became the world’s leading wine glass company.



**11<sup>TH</sup> GENERATION**, Maximilian J. Riedel is the 11<sup>th</sup> generation of the 260-year old family-owned company. He is best known for the revolutionary stemless “O” glassware series (2004). On 1 July 2013, a generational transfer took place for the tenth time as Georg J. Riedel consigned business management and leadership of the Tiroler Glashütte with its international subsidiaries to his son Maximilian.



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RIEDEL.COM



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## GRAPE VARIETAL SPECIFIC<sup>®</sup>

**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"

EAN

