

RIEDEL VERITAS

vinum XL

sommeliers

THE **O** WINE TUMBLER

GRAPE @ RIEDEL



Vinum
extreme

RIEDEL BYR

Riedel Superleggero

RIEDEL

THE WINE GLASS COMPANY

VITIS

SWIRL

vinum

wine

GRAPE  VARIETAL SPECIFIC®

sommeliers black tie

ouverture

R I E D E L W I N E G L A S S G U I D E

THE RIEDEL COMPANY PROFILE 5

THE RIEDEL TRADEMARK 6

ALL ABOUT RIEDEