

RIEDEL



THE WINE GLASS COMPANY

GRAPE  VARIETAL SPECIFIC[®]





CHEERS!

RIEDEL @ WINERY ALOIS LAGEDER

MAXIMILIAN JOSEF RIEDEL
11TH GENERATION
PRESENTS FINE CRYSTAL GLASSWARE



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



FEEL YOUR WINE

Riedel Superleggero

Riedel Superleggero (2015) is a grape-varietal specific crystal glassware series and a revolution in handmade glassware, with finer aesthetics and improved lightness – as reflected in the name itself. With a slightly adapted shape and stem length, it is the perfection of the original Sommeliers design. Following the Riedel philosophy of 'form follows function', all Superleggero glasses are primarily 'tools' designed to enhance the enjoyment of fine wines. For the first time in Riedels history, the designation of the series can be found on the base of the glass next to the Riedel logo. As recommended by Riedel, the series includes not only a Champagne flute and a Coupe but also the new, broader-bowled 'Champagne Wine Glass' which allows for optimal enjoyment of the entire spectrum of Champagne flavours. The series covers ten different shapes and sizes.



4425/00
BORDEAUX
GRAND CRU



4425/16
BURGUNDY
GRAND CRU



4425/30
HERMITAGE/
SYRAH



4425/08
CHAMPAGNE
FLUTE



4425 /28
CHAMPAGNE
WINE GLASS



4425/15
RIESLING/
ZINFANDEL



4425/33
LOIRE



4425/05
VIOGNIER/
CHARDONNAY



4425/97
OAKED
CHARDONNAY



4425/09
COUPE/
COCKTAIL

DESIGN PLUS
Winner 2016





sommeliers

HAND-MADE

Sommeliers (1973) – the world's first grape varietal specific wine glass collection and a design revolution created by Claus J. Riedel (9th generation) who perfected glass design to its essence: bowl, stem and base. Riedel's Grand Wine Glass Collection was born in 1958 when the „Pokal Hoch“ was first exhibited at the WORLD EXHIBITION in Brussels. The glass was instantly awarded a „Grand Prix“ for its creative and striking design. Shortly afterwards, New York's Museum of Modern Art (MOMA) selected it for their permanent collection as a significant piece of 1960s design. Today the „Sommeliers Burgundy Grand Cru“ is the linchpin of the hand-made Sommeliers collection. Thin-blown and unadorned, it adheres to the Bauhaus design principle of form follows function. Claus J. Riedel worked with experienced tasters and discovered that wine enjoyed from specifically designed glasses showed more depth and better balance than when served in generic glasses. In 1973 the Sommeliers collection achieved worldwide recognition. The glass collection covers 29 different shapes for wines, champagne and spirits.



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
FLUTE



4400/88
SPARKLING
WINE



6400/15
GRÜNER
VELTLINER



4400/33
LOIRE



4400/15
RIESLING
GRAND CRU



4400/0
CHABLIS/
CHARDONNAY



4400/01
RHEINGAU



4400/07
MONTRACHET



4400/55
SAUTERNES



4400/05
ALSACE



4400/04
ROSÉ



8400/15
BLIND BLIND
TASTING GLASS



4400/18
SHERRY/
TEQUILA



4200/04
ORCHARD
FRUIT



4200/06
STONE
FRUIT



4200/03
GRAPPA



4400/17
MARTINI



4400/60
VINTAGE PORT



4400/70
COGNAC XO



4400/71
COGNAC VSOP



4400/20
WATER



4400/80
SINGLE MALT WHISKY





INTRODUCING

FATTO A MANO

by *Friedel*



4900/00BWT
BORDEAUX
GRAND CRU



4900/16BWT
BURGUNDY
GRAND CRU



4900/08BWT
CABERNET/
MERLOT



4900/41BWT
OLD WORLD
SYRAH



4900/07BWT
OLD WORLD
PINOT NOIR



4900/28BWT
CHAMPAGNE
WINE GLASS



4900/15BWT
RIESLING/
ZINFANDEL



4900/97BWT
OAKED
CHARDONNAY

„Fatto a Mano“ combines the sophistication of hand-made glass in the style of the ancient Venetian tradition with the very latest 21st century glass making technology, using fully automated machine-blown techniques. The ancient, colorful Venetian glass making tradition inspired and ignited the thought process and lead the way towards the required design, where the stem and base would be made by hand and the bowl blown by machine.



4900/07W
OLD WORLD
PINOT NOIR



4900/0Y
CABERNET



4900/41R
OLD WORLD
SYRAH



4900/28D
CHAMPAGNE
WINE GLASS



4900/15G
RIESLING/
ZINFANDEL



4900/97B
OAKED
CHARDONNAY



L I M I T E D

E D I T I O N



Vinum extreme

Vinum Extreme (2000) is a crystal wine glass collection designed especially for the enjoyment of "New World" wines, enhancing their bright fruits and intense structure. A very specific glass is required to showcase and highlight the special qualities presented in the best wines from the "New World". These wines call for shapes, which manage concentration and translate the wine's message in a perfect way. The series includes 7 different shapes.



4444/0
CABERNET



4444/30
SYRAH/
SHIRAZ



4444/07
PINOT NOIR/
NEBBIOLO



4444/08
CHAMPAGNE
GLASS



4444/05
RIESLING/
SAUVIGNON BLANC



4444/97
OAKED
CHARDONNAY



4444/55
ROSÉ

A DAY IN THE VINEYARD



RIEDEL VERITAS

GRAPE VARIETAL SPECIFIC

Riedel Veritas (2014) is the finest and lightest machine blown crystal glass ever made. Riedel Veritas is visually stunning and a delight to hold, but it also comes with a competitive price against hand-made products from low-cost-manufacturing countries. Riedel Veritas combines the charm of a handmade glass with the consistent accuracy only a machine-made glass can achieve. The Riedel Veritas bowls are based on the DNA of grape varieties and differentiates for the first time between "New World" and "Old World" within one glass collection. Another first for the collection is the 'Champagne Wine Glass' which allows the wide range of aromas of Champagne to unfold. The larger rim diameter enables the aromas of Champagne to be released, in a way which is not achieved when using a narrow flute. The glass also includes a 'sparkling point' to aid the formation of the Champagne bubbles – effervescence being an important part of the Champagne experience". The Riedel Veritas collection covers 13 different shapes.

Riedel Veritas is truly the wine glass collection of the 21st century. Perfection perfected.



6449/30
NEW WORLD
SHIRAZ



6449/0
CABERNET/
MERLOT



6449/07
OLD WORLD
PINOT NOIR



6449/41
OLD WORLD
SYRAH



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



6449/28
CHAMPAGNE
WINE GLASS



6449/15
RIESLING/
ZINFANDEL



6449/33
SAUVIGNON
BLANC



6449/71
SPIRITS



6449/05
VIOGNIER/
CHARDONNAY



6449/97
OAKED
CHARDONNAY



6449/09
COUPE/
COCKTAIL



6449/11
BEER

Wine

Wine (1999) was created for those, who feel that unadorned stemware on a well laid table is just not decorative enough. It combines a light-catching, decorative stem and Vinum's most popular bowl shapes. The appearance and price of Wine positions the collection as functional, wine-specific and machine-blown. „Wine“ delightfully caters to a decorative yet functional niche in the market and covers 8 sizes.



6448/30
SYRAH/SHIRAZ



6448/0
CABERNET/MERLOT



6448/07
PINOT NOIR/NEBBIOLO



6448/15
ZINFANDEL



6448/08
CHAMPAGNE
GLASS



6448/13
RIESLING



6448/05
VIOGNIER/
CHARDONNAY



6448/97
OAKED
CHARDONNAY



SEE - SMELL - TASTE



A PICNIC WITH FRIENDS



THE **O** WINE TUMBLER

○ (2004) The Riedel connoisseur will be surprised to find that this glass series has something missing – there is no stem or base. Riedel „O“ is the innovative take on to the wine tumbler. In short: „O“ is the ideal glass for everyday use and for every occasion. It is fun, feels good to hold, looks trendy and it works! The designs of „O“ are based on the benchmark shapes of Riedel Vinum. O includes 11 different shapes including the Coca Cola glass.



0414/30
SYRAH/SHIRAZ



0414/28
CHAMPAGNE
GLASS



0414/0
CABERNET/
MERLOT



0414/07
PINOT/
NEBBIOLO



0414/15
RIESLING/
SAUVIGNON
BLANC



0414/05
VIOGNIER/
CHARDONNAY



0414/97
OAKED
CHARDONNAY



0414/60
SPIRITS



0414/02
WHISKY



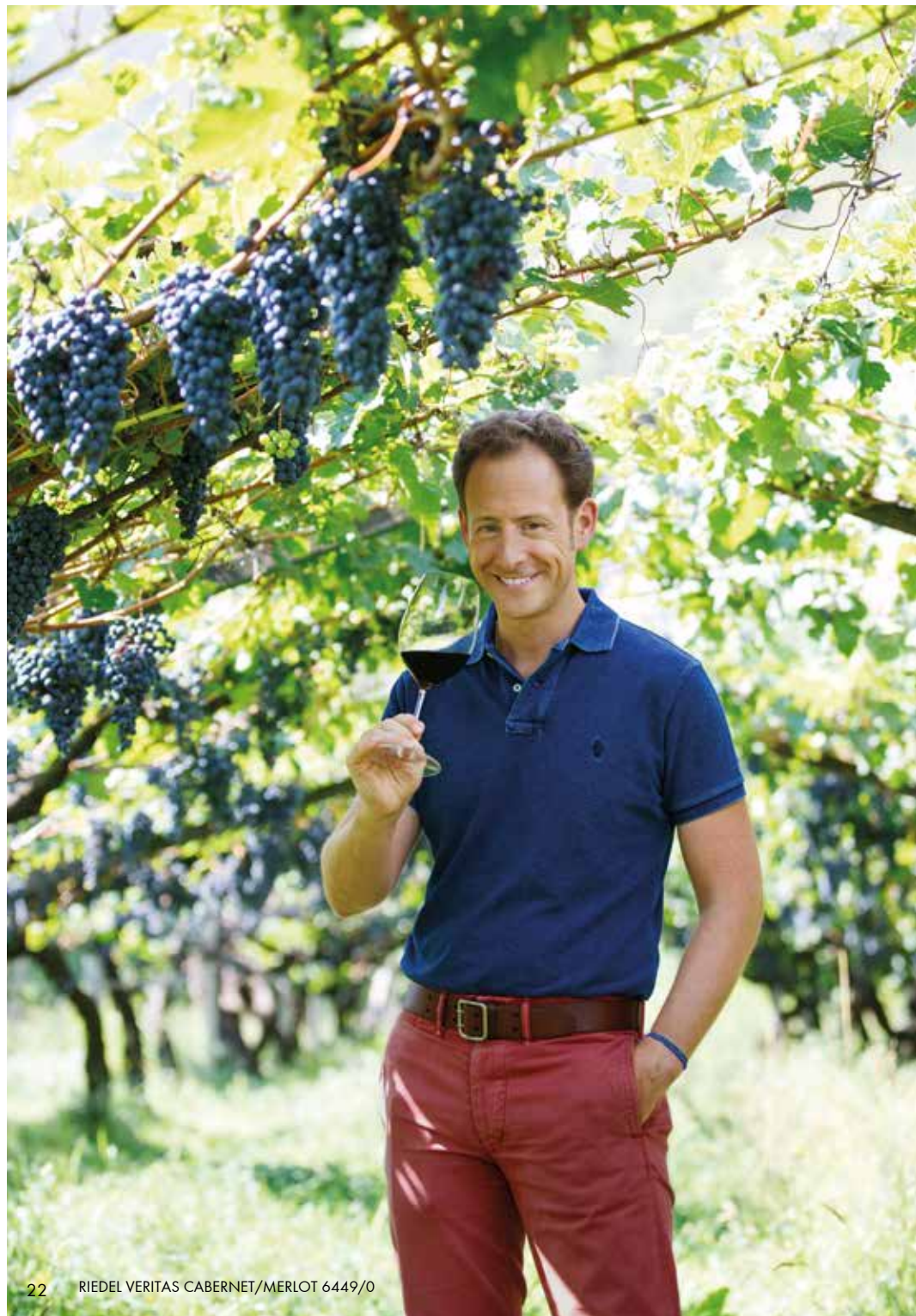
0414/01
WATER



2414/21
COCA COLA
TO GO









KAREN BERMAN, WINE ENTHUSIAST: "RIEDEL HAS, SINCE 1980'S, SINGLEHANDEDLY REVOLUTIONIZED THE MARKET FOR FINE WINE GLASSWARE."





1, 2, 4: VINUM CABERNET SAUVIGNON/MERLOT (BORDEAUX) 6416/0; VIOGNIER/CHARDONNAY 6416/05
3: PINOT NOIR (BURGUNDY RED) 6416/07;

BRING ART AND WINE TO THE TABLE







PERFECTION IN DECANTING

WITH ITS STUNNING DESIGN AND INNOVATIVE AERATING FUNCTION, AYAM IS PARTICULARLY SUITABLE FOR YOUNGER RED AND WHITE WINES, AND IS A UNIQUE HAND-MADE EXAMPLE OF THE GLASSMAKERS ART.



vinum

VINUM was the world's first machine-made, grape varietal specific glass series, and 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 23 different shapes for wines, Champagne and spirits.



6416/30
SYRAH/SHIRAZ



6416/31
TEMPRANILLO



6416/0
CABERNET
SAUVIGNON/
MERLOT (BORDEAUX)



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



6416/01
RHEINGAU



6416/08
CHAMPAGNE
GLASS



6416/48
CUVÉE PRESTIGE



6416/81
TEQUILA



6416/70
GRAPPA



6416/71
COGNAC
HENNESSY



6416/60
PORT



6416/21
GOURMET GLASS



6416/17
SPIRITS



6416/18
BRANDY



6416/77
MARTINI



6416/02
WATER GLASS



6416/80
SINGLE MALT
WHISKY

HAPPY O

A cheery addition to the "O" collection, the aptly-named Happy "O". Happy „O“ is available in eight upbeat colours that lift the spirits and are perfect for water, juices and other soft drinks. While the sides of the glass are clear, the flat bottom of each is pastel-hued, providing a gentle wash of colour. Like all "O" glasses, the Happy "O" fits easily in the dishwasher, picnic basket, mini-bar or small kitchen. Without stems to knock into or over, the „O“ is pet-proof and kid-friendly, meaning fewer glasses to replace down the line.



HAPPY O
5414/44



HAPPY O
5414/88

THE BIG WINE TUMBLER



0414/00
BIG O
CABERNET



0414/67
BIG O
PINOT NOIR



0414/41
BIG O
SYRAH



SPEND TIME WITH FRIENDS





RIEDEL SUPERLEGGERO CHAMPAGNE WINE GLASS 4425/28; NACHTMANN CHAMPAGNE COOLER

DANIEL SOGG, ESQUIRE MAGAZINE: "THE ENTIRE WINE INDUSTRY SEEMS CONVINCED THAT BUBBLE TASTES BETTER WHEN DRUNK FROM A CHAMPAGNE WINE GLASS FROM RIEDEL."





DECANTERS HAND-MADE
KUFSTEIN/AUSTRIA



MAXIMILIAN J. RIEDEL: "OUR GLASSES ARE INSTRUMENTS FOR EVERYBODY WHO ENJOYS WINE, WHO MAKES WINE, WHO LOVES WINE, WHO COLLECTS WINE."



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.



2017/01
MACON

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 STRAIGHT INTO THE DECANTER AND LET IT SPLASH INTO THE VESSEL, ALLOWING MAXIMUM 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.

WE SUGGEST YOU TRY THE FOLLOWING EXERCISE:

USING IDENTICAL GLASSES, DECANT HALF THE BOTTLE AND SERVE THE OTHER HALF DIRECTLY FROM THE BOTTLE - THEN DRAW YOUR OWN CONCLUSION.



2017/02
MARNE



2017/03
MARGAUX



2016/01
AYAM CLEAR



2016/02
AYAM BLACK STRIPE



2016/03
AYAM WHITE STRIPE



2015/02
RIEDEL



1925/01
SUPERLEGGERO



4101/13
HORSE



2014/02
HORN



1950/15
EVECHEN



2012/68
TWENTY TWELVE
RED/BLACK



2015/01
BACCHUS



8756/13
AMADEO BLACK



2013/01
BOA



1950/19
MAMBA



4100/13
BLACK TIE FACE TO FACE



4100/23
BLACK TIE



2011/01
FLIRT



1950/09
EVE



2007/01
FLAMINGO



2007/02
SWAN



1756/13
AMADEO



1977/26
CORNETTO
MAGNUM



1977/13
CORNETTO SINGLE



2011/02
ESCARGOT



1405/13
TYROL



2011/04
CURLY PINK



2400/14
ULTRA



2009/04
BLACK TIE
OCCHIO NERO



2009/01
BLACK TIE SMILE



2009/02
BLACK TIE TOUCH



2009/03
BLACK TIE BLISS







TOOLS NEVER GO OUT OF FASHION!



WINE BRINGS PEOPLE TOGETHER





SOMMELIERS BLIND TASTING GLASS 8400/15; SOMMELIERS BORDEAUX GRAND CRU 4400/00;
O WINE TUMBLER SPIRITS 0414/60



TO SHOW THE WINE FRUIT AT ITS VERY BEST
YOU NEED A RIEDEL GLASS.







*IF YOUR WINE COULD CHOOSE A GLASS
- IT WOULD BE RIEDEL!*



ANNA LAGEREDER FROM THE WINERY ALOIS LAGEREDER





CARLOS FALCÓ, MARQUES DE GRIÑON:
"I PREFER RIEDEL GLASSES FOR MY WINES
JUST AS I PREFER DIGITAL TECHNOLOGY
FOR MY MUSIC, BOTH INSTRUMENTS
GIVE MY SENSES MAXIMUM PLEASURE."



RIEDEL BYR

Riedel Bar is a collection of the finest spirit glasses. For the last 50 years Riedel has been the leader in grape specific, wine friendly glassware. The same concept was applied to the spirit glasses. The world's most renowned spirit experts participated in extensive tasting workshops. The tasters analysed the effect of shapes, size and rim diameters on each beverage to create instruments that express the individual character and originality of the beverage. Riedel Bar brings this collection of superior spirits glasses together for the ultimate home bar and features the most popular fortified wines and spirits. Each glass is finely tuned to increase the enjoyment of spirits by showing the unique character of the beverage; highlighting the tempting fruitiness and de-emphasising the evidence of alcohol on the nose and palate. Claus Riedel was the first in history to develop functional glass shapes. His principal focus was on how to enhance the fragrance and the flavour of the beverage. This philosophy continues to be the driving force at Riedel today.



6408/18
TEQUILA
OUVERTURE



6416/70
GRAPPA
VINUM



6416/37
MARTINI
VINUM XL



6416/71
COGNAC
HENNESSY
VINUM



6416/60
PORT
VINUM



6416/17
SPIRITS
VINUM



6416/18
BRANDY
VINUM



6416/80
SINGLE MALT WHISKY
VINUM





CHAMPAGNE IS A PLAYGROUND WITH NO END



THE RIEDEL WINE GLASS CABINET

THE MOST EXCLUSIVE WAY TO STORE YOUR RIEDEL GLASSES AND WINE DECANTERS.





FIND MORE RIEDEL COLLECTION ON RIEDEL.COM OR IN OUR CATALOGUES!



GEORG J. RIEDEL
10TH GENERATION

MAXIMILIAN J. RIEDEL
11TH GENERATION

„The Riedel family has never had its name printed on any wine bottle. And yet this Austrian family of masters of the art of glass-making have contributed more to the joy of all wine lovers over the past 50 years than almost any winemaking dynasty.“

TIME MAGAZINE

RIEDEL KEY PARTNER



SPECIAL THANKS





TIROLER GLASHÜTTE GMBH
WEISSACHSTRASSE 28-34, 6330 KUFSTEIN
AUSTRIA

© RIEDEL 2017

RIEDEL SUPERLEGGERO RIESLING/ZINFANDEL 4425/15