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RIEDEL Crystal is a 300 year-old family owned company known for the creation and development of varietal-specific stemware. RIEDEL Crystal was the first in history to recognize that the taste and aroma of a beverage is affected by the shape of the vessel from which it is consumed, and has been recognized for its revolutionary designs complementing alcoholic beverages and other drinks.

Founded in 1756 and pioneering varietal-specific stemware since 1958, RIEDEL has become the brand of choice for wine connoisseurs and drink specialists, hospitality professionals and consumers globally.

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

10TH + 11TH GENERATION

Georg J. Riedel and Maximilian J. Riedel



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 240th anniversary, we reintroduced this trademark for all our hand-made/hand-finished, products. The distinctive Riedel signature is now featured on the base of all hand-made/hand-finished products. This *Riedel* signature trademark helps our customers to distinguish immediately between hand-made/hand-finished products and those made by machine. Our machine-made products carry this **RIEDEL** trademark. 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 (10th generation) and MAXIMILIAN J. RIEDEL (11th 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 CLAUD 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 oxidization 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/HAND-FINISHED PRODUCT

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



DECANTER
PERFORMANCE AMADEO
1756/19

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS	
	# 4425	PAGE	# 4100	PAGE	# 4400	PAGE
Albariño	05	25	0	26	0	28, 29
Aligoté	05	25	0	26	0	28, 29
Alsace Grand Cru	15	25	15	27	15	29
Amarone	30	24	30	26	30	28
Aquavit						
Areni						
Armagnac (mature)					70	32
Armagnac (young)					71	32
Ausbruch	33	25			33, 55	29, 30
Auslese (sweet)	33	25			33, 55	29, 30
Bacchus	33	25			33	29
Barbaresco	16	24	16	26	16	28
Barbera	30	24	30	26	30	28
Bardolino	15	25	15	27	15	29
Barolo	16	24	16	26	16	28
Barsac	33	25			55	30
Beaujolais Cru	16	24	16	26	16	28
Beaujolais Nouveau	15	25	15	27	15	29
Beerenauslese	33	25			55	30
Blanc de Blancs	28	25				
Blanc de Noirs	16	24	16	26	16	28
Blanc du Bois	33	25			33	29
Blauburgunder						
Blauer Portugieser	15	25	15	27	15	29
Blaufränkisch	30	24	30	26	30	28
Bordeaux (mature)	05	25	0	26	0	29, 30
Bordeaux (red)	00	24	00	26	00	28
Bordeaux (white)	05	25	0	26	0	29, 30
Brandy				26		
Brunello di Montalcino						

	FATTO A MANO		FATTO A MANO PERFORMANCE		GRAPE	
	# 4900	PAGE	# 4884	PAGE	# 6404	PAGE
Albariño					05	39
Aligoté					05	39
Alsace Grand Cru	15	35	15	37	15	38
Amarone	41	35				
Aquavit						
Areni			67	36		
Armagnac (mature)						
Armagnac (young)						
Ausbruch						
Auslese (sweet)						
Bacchus						
Barbaresco	16	34	67	36		
Barbera	41	35				
Bardolino	15	35	15	37	15	39
Barolo	16	34	67	36		
Barsac						
Beaujolais Cru	07, 16	34	67	36	07	38
Beaujolais Nouveau	15	35	15	37	15	38
Beerenauslese						
Blanc de Blancs	28	35	28	37		
Blanc de Noirs	16	34	67	36		
Blanc du Bois						
Blauburgunder	07	34			07	38
Blauer Portugieser	15	35	15	37	15	39
Blaufränkisch	41	35				
Bordeaux (mature)					05	39
Bordeaux (red)	0, 00	34	0	36	0	38
Bordeaux (white)					05	39
Brandy						
Brunello di Montalcino						

	EXTREME		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC®		RIEDEL PERFORMANCE	
	# 4441	PAGE	# 6449	PAGE	# 6884	PAGE
Albariño			05	44		
Aligoté			05	44		
Alsace Grand Cru	15	40	15	43	15	47
Amarone	32	40	41	42	41	46
Aquavit						
Areni			67	42	67	46
Armagnac (mature)			71	44		
Armagnac (young)			71	44		
Ausbruch	55	41	33	44	33	47
Auslese (sweet)	55	41	33	44	33	47
Bacchus			33	44	33	47
Barbaresco			67	42	67	46
Barbera	32	40	41	42	41	46
Bardolino	15	40	15	43	15	47
Barolo			67	42	67	46
Barsac	55	41	33	44	33	47
Beaujolais Cru	07	40	07	42	67	47
Beaujolais Nouveau	15	41	15	43	15	47
Beerenauslese	55	41	33	44	33	47
Blanc de Blancs			28	44	28	46
Blanc de Noirs			67	42	67	46
Blanc du Bois			33	44	33	47
Blauburgunder	07	40	07	42		
Blauer Portugieser	15	40	15	43	15	47
Blaufränkisch	32	40	41	42	41	46
Bordeaux (mature)			05	44		
Bordeaux (red)	0	40	0	42	0	46
Bordeaux (white)			05	44		
Brandy						
Brunello di Montalcino						

	VINUM		O	
	# 6416	PAGE	# 0414	PAGE
Albariño	05	50	05	59
Aligoté	05	50	05	59
Alsace Grand Cru	15	49, 50	15	59
Amarone		49	41	48
Aquavit				
Areni	16	48	67	58
Armagnac (mature)	71	51	71	60
Armagnac (young)	71	51	71	60
Ausbruch	33	49		
Auslese (sweet)	33	49		
Bacchus	33	49		
Barbaresco	16	48	67	58
Barbera			41	58
Bardolino	15	49, 50	15	59
Barolo	16	48	67	58
Barsac	33	49		
Beaujolais Cru	07	49	07	59
Beaujolais Nouveau	15	49, 50	15	59
Beerenauslese	33	49		
Blanc de Blancs	58	51		
Blanc de Noirs	16	48	67	58
Blanc du Bois	33	49		
Blauburgunder	07	49	07	58
Blauer Portugieser	15	49, 50	15	59
Blaufränkisch			41	58
Bordeaux (mature)	05	50	05	59
Bordeaux (red)	00, 0	48, 59	0	58
Bordeaux (white)	05	50	05	59
Brandy	18	52		
Brunello di Montalcino	90	49		

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS	
	# 4425	PAGE	# 4100	PAGE	# 4400	PAGE
Burgundy (red)	16	24	16	26	16	28
Burgundy (white)	97	25	07	27	07	30
Cabernet Franc	00	24	00	26	00	28
Cabernet Sauvignon	00	24	00	26	00	28
Cahors	30	24	30	26	30	28
Calvados					71	32
Cannonau	30	24	30	26	30	28
Carignan	30	24	30	26	30	28
Carmenère						
Cava	28	25	28	27	28	30
Chablis	05	25	0	26	0	29, 30
Chambolle Musigny	16	24	16	26	16	28
Champagne	16, 28, 08	24, 25	16, 28	26, 27	16, 28	28, 30
Chardonnay (oaked)	97	25	07	27	07	30
Chardonnay (unoaked)	05	25	0	26	0	29, 30
Chasselas	33	25			33	29
Châteauneuf-du-Pape (Blanc)	05	25	0	26	0	29, 30
Châteauneuf-du-Pape (Rouge)	30	24	30	26	30	28
Chenin Blanc	33	25			33	29
Cognac V.S.O.P.					71	32
Cognac XO					70	32
Colheita					60	31
Commandaria						
Condrieu	05	25	0	26	0	29, 30
Cornas	30	24	30	26	30	28
Cortese	05	25	0	26	0	29, 30
Corton-Charlemagne	97	25	07	27	07	30
Côte Rôtie	30	24	30	26	30	28
Côtes de Provence	15	25	15	27	15	29
Côtes du Rhône Rouge	30	24	30	26	30	28

	FATTO A MANO		FATTO A MANO PERFORMANCE		GRAPE	
	# 4900	PAGE	# 4884	PAGE	# 6404	PAGE
Burgundy (red)	07, 16	34	67	36	07	38
Burgundy (white)	97	35			97	39
Cabernet Franc	0, 00	34	0	36	0	38
Cabernet Sauvignon	0, 00	34	0	36	0	38
Cahors	41	35				
Calvados						
Cannonau	41	35				
Carignan	41	35				
Carmenère						
Cava	28	35	28	37	30	38
Chablis					28	39
Chambolle Musigny	07, 16	34	67	36	05	39
Champagne	07, 16, 28	34, 35	67, 28	36, 37	07	38
Chardonnay (oaked)	97	35			07, 28	38, 39
Chardonnay (unoaked)					97	39
Chasselas					05	39
Châteauneuf-du-Pape (Blanc)						
Châteauneuf-du-Pape (Rouge)	41	35			05	39
Chenin Blanc						
Cognac V.S.O.P.						
Cognac XO						
Colheita						
Commandaria						
Condrieu						
Cornas	41	35			05	39
Cortese			15	36		
Corton-Charlemagne	97	35			05	39
Côte Rôtie	41	35			97	39
Côtes de Provence	15	35	15	37		
Côtes du Rhône Rouge	41	35			15	38

	EXTREME		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC®		RIEDEL PERFORMANCE	
	# 4441	PAGE	# 6449	PAGE	# 6884	PAGE
Burgundy (red)	07	40	07	42	67	46
Burgundy (white)	97	41	97	44	97	47
Cabernet Franc	0	40	0	42	0	46
Cabernet Sauvignon	0	40	0	42	0	46
Cahors	32	40	41	42	41	46
Calvados			71	44		
Cannonau	32	40	41	42	41	46
Carignan	32	40	41	42	41	46
Carmenère			30	42		
Cava	55	41	28	44	28	46
Chablis			05	44		
Chambolle Musigny	07	40	07	42	67	46
Champagne	07, 55	40, 41	67, 28	42, 44	67, 28	46
Chardonnay (oaked)	97	41	97	44	97	47
Chardonnay (unoaked)			05	44		
Chasselas			33	44	33	47
Châteauneuf-du-Pape (Blanc)			05	44		
Châteauneuf-du-Pape (Rouge)	32	40	41	42	41	46
Chenin Blanc			33	44	33	47
Cognac V.S.O.P.			71	44		
Cognac XO			71	44		
Colheita						
Commandaria	55	41				
Condrieu			05	44		
Cornas	32	40	41	42	41	46
Cortese			05	44	0	46
Corton-Charlemagne	97	41	97	44	97	47
Côte Rôtie	30	40	41	42	41	46
Côtes de Provence	15	40	15	43	15	47
Côtes du Rhône Rouge	32	40	41	42	41	46

	VINUM		O	
	# 6416	PAGE	# 0414	PAGE
Burgundy (red)	07	49	07	59
Burgundy (white)	97	50	97	59
Cabernet Franc	00, 0	48, 49	0	58
Cabernet Sauvignon	00, 0	48, 49	0	58
Cahors			41	58
Calvados	71	51	71	60
Cannonau			41	58
Carignan			41	58
Carmenère	30	48	30	58
Cava	28, 48, 58	50, 51	28	60
Chablis	05	50	05	59
Chambolle Musigny	07	49	07	59
Champagne	16, 28, 48, 58	48, 50, 51	07, 67, 28	58, 59, 60
Chardonnay (oaked)	97	50	97	59
Chardonnay (unoaked)	05	50	05	59
Chasselas	33	49		
Châteauneuf-du-Pape (Blanc)	05	50	05	59
Châteauneuf-du-Pape (Rouge)			41	58
Chenin Blanc	33	49		
Cognac V.S.O.P.	71	51	71	60
Cognac XO	71	51	71	60
Colheita	60	52	60	59
Commandaria				
Condrieu	05	50	05	59
Cornas			41	58
Cortese	05	50	05	59
Corton-Charlemagne	97	50	97	59
Côte Rôtie			41	58
Côtes de Provence	15	49, 50	15	59
Côtes du Rhône Rouge			41	58

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS	
	# 4425	PAGE	# 4100	PAGE	# 4400	PAGE
Côtes du Rhône Blanc	05	25	0	26	0	29, 30
Côtes du Rhône rosé	15	25	15	27	15	29
Côtes du Roussillon	30	24	30	26	30	28
Côtes du Ventoux	30	24	30	26	30	28
Coulée de Serrant	33	25			33	29
Crianza						
Crozes Hermitage	30	24	30	26	30	28
Daiginjo (Ricewine)						
Dessertwine	33	25			55	30
Dolcetto	15	25	15	27	15	29
Echézeaux	16	24	16	26	16	28
Fallanghina	05	25	0	26	0	29, 30
Fiano	05	25	0	26	0	29, 30
Franciacorta	16, 28, 08	24, 25	16, 28	26, 27	16, 28	28, 30
Fronsac	00	24	00	26	00	28
Fumé Blanc	05	25	0	26	0	29, 30
Furmint	33	25			33	29
Gamay						
Gelber Muskateller	33	25			33	29
Gewürztraminer	33	25			33	29
Gran Reserva					31	28
Grappa					4200/03	32
Graves blanc	05	25	0	26	0	29, 30
Graves rouge	00	24	00	26	00	28
Greco di Tufo	0	24			0	29, 30
Grenache Blanc/Garnacha	05	25	0	26	0	29, 30
Grenache/Garnacha	30	24	30	26	30	28
Grüner Veltliner	15	25	15	27	6400/15	29
Hermitage (Blanc)	05	25	0	26	0	29, 30
Hermitage (Rouge)	30	24	30	26	30	28

	FATTO A MANO		FATTO A MANO PERFORMANCE		GRAPE	
	# 4900	PAGE	# 4884	PAGE	# 6404	PAGE
Côtes du Rhône Blanc					05	39
Côtes du Rhône rosé	15	35	15	37	15	38
Côtes du Roussillon	41	35				
Côtes du Ventoux	41	35				
Coulée de Serrant						
Crianza						
Crozes Hermitage	41	35				
Daiginjo (Ricewine)						
Dessertwine						
Dolcetto	15	35	15	37	15	38
Echézeaux	07, 16	34	67	36	07	38
Fallanghina					05	39
Fiano					05	39
Franciacorta	16, 28	34, 35	67, 28	36, 37	28	39
Fronsac	0, 00	34	0	36	0	38
Fumé Blanc			0	36	05	39
Furmint						
Gamay	07	34			07	38
Gelber Muskateller						
Gewürztraminer						
Gran Reserva						
Grappa						
Graves blanc					05	39
Graves rouge	0, 00	34	0	36	0	38
Greco di Tufo					05	39
Grenache Blanc/Garnacha					05	39
Grenache/Garnacha	41	35				
Grüner Veltliner	15	35	15	37	15	38
Hermitage (Blanc)					05	39
Hermitage (Rouge)	41	35				

	EXTREME		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC®		RIEDEL PERFORMANCE	
	# 4441	PAGE	# 6449	PAGE	# 6884	PAGE
Côtes du Rhône Blanc			05	44		
Côtes du Rhône rosé	15	41	15	43	15	47
Côtes du Roussillon	32	40	41	44	41	46
Côtes du Ventoux	32	40	41	42	41	46
Coulée de Serrant			33	44	33	47
Crianza						
Crozes Hermitage	32	40	41	42	41	46
Daiginjo (Ricewine)						
Dessertwine	55	41	33	44	33	47
Dolcetto	15	40	15	43	15	47
Echézeaux	07	40	07	42	67	46
Fallanghina			05	44		
Fiano			05	44		
Franciacorta	55	41	67, 28	42, 44	28	46
Fronsac	0	0	0	43	0	46
Fumé Blanc			05	44	0	46
Furmint			33	44	33	47
Gamay	07	40	07	42		
Gelber Muskateller			33	44	33	47
Gewürztraminer			33	44	33	47
Gran Reserva						
Grappa						
Graves blanc			05	44		
Graves rouge	0	40	0	43	0	46
Greco di Tufo	15	41	33	44	33	47
Grenache Blanc/Garnacha			05	44		
Grenache/Garnacha	32	40	41	42	41	46
Grüner Veltliner	15	40	15	43	15	47
Hermitage (Blanc)			05	44		
Hermitage (Rouge)	32	40	41	42	41	46

	VINUM		O	
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Côtes du Rhône Blanc	05	50	05	59
Côtes du Rhône rosé	15	49, 50	15	59
Côtes du Roussillon			41	58
Côtes du Ventoux			41	58
Coulée de Serrant	33	49		
Crianza	31	48		
Crozes Hermitage			41	58
Daiginjo (Ricewine)	75	50		
Dessertwine	33	49		
Dolcetto	15	49, 50	15	59
Echézeaux	07	49	07	59
Fallanghina	05	50	05	59
Fiano	05	50	05	59
Franciacorta	16, 28, 48, 58	48, 50, 51	67, 28	58, 60
Fronsac	00, 0	48, 49	0	58
Fumé Blanc	05	50	05	59
Furmint	33	49		
Gamay	07	49	07	59
Gelber Muskateller	33	49		
Gewürztraminer	33	49		
Gran Reserva	31	48		
Grappa	17	52		
Graves blanc	05	50	05	59
Graves rouge	00, 0	48, 49	0	58
Greco di Tufo	33	49	05	59
Grenache Blanc/Garnacha	05	50	05	59
Grenache/Garnacha			41	58
Grüner Veltliner	15	49, 50	15	59
Hermitage (Blanc)	05	50	05	59
Hermitage (Rouge)			41	58

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS	
	# 4425	PAGE	# 4100	PAGE	# 4400	PAGE
Icewine						
Jerez					18	31
Jurançon moelleux	33	25			55	30
Jurançon Sec	15	25	15	27	15	29
Koshu	28	25				
Lagrein	15	25	15	27	15	29
Lambrusco	33	25			33	29
LBV (Late Bottled Vintage)					60	31
Listrac	00	24	00	26	00	28
Loire (Blanc)	33	25	15	27	33	29
Loupiac	33	25			33	29
Macabeo	05	25	0	26	0	29, 30
Madeira					60	31
Madiran	30	24	30	26	30	28
Malagousia	33	25			33	29
Malbec						
Malt Whisky					80	32
Malvazija Istriana	33	25			33	29
Marc					4200/03	32
Margaux	00	24	00	26	00	28
Marsala					60	31
Marsannay rosé	15	25	15	27	15	29
Marsanne	05	25	0	26	0	29, 30
Martini	09	25			17	32
Médoc	00	24	00	26	00	28
Melon de Bourgogne (Muscadet)	05	25	0	26	0	29, 30
Merlot	00	24	00	26	00	28
Meursault	97	25	07	27	07	30
Monbazillac	33	25			55	30
Montagny	05	25	0	26	0	29, 30

	FATTO A MANO		FATTO A MANO PERFORMANCE		GRAPE	
	# 4900	PAGE	# 4884	PAGE	# 6404	PAGE
Icewine						
Jerez						
Jurançon moelleux						
Jurançon Sec	15	35	15	37	15	38
Koshu	28	35				
Lagrein	15	35	15	37	15	38
Lambrusco						
LBV (Late Bottled Vintage)						
Listrac	0, 00	34	0	36	0	38
Loire (Blanc)	15	35	15	37	15	38
Loupiac						
Macabeo					05	39
Madeira						
Madiran	41	35				
Malagousia						
Malbec					30	38
Malt Whisky						
Malvazija Istriana						
Marc						
Margaux	0, 00	34	0	36	0	38
Marsala						
Marsannay rosé	15	35	15	37	15	39
Marsanne					05	39
Martini					17	39
Médoc	0, 00	34	0	36	0	38
Melon de Bourgogne (Muscadet)					05	39
Merlot	0, 00	34	0	36	0	38
Meursault	97	35			97	39
Monbazillac						
Montagny					05	39

	EXTREME		RIEDEL VERITAS GRAPE VARETAL SPECIFIC		RIEDEL PERFORMANCE	
	# 4441	PAGE	# 6449	PAGE	# 6884	PAGE
Icewine	55	41				
Jerez						
Jurançon moelleux	55	41	33	44	33	47
Jurançon Sec	15	40	15	43	15	47
Koshu			28	44		
Lagrein	15	40	15	43	15	47
Lambrusco			33	44	33	47
LBV (Late Bottled Vintage)						
Listrac	0	40	0	43	0	46
Loire (Blanc)	15	40	33	44	15, 33	47
Loupiac	55	41	33	44	33	47
Macabeo			05	44		
Madeira						
Madiran	32	40	41	42	41	46
Malagousia			33	44	33	47
Malbec			30	42		
Malt Whisky						
Malvazija Istriana			33	44	33	47
Marc						
Margaux	0	40	0	43	0	46
Marsala						
Marsannay rosé	15	40	15	43	15	47
Marsanne			05	44		
Martini	17	41	09	44		
Médoc	0	40	0	43	0	46
Melon de Bourgogne (Muscadet)			05	44		
Merlot	0	40	0	43	0	46
Meursault	97	41	97	44	97	47
Monbazillac	55	41	33	44	33	47
Montagny			05	44		

	VINUM		O	
	# 6416	PAGE	# 0414	PAGE
Icewine				
Jerez				
Jurançon moelleux	33	49		
Jurançon Sec	15	49, 50	15	59
Koshu	58	51		
Lagrein	58	51	15	59
Lambrusco	33	49		
LBV (Late Bottled Vintage)	60	52	60	59
Listrac	00, 0	48, 49	0	58
Loire (Blanc)	33	49	15	59
Loupiac	33	49		
Macabeo	05	50	05	59
Madeira	60	52	60	59
Madiran			41	58
Malagousia	33	49		
Malbec	30	48	30	58
Malt Whisky	80	52	80	60
Malvazija Istriana	33	49		
Marc	70	51		
Margaux	00, 0	48/49	0	58
Marsala	60	52	60	59
Marsannay rosé	15	49, 50	15	59
Marsanne	05	50	05	59
Martini	37, 77	52		
Médoc	00, 0	48, 49	0	58
Melon de Bourgogne (Muscadet)	05	50	05	59
Merlot	00, 0	48, 49	0	58
Meursault	97	50	97	59
Monbazillac	33	49		
Montagny	05	50	05	59

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS	
	# 4425	PAGE	# 4100	PAGE	# 4400	PAGE
Montepulciano	15	25	15	27	15	29
Montrachet	97	25	07	27	07	30
Montsant	30	24	30	26	30	28
Morillon (unoaked)	05	25	0	26	0	29
Morillon (oaked)	97	25	07	27	07	30
Mosel-Saar-Ruwer	15	25	15	27	01, 15	29, 30
Moulin à vent						
Moulis	00	24	00	26	00	28
Mourvèdre	30	24	30	26	30	28
Müller-Thurgau	33	25			33	29
Muscadet	05	25	0	26	0	29, 30
Muscadine	05	25	0	26	0	29, 30
Musigny	16	24	16	26	16	28
Muskateller	33	25			33	29
Muskat-Ottonel	33	25			33	29
Nebbiolo	16	24	16	26	16	28
Nerello Mascalese						
Nero d'Avola	30	24	30	26	30	28
Neuburger	05	25	0	26	0	29, 30
Noilly Prat					60	31
Norton	30	24	30	26	30	28
Nuits Saint Georges	16	24	16	26	16	28
Orvieto Classico	05	25	0	26	0	29, 30
Palomino (except Sherry)	05	25	0	26	0	29, 30
Palomino (Sherry)					16, 18	28, 31
Pauillac	00	24	00	26	00	28
Pessac Leognan (Blanc)	05	25	0	26	0	29, 30
Pessac Leognan (Rouge)	00	24	00	26	00	28
Petite Sirah						
Pinot (Blanc, Grigio, Gris)	05	25	0	26	0	29, 30

	FATTO A MANO		FATTO A MANO PERFORMANCE		GRAPE	
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Montepulciano	15	35	15	37	15	38
Montrachet	97	35			97	39
Montsant	41	35				
Morillon (unoaked)					05	39
Morillon (oaked)	97	35			97	39
Mosel-Saar-Ruwer	15	35	15	37	15	39
Moulin à vent	07	34			07	39
Moulis	0, 00	34	0	36	0	38
Mourvèdre	41	35				
Müller-Thurgau	15	35	15	37	15	39
Muscadet					05	39
Muscadine					05	39
Musigny	07, 16	34	67	36	07	38
Muskateller						
Muskat-Ottonel						
Nebbiolo	16	34	67	36		
Nerello Mascalese			67	36		
Nero d'Avola	41	35			30	38
Neuburger					05	39
Noilly Prat						
Norton	41	35				
Nuits Saint Georges	07, 16	34	67	36	07	38
Orvieto Classico			0	36	05	39
Palomino (except Sherry)					05	39
Palomino (Sherry)						
Pauillac	0, 00	34	0	36	0	38
Pessac Leognan (Blanc)					05	39
Pessac Leognan (Rouge)	0, 00	34	0	36	0	38
Petite Sirah					30	38
Pinot (Blanc, Grigio, Gris)			15	37	05	39

	EXTREME		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC®		RIEDEL PERFORMANCE	
	# 4441	PAGE	# 6449	PAGE	# 6884	PAGE
Montepulciano	15	40	15	43	15	47
Montrachet	97	41	97	44	97	47
Montsant			41	42	41	46
Morillon (unoaked)			05	44		
Morillon (oaked)	97	41	97	44	97	47
Mosel-Saar-Ruwer	15	40	15	43	15	47
Moulin à vent	07	40	07	44		
Moulis	0	40	0	43	0	46
Mourvèdre	32	40	41	40	41	46
Müller-Thurgau	15	40	33	44	15, 33	47
Muscadet			05	44		
Muscadine			05	44		
Musigny	07	40	07	42	67	46
Muskateller			33	44	33	47
Muskat-Ottonel			33	44	33	47
Nebbiolo			67	42	67	46
Nerello Mascalese			67	42	67	46
Nero d'Avola	32	40	30	42	41	46
Neuburger			05	44		
Noilly Prat						
Norton	32	40	41	42	41	46
Nuits Saint Georges	07	40	07	42	67	46
Orvieto Classico			05	44	0	46
Palomino (except Sherry)			05	44		
Palomino (Sherry)						
Pauillac	0	40	0	43	0	46
Pessac Leognan (Blanc)			05	44		
Pessac Leognan (Rouge)	0	40	0	43	0	46
Petite Sirah			30	42		
Pinot (Blanc, Grigio, Gris)			05	44	15	47

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	# 6416	PAGE	# 0414	PAGE
Montepulciano	15	49	15	59
Montrachet	97	50	97	59
Montsant			41	58
Morillon (unoaked)	05	50	05	59
Morillon (oaked)	97	50	97	59
Mosel-Saar-Ruwer			15	59
Moulin à vent	07	49	07	59
Moulis	00, 0	48, 49	0	58
Mourvèdre			41	58
Müller-Thurgau	33	49	15	59
Muscadet	05	50	05	59
Muscadine	05	50	05	59
Musigny	07	49	07	59
Muskateller	33	49		
Muskat-Ottonel	33	49		
Nebbiolo	16	48	67	58
Nerello Mascalese	16	48	67	58
Nero d'Avola	30	48	30	58
Neuburger	05	50	05	59
Noilly Prat	60	52	60	59
Norton			41	58
Nuits Saint Georges	07	49	07	59
Orvieto Classico	05	50	05	59
Palomino (except Sherry)	05	50	05	59
Palomino (Sherry)				
Pauillac	00, 0	48, 49	0	58
Pessac Leognan (Blanc)	05	50	05	59
Pessac Leognan (Rouge)	00, 0	48, 49	0	58
Petite Sirah	30	48	30	58
Pinot (Blanc, Grigio, Gris)	05	50	05	59

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS	
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Pinot Noir New World	16	24	16	26	16	28
Pinot Noir Old World	16	24	16	26	16	28
Pinotage						
Pomerol	00	24	00	26	00	28
Pommard	16	24	16	26	16	28
Pouilly Fumé	33	25			33	29
Pouilly-Fuissé	97	25	07	27	07	30
Primitivo	15	25	15	27	15	29
Priorato	30	24	30	26	30	28
Prosecco	28	25	28	27	28	30
Quarts de Chaume	33	25			33	29
Recioto di Soave	33	25			55	30
Ribera del Duero					31	28
Ribolla Gialla	05	25	0	26	0	29/30
Riesling	15	25	15	27	01, 15	30
Riesling (spätlese/late harvest dry)	15, 97	25	15, 07	27	15, 07	29/30
Riesling Smaragd	15, 97	25	15, 07	27	15, 07	29/30
Rioja					31	28
Romanée Saint Vivant	16	24	16	26	16	28
Rosé	15	25	15	27	04	29
Rosé Champagne	16	24	16	26	16	28
Rum					71	32
Sancerre	33	25			33	29
Sangiovese	30	24	30	26	30	28
Santenay	16	24	16	26	16	28
Saperavi						
Sauternes	33	25			55	30
Sauvignon Blanc (unoaked)	33	25			33	29
Sauvignon Blanc (oaked)	05	25	0	26	0	29/30
Scheurebe	15	25	15	27	15	29

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Pinot Noir New World	16	34	67	36		
Pinot Noir Old World	07, 16	34	67	36	07	38
Pinotage					30	38
Pomerol	0, 00	34	0	36	0	38
Pommard	07, 16	34	67	36	07	38
Pouilly Fumé	15	35	15	37	15	38
Pouilly-Fuissé	97	35			97	39
Primitivo	15	35	15	37	15	38
Priorato	41	35				
Prosecco	28	35	28	37	28	39
Quarts de Chaume						
Recioto di Soave						
Ribera del Duero						
Ribolla Gialla					05	39
Riesling	15	35	15	37	15	38
Riesling (spätlese/late harvest dry)	15, 97	35	15	37	15, 97	38, 39
Riesling Smaragd	15, 97	35	15	37	15, 97	38, 39
Rioja						
Romanée Saint Vivant	07, 16	34	67	36	07	38
Rosé	15	35	15	37	15	38
Rosé Champagne	16	34	67	36		
Rum						
Sancerre	15	35	15	37	15	38
Sangiovese	41	35				
Santenay	07, 16	34	67	36	07	38
Saperavi						
Sauternes						
Sauvignon Blanc (unoaked)	15	35			15	38
Sauvignon Blanc (oaked)			0	36	05	39
Scheurebe	15	35	15	37	15	38

	EXTREME		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC®		RIEDEL PERFORMANCE	
	# 4441	PAGE	# 6449	PAGE	# 6884	PAGE
Pinot Noir New World			67	42	67	46
Pinot Noir Old World	07	40	07	42	67	46
Pinotage			30	42		
Pomerol	0	40	0	43	0	46
Pommard	07	40	07	42	67	46
Pouilly Fumé	15	40	33	44	15, 33	47
Pouilly-Fuissé	97	41	97	44	97	47
Primitivo	15	40	15	43	15	47
Priorato	32	40	41	42	41	46
Prosecco	55	41	28	44	28	46
Quarts de Chaume	55	41	33	44	33	47
Recioto di Soave	55	41	33	44	33	47
Ribera del Duero						
Ribolla Gialla			05	44		
Riesling	15	40	15	43	15	47
Riesling (spätlese/late harvest dry)	15, 97	40, 41	15, 97	43, 44	15, 97	47
Riesling Smaragd	15, 97	40, 41	15, 97	43, 44	15, 97	47
Rioja						
Romanée Saint Vivant	07	40	07	42	67	46
Rosé	15	40	15	43	15	47
Rosé Champagne	55	41	67	42	67	46
Rum			71	44		
Sancerre	15	40	33	44	15, 33	47
Sangiovese	32	40	41	42	41	46
Santenay	07	40	07	42	67	46
Saperavi	32	40			41	46
Sauternes	55	41	33	44	33	47
Sauvignon Blanc (unoaked)	15	40	33	44	33	47
Sauvignon Blanc (oaked)			05	44	0	46
Scheurebe	15	40	15	43	15	47

	VINUM		O	
	# 6416	PAGE	# 0414	PAGE
Pinot Noir New World	16	48	67	58
Pinot Noir Old World	07	49	07	59
Pinotage	30	48	30	58
Pomerol	00, 0	48, 49	0	58
Pommard	07	49	07	59
Pouilly Fumé	33	49	15	59
Pouilly-Fuissé	97	50	97	59
Primitivo	15	49, 50	15	59
Priorato			41	58
Prosecco	28, 48, 58	50, 51	28	60
Quarts de Chaume	33	49		
Recioto di Soave	33	49		
Ribera del Duero	31	48		
Ribolla Gialla	05	50	05	59
Riesling	15	49, 50	15	59
Riesling (spätlese/late harvest dry)	15, 97	49, 50	15, 97	59
Riesling Smaragd	15, 97	49, 50	15, 97	59
Rioja	31	48		
Romanée Saint Vivant	07	49	07	59
Rosé	15	49, 50	15	59
Rosé Champagne	16	48	67	58
Rum	71	51	71	60
Sancerre	33	49	15	59
Sangiovese	31	48	41	58
Santenay	07	49	07	59
Saperavi				
Sauternes	33	49		
Sauvignon Blanc (unoaked)	33	49	15	59
Sauvignon Blanc (oaked)	05	50	05	59
Scheurebe	15	49	15	59



THE WINE GLASS COMPANY
GRAPE VARIETAL SPECIFIC

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS	
	#	PAGE	#	PAGE	#	PAGE
Schilcher	15	25	15	27	15	29
Sekt	08, 28	24, 25	28	27	08, 28, 88	30, 31
Sémillon	05	25	0	26	0	29, 30
Sherry					18	31
Shiraz New World						
Single Malt Whisky					80	32
Smaragd	15, 97	25	15, 07	27	15, 07	29, 30
Soave	05	25	0	26	0	29, 30
Sparkling wine	28	25	28	27	28	30
Spirits						
St. Aubin	97	25	07	27	07	30
St. Emilion	00	24	00	26	00	28
St. Estèphe	00	24	00	26	00	28
St. Joseph (red)	30	24	30	26	30	28
St. Joseph (white)	05	25	0	26	0	29, 30
St. Julien	00	24	00	26	00	28
St. Laurent						
Stone Fruit					4200/06	33
Sylvaner	33	25			33	29
Syrah Old World	30	24	30	26	30	28
Tannat						
Tawny Port					60	31
Tempranillo					31	28
Tequila					18	31
Tequila Reposado					18	31
Teroldego	15	25	15	27	15	29
Timorasso	33	25			33	28
Tinto Reserva					31	29
Tokaji (sweet)	33	25			33	29
Tokaji (dry)	33	25			33	29

	FATTO A MANO		FATTO A MANO PERFORMANCE		GRAPE	
	#	PAGE	#	PAGE	#	PAGE
Schilcher	15	35	15	37	15	38
Sekt	28	35	28	37	28	39
Sémillon					05	39
Sherry						
Shiraz New World					30	38
Single Malt Whisky						
Smaragd	15, 97	35	15	37	15, 97	38, 39
Soave					05	39
Sparkling wine	28	35	28	37	28	39
Spirits						
St. Aubin	97	35			97	39
St. Emilion	0, 00	34	0	36	0	38
St. Estèphe	0, 00	34	0	36	0	38
St. Joseph (red)	41	35				
St. Joseph (white)					05	39
St. Julien	0, 00	34	0	36	0	38
St. Laurent	07	34			07	38
Stone Fruit						
Sylvaner						
Syrah Old World	41	35				
Tannat					30	38
Tawny Port						
Tempranillo						
Tequila						
Tequila Reposado						
Teroldego	15	35	15	37	15	38
Timorasso	15	35			15	38
Tinto Reserva						
Tokaji (sweet)						
Tokaji (dry)						

	EXTREME		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC		RIEDEL PERFORMANCE	
	# 4441	PAGE	# 6449	PAGE	# 6884	PAGE
Schilcher	15	40	15	43	15	47
Sekt	55	41	28	44	28	46
Sémillon			05	44		
Sherry						
Shiraz New World	32	40	30	42		
Single Malt Whisky						
Smaragd	15, 97	40, 41	15, 97	43, 44	97, 15	47
Soave			05	44		
Sparkling wine			28	44	28	46
Spirits						
St. Aubin	97	41	97	44	97	47
St. Emilion	0	40	0	43	0	46
St. Estèphe	0	40	0	43	0	46
St. Joseph (red)	32	40	41	42	41	46
St. Joseph (white)			05	44		
St. Julien	0	40	0	43	0	46
St. Laurent	07	40	07	42		
Stone Fruit						
Sylvaner			33	44	33	47
Syrah Old World	32	40	41	42	41	46
Tannat			30	42		
Tawny Port						
Tempranillo						
Tequila						
Tequila Reposado						
Teroldego	15	40	15	43	15	47
Timorasso	15	40	33	44	33	47
Tinto Reserva						
Tokaji (sweet)	55	41	33	44	33	47
Tokaji (dry)			33	44	33	47

	VINUM		O	
	# 6416	PAGE	# 0414	PAGE
Schilcher	15	49	15	59
Sekt	08, 28, 58	50, 51	28	60
Sémillon	05	50	05	59
Sherry			81	60
Shiraz New World	30	48	30	58
Single Malt Whisky	80	52	80	60
Smaragd	15, 97	49, 50	15, 97	59
Soave	05	50	05	59
Sparkling wine	28, 48, 58	50/51	28	60
Spirits	17	52	60	59
St. Aubin	97	50	97	59
St. Emilion	00, 0	48, 49	0	58
St. Estèphe	00, 0	48, 49	0	58
St. Joseph (red)			41	58
St. Joseph (white)	05	50	05	59
St. Julien	00, 0	48, 49	0	58
St. Laurent	07	49	07	59
Stone Fruit	17	52		
Sylvaner	33	49		
Syrah Old World			41	58
Tannat	30	48	30	58
Tawny Port	60	52	60	59
Tempranillo	31	48		
Tequila			81	60
Tequila Reposado			81	60
Teroldego	15	49, 50	15	59
Timorasso	33	49	15	59
Tinto Reserva	31	48		
Tokaji (sweet)	33	49		
Tokaji (dry)	33	49		

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS	
	#	PAGE	#	PAGE	#	PAGE
Touriga Nacional	30	24	30	26	30	29
Traminer	33	25			33	29
Trebbiano	05	25	0	26	0	29, 30
Trockenbeerenauslese	33	25			33, 55	29, 30
V.S.O.P. Cognac					71	32
Valpolicella	30	24	30	26	30	28
Vermouth					18	31
Verdelho	05	25	0	26	0	29, 30
Verdicchio	05	25	0	26	0	29, 30
Vernaccia	15	25	15	27	15	29
Vin de Savoie (blanc)	05	25	0	26	0	29, 30
Vino Nobile di Montepulciano	30	24	30	26	30	28
Vins Liqueureux	33	25			33, 55	29, 30
Vinsanto					60	31
Vintage Port					60	31
Viognier	05	25	0	26	0	29, 30
Volnay	16	24	16	26	16	28
Vosne-Romanée	16	24	16	26	16	28
Vougeot	16	24	16	26	16	28
Vouvray	33	25			33	29
Welschriesling	15	25	15	27	15	29
Whisky/Whiskey					80	32
XO Cognac					70	32
Zierfandler	33	25			33	24
Zinfandel	15	25	15	27	15	29
Zweigelt	30	24	30	26	30	28

	FATTO A MANO		FATTO A MANO PERFORMANCE		GRAPE	
	#	PAGE	#	PAGE	#	PAGE
Touriga Nacional	41	35				
Traminer	15	35	15	37	15	38
Trebbiano					05	39
Trockenbeerenauslese						
V.S.O.P. Cognac						
Valpolicella	41	35				
Vermouth						
Verdelho					05	39
Verdicchio					05	39
Vernaccia	15	35	15	37	15	38
Vin de Savoie (blanc)					05	39
Vino Nobile di Montepulciano	41	35				
Vins Liqueureux						
Vinsanto						
Vintage Port						
Viognier					05	39
Volnay	07, 16	34	67	36	07	38
Vosne-Romanée	07, 16	34	67	36	07	38
Vougeot	07, 16	34	67	36	07	38
Vouvray						
Welschriesling	15	35	15	37	15	38
Whisky/Whiskey						
XO Cognac						
Zierfandler						
Zinfandel	15	35	15	37	15	38
Zweigelt	41	35				

	EXTREME		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC®		RIEDEL PERFORMANCE	
	# 4441	PAGE	# 6449	PAGE	# 6884	PAGE
Touriga Nacional	32	40	41	42	41	47
Traminer	15	40	33	44	15, 33	47
Trebbiano			05	44		
Trockenbeerenauslese	55	41	33	44	33	47
V.S.O.P. Cognac						
Valpolicella	32	40	41	42	41	47
Vermouth						
Verdelho			05	44		
Verdicchio			05	44		
Vernaccia	15	40	15	43	15	47
Vin de Savoie (blanc)			05	44		
Vino Nobile di Montepulciano	32	40	41	42	41	46
Vins Liqueureux	55	41	33	44	33	47
Vinsanto						
Vintage Port						
Viognier			05	44		
Volnay	07	40	07	42	67	46
Vosne-Romanée	07	40	07	42	67	46
Vougeot	07	40	07	42	67	46
Vouvray			33	44	33	47
Welschriesling	15	40	15	43	15	47
Whisky/Whiskey						
XO Cognac			71	44		
Zierfandler			33	44	33	47
Zinfandel	15	40	15	43	15	47
Zweigelt	32	40	41	42	41	46

	VINUM		O	
	# 6416	PAGE	# 0414	PAGE
Touriga Nacional			41	58
Traminer	33	49	15	59
Trebbiano	05	50	05	59
Trockenbeerenauslese	33	49		
V.S.O.P. Cognac	71	51	71	60
Valpolicella			41	58
Vermouth			81	60
Verdelho	05	50	05	59
Verdicchio	05	49	05	59
Vernaccia	15	49, 50	15	59
Vin de Savoie (blanc)	05	50	05	59
Vino Nobile di Montepulciano			41	58
Vins Liqueureux	33	49		
Vinsanto	60	52	60	59
Vintage Port	60	52	60	59
Viognier	05	50	05	59
Volnay	07	49	07	59
Vosne-Romanée	07	49	07	59
Vougeot	07	49	07	59
Vouvray	33	49		
Welschriesling	15	49, 50	15	59
Whisky/Whiskey	80	52	80	60
XO Cognac	71	51	71	60
Zierfandler	33	49		
Zinfandel	15	49, 50	15	59
Zweigelt			41	58

Riedel Superleggero

FINE CRYSTAL

- SUPREMELY LIGHTWEIGHT,
ULTRATHIN CRYSTAL

RIEDEL SUPERLEGGERO (2015): Defined by its supremely lightweight, ultrathin crystal, the Superleggero Series is Riedel's groundbreaking innovation in the design of varietal-specific stemware, a category the Riedel family created. Executed in fine crystal.

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

• SOPHISTICATED AND REFINED

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



4100/07
MONTRACHET Design 2008

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

sommeliers

FINE CRYSTAL

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

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



CLAUS J. RIEDEL, 9TH GENERATION

• **COLOURFUL VENETIAN TRADITION**

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.

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

4900/16BMWT • 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

4900/0P • 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



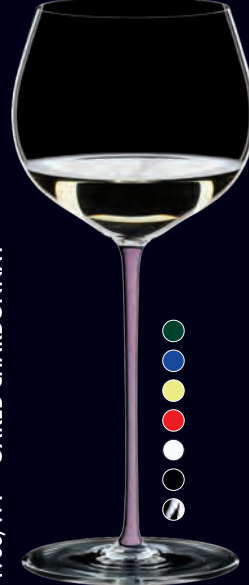
Height: 250 mm, 9-7/8 inch
Widest Ø: 85 mm, 3-3/8 inch
Capacity: 445 ccm, 15-3/4 oz
Design: 2017

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



• SPECTACULAR AND GRACEFUL
WITH THE OPTIC IMPACT

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

4884/0 D • CABERNET/MERLOT



Height: 250 mm, 9-7/8 inch
Widest Ø: 105 mm, 4-1/8 inch
Capacity: 834 ccm, 29-3/8 oz
Design: 2019

4884/0 N • CABERNET/MERLOT



Height: 250 mm, 9-7/8 inch
Widest Ø: 105 mm, 4-1/8 inch
Capacity: 834 ccm, 29-3/8 oz
Design: 2019

4884/67 D • PINOT NOIR



Height: 250 mm, 9-7/8 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 830 ccm, 29-1/4 oz
Design: 2019

4884/67 N • PINOT NOIR



Height: 250 mm, 9-7/8 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 830 ccm, 29-1/4 oz
Design: 2019

4884/28 D • CHAMPAGNE



Height: 250 mm, 9-7/8 inch
Widest Ø: 90 mm, 3-1/2 inch
Capacity: 375 ccm, 13-1/4 oz
Design: 2019

4884/28 N • CHAMPAGNE



Height: 250 mm, 9-7/8 inch
Widest Ø: 90 mm, 3-1/2 inch
Capacity: 375 ccm, 13-1/4 oz
Design: 2019

4884/15 D • RIESLING



Height: 250 mm, 9-7/8 inch
Widest Ø: 96 mm, 3-3/4 inch
Capacity: 623 ccm, 21-7/8 oz
Design: 2019

4884/15 N • RIESLING



Height: 250 mm, 9-7/8 inch
Widest Ø: 96 mm, 3-3/4 inch
Capacity: 623 ccm, 21-7/8 oz
Design: 2019



GRAPE @ RIEDEL

FINE CRYSTAL • MACHINE-MADE

• ELEGANT AND HARMONIOUS

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

• DRAMATICALLY DESIGNED FOR NEW WORLD WINES

EXTREME (2018) was 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

4441/27 • JUNMAI



Height: 200 mm, 7-3/4 inch
Widest Ø: 113 mm, 4-1/2 inch
Capacity: 495 ccm, 17-1/2 oz
Design: 2019

RIEDEL VERITAS

FINE CRYSTAL • MACHINE-MADE

• SPECTACULAR LIGHT AND GRACEFUL

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

6449/30 • NEW WORLD SHIRAZ



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



RIEDEL VERITAS

FINE CRYSTAL • MACHINE-MADE

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

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

6449/02 • WATER



Height: 145 mm, 5-3/4 inch
Widest Ø: 85 mm, 3-3/8 inch
Capacity: 415 ccm, 14-5/8 oz
Design: 2019



performance

FINE CRYSTAL • MACHINE-MADE

• OPTIC IMPACT

RIEDEL 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 subtlety. The grape varietal specific shapes in Performance, when combined with the optic impact, deliver ultimate wine enjoyment, making Performance the new 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

6884/33 • SAUVIGNON BLANC



Height: 245 mm, 9-5/8 inch
Widest Ø: 90 mm, 3-1/2 inch
Capacity: 440 ccm, 15-1/2 oz
Design: 2019

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



vinum

FINE CRYSTAL • MACHINE-MADE

• RIEDEL'S BENCHMARK

VINUM (1986) Vinum 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

6416/70 • GRAPPA



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

6416/71 • COGNAC HENNESSY



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

vinum

FINE CRYSTAL • MACHINE-MADE

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.

• FOR SPIRITS SERVED NEAT

RIEDEL BAR (2008) Riedel Bar is composed of stylish and functional glasses designed to enhance the enjoyment of spirits. The series showcases the aromatics and flavor characteristics, while minimizing the bite of alcohol. RIEDEL adopts the same approach in developing spirits glasses as they do to refine their wine glass shapes. Tasters determine which forms show the most popular spirits and fortified wines to their greatest advantage on the nose and palate, without losing the carefully crafted nuances of distillation to the dominance of alcohol.

6408/18 • TEQUILA



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

ouverture

FINE CRYSTAL • MACHINE-MADE

- RIEDEL'S ENTRY LEVEL

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

FINE CRYSTAL • MACHINE-MADE

- FOR EVERY DAY WINE ENJOYMENT
THE ORIGINAL STEMLESS WINE
TUMBLER

O THE WINE TUMBLER (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 varietals. The tumbler, used for centuries as an all-round drinking vessel, is now turned into a sophisticated wine accessory. Broken stems are a thing of the past.

0414/30 • SYRAH/ SHIRAZ



Height: 132 mm, 5-3/8 inch
Widest Ø: 95 mm, 3-3/4 inch
Capacity: 620 ccm, 21-7/8 oz
Design: 2003

0414/67 • NEW WORLD 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 • OLD WORLD SYRAH



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

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

SWIRL

FINE CRYSTAL • MACHINE-MADE

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

IMAGES SHOWN AT 30% OF ACTUAL SIZE.



• **TRENDY URBAN BAR TUMBLER**

TUMBLER COLLECTION (2018): The perfect 'must have' glasses for all cocktails and mixed drinks. With four different designs, inspired by the glamorous Art Nouveau period, these elegant, decorated crystal tumblers present a contrast to RIEDEL'S purist, unadorned wine glasses. Spirits and cocktail connoisseurs will enjoy discovering the versatility of these stylish, yet subtly nostalgic, glasses for the enjoyment of Whiskies, Gin and Tonic, Cocktails and mixed drinks alike.

0515/02 S3 • SPEY WHISKY



Height: 102 mm, 4 inch
 Widest Ø: 82 mm, 3-1/4 inch
 Capacity: 295 ccm, 11-5/8 oz
 Design: 2018

0515/04 S3 • SPEY LONGDRINK



Height: 148 mm, 5-7/8 inch
 Widest Ø: 77 mm, 3-1/8 inch
 Capacity: 375 ccm, 14-3/4 oz
 Design: 2018

0515/02 S1 • FIRE WHISKY



Height: 98 mm, 3-7/8 inch
 Widest Ø: 84 mm, 3-1/4 inch
 Capacity: 295 ccm, 10-3/8 oz
 Design: 2018

0515/04 S1 • FIRE LONGDRINK



Height: 151 mm, 6 inch
 Widest Ø: 77 mm, 3 inch
 Capacity: 375 ccm, 13-1/4 oz
 Design: 2018

0515/02 S2 • LOUIS WHISKY
© KYLE SOLÁ PRODUCT DESIGN



Height: 99 mm, 3-7/8 inch
Widest Ø: 82 mm, 3-1/4 inch
Capacity: 295 ccm, 10-3/8 oz
Design: 2018

0515/04 S2 • LOUIS LONGDRINK
© KYLE SOLÁ PRODUCT DESIGN



Height: 154 mm, 6 inch
Widest Ø: 76 mm, 3 inch
Capacity: 375 ccm, 3-1/4 oz
Design: 2018

0515/02 S5 • SHADOWS TUMBLER



Height: 102 mm, 4 inch
Widest Ø: 82 mm, 3-1/4 inch
Capacity: 323 ccm, 11-3/8 oz
Design: 2019

0515/05 • OPTICAL O WHISKY



Height: 96 mm, 3-3/4 inch
Widest Ø: 79 mm, 3-1/8 inch
Capacity: 320 ccm, 11-1/4 oz
Design: 2018

0515/90 • OPTICAL O LONGDRINK



Height: 113 mm, 4-1/5 inch
Widest Ø: 95 mm, 3-3/4 inch
Capacity: 611 ccm, 21-1/2 oz
Design: 2018

- DRINK SPECIFIC
- PERFECTLY ADJUSTED FOR ICE CUBES

DRINK SPECIFIC GLASSWARE (2019): All drinks can be traced back to 7 Classics. The Old Fashioned, Manhattan, Daiquiri, Sour, Peasant, Buck and Julep. With the six different glasses you will be able to make thousands of drinks based off those original 7 Classics. Riedel added an all purpose glass and a mixing glass to the collection to complete the range.

Each glass created with specific attention to size, shape, volume and capacity for ice.

6417/01 • NEAT GLASS



Height: 77 mm, 3 inch
Widest Ø: 70 mm, 2-3/4 inch
Capacity: 174 ccm, 6-1/84 oz
Design: 2019

6417/02 • ROCKS GLASS



Height: 83 mm, 3-1/4 inch
Widest Ø: 82 mm, 3-1/4 inch
Capacity: 283 ccm, 9-7/8 oz
Design: 2019

6417/04 • HIGHBALL GLASS



Height: 154 mm, 6 inch
Widest Ø: 65 mm, 2-1/2 inch
Capacity: 310 ccm, 10-7/8 oz
Design: 2019

6417/03 • FIZZ GLASS



Height: 163 mm, 6-3/8 inch
Widest Ø: 60 mm, 2-3/8 inch
Capacity: 265 ccm, 9-3/8 oz
Design: 2019

6417/05 • NICK & NORA GLASS



Height: 153 mm, 6 inch
Widest Ø: 77 mm, 3 inch
Capacity: 140 ccm, 4-7/8 oz
Design: 2019

6417/06 • SOUR GLASS



Height: 158 mm, 6-1/4 inch
Widest Ø: 97 mm, 3-7/8 inch
Capacity: 217 ccm, 7-5/8 oz
Design: 2019

6417/0 • ALL PURPOSE GLASS



Height: 187 mm, 7-3/8 inch
Widest Ø: 79 mm, 3-1/8 inch
Capacity: 350 ccm, 12-3/8 oz
Design: 2019

0417/23 • MIXING GLASS



Height: 176 mm, 6-7/8 inch
Widest Ø: 98 mm, 3-7/8 inch
Capacity: 650 ccm, 22-7/8 oz
Design: 2019

DECANTER
FINE CRYSTAL
HAND-MADE • MOUTH-BLOWN

"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."

1756/19 • PERFORMANCE AMADEO
Design 2019



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

1756/13-G • AMADEO GRIGIO
Design 2019



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

1756/13-M • AMADEO MENTA
Design 2019



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

1756/13-R • AMADEO ROSA
Design 2019



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

2019/02 • GIRAFE
Design 2019



Height: 325 mm, 12-3/4 inch
Width: 120 mm, 4-3/4 inch
Capacity: 1130 ccm, 39-7/8 oz

2019/03 • MOSEL
Design 2019



Height: 290 mm, 11-3/8 inch
Width: 106 mm, 4-1/8 inch
Capacity: 1150 ccm, 40-1/2 oz

2019/04W • MEDOC
Design 2019



Height: 290 mm, 11-3/8 inch
Width: 105 mm, 4-1/8 inch
Capacity: 1110 ccm, 39-1/8 oz

1756/80 • AMADEO DOUBLEMAGNUM
Design 2013



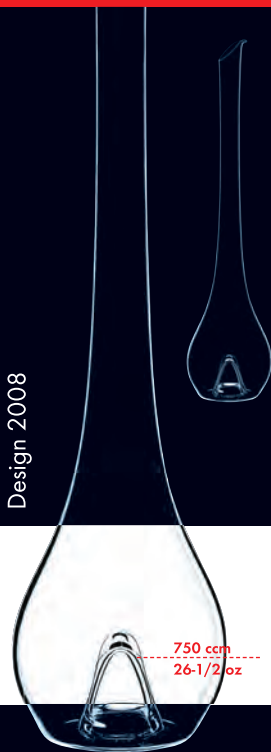
Height: 680 mm, 26-3/4 inch
Width: 370 mm, 14-1/2 inch
Capacity: 3000 ccm, 105-7/8 oz

2012/68 • TWENTY TWELVE RED/BLACK
Design 2012



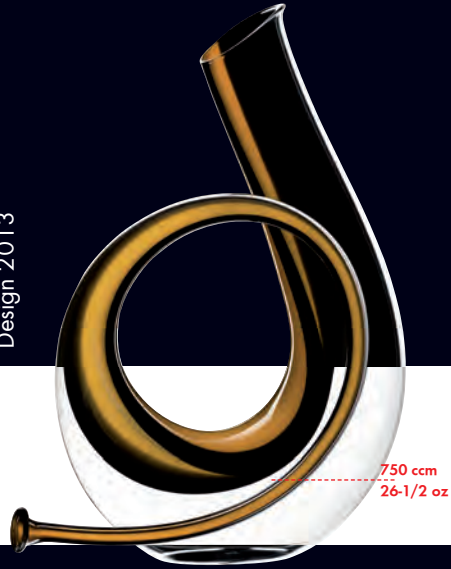
Height: 355 mm, 14 inch
Width: 520 mm, 20-1/2 inch
Capacity: 1850 ccm, 65-1/4 oz

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

2014/02 • HORN
Design 2013



750 ccm
26-1/2 oz

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

4100/23 • BLACK TIE
Design 2009



750 ccm
26-1/2 oz

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

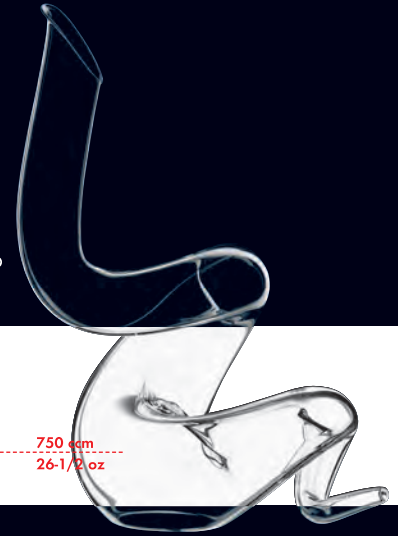
1950/09 • EVE
Design 2009



750 ccm
26-1/2 oz

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

2013/01 • BOA
Design 2013

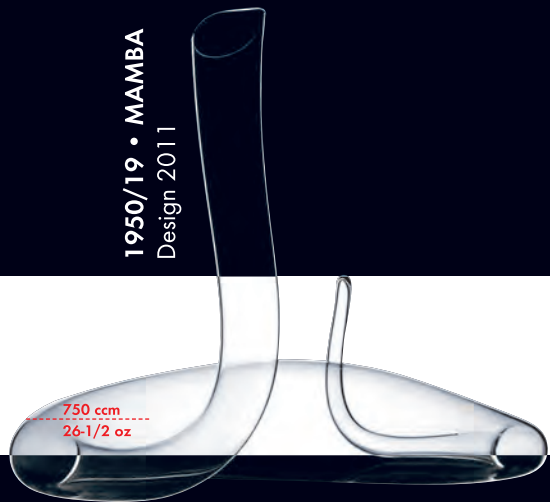


750 ccm
26-1/2 oz

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

DECANTER
FINE CRYSTAL
HAND-MADE • MOUTH-BLOWN

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

4101/13 • HORSE
Design 2013



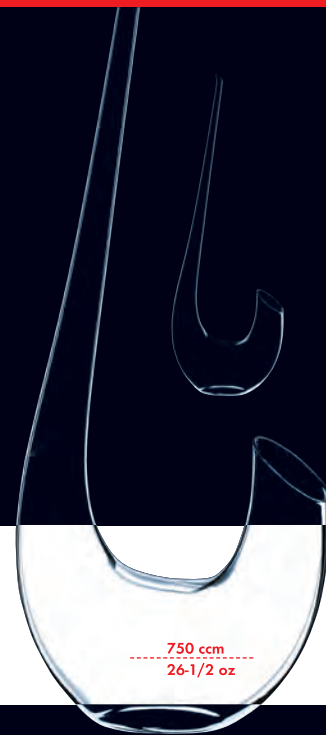
Height: 600 mm, 23-5/8 inch
Width: 145 mm, 5-3/4 inch
Capacity: 1766 ccm, 62-1/4 oz

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

2007/02 • SWAN
Design 2008



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

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

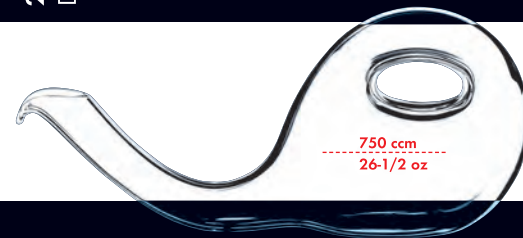
2011/01 • FLIRT
Design 2011



750 ccm
26-1/2 oz

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

2011/02 • ESCARGOT
Design 2011



750 ccm
26-1/2 oz

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

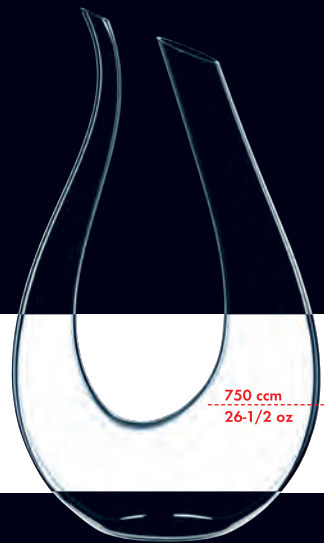
DECANTER
FINE CRYSTAL
HAND-MADE • MOUTH-BLOWN

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

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



750 ccm
26-1/2 oz

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



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

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

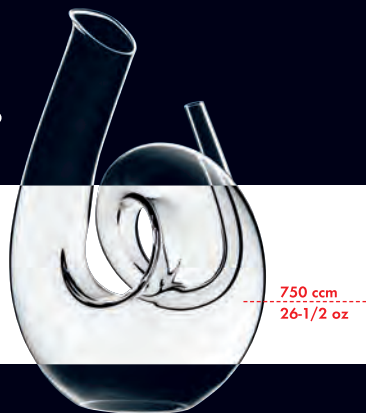


750 ccm
26-1/2 oz

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

DECANTER
FINE CRYSTAL
HAND-MADE • MOUTH-BLOWN

2011/04 S1 • CURLY CLEAR
Design 2011



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

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

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

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

2400/13 • ULTRA MAGNUM
Design 1994



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

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

DECANTER
FINE CRYSTAL
HAND-MADE • MOUTH-BLOWN

2009/02 • BLACK TIE TOUCH

Design 2010

also available in other colors

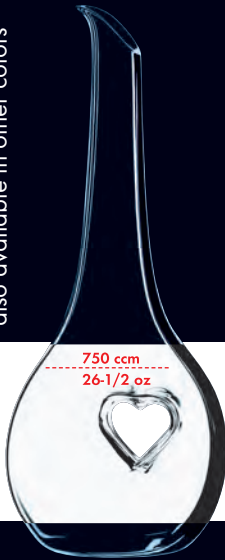


Height: 365 mm, 14-3/8 inch
Width: 165 mm, 6-1/4 inch
Capacity: 1430 ccm, 50-1/2 oz

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

2015/02 • RIEDEL

Design 2015



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

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

2017/03 • MARGAUX
Design 2017



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

2017/01 • MACON
Design 2017



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



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

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 2017



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

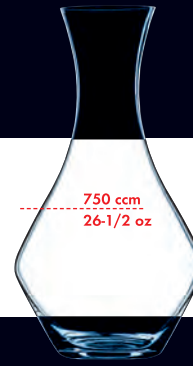
1480/26 • SYRAH MAGNUM
Design 2018



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

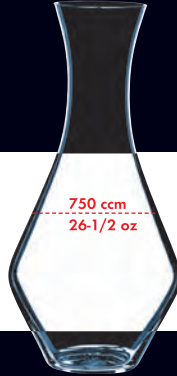


1500 ccm
52-7/8 oz

750 ccm
26-1/2 oz

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



750 ccm
26-1/2 oz

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



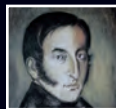
750 ccm
26-1/2 oz

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 17th 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, **2ND GENERATION** (1701-1781) was a gilder and glasscutter. He operated his own workshop refining glassware.



Johann Leopold Riedel, **3RD 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, **4TH 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, **5TH 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, **6TH 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 19th century as the trading companies sold the goods under their own names.



The **7TH 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 **8TH 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 **9TH 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.



10TH 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.



11TH GENERATION, Maximilian J. Riedel, 11th generation CEO of Riedel, manages the Austrian glassware company based in Kufstein. In addition to his function as CEO of Tiroler Glashütte, he is also the multiple award winning head designer of the glassware company’s decanters. When he was just 12 years old, Maximilian Riedel learned the family’s traditional craft from his father, Georg J. Riedel. This training gave him the necessary insight into glassblowing and the know-how required to manage an international company. At the age of 18, he decided to pursue a career in the company instead of taking the conventional route of studying abroad. After completing his training at the Riedel headquarters in Austria, he introduced the brand to the Dubai market and then spent time at the French Riedel importer Ercuis in Paris, where he gained experience and knowledge that would benefit his own company. At the age of 23, he became the vice president of Riedel Crystal of America. As CEO of Riedel Crystal of America he more than quadrupled the company’s sales figures in the US and Canada over the years, making North America the largest export market for Riedel. Maximilian recognised the significance of an online presence at a very early stage and, by initiating the Riedel webstore, created the enterprise’s first online shop. Social media are also an important part of Riedel’s marketing. They allow Maximilian to be in touch with consumers on a regular basis. Maximilian has been at the helm of Tiroler Glashütte and its international subsidiaries since 1 July 2013.



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GRAPE VARIETAL SPECIFIC[®]

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

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

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EAN

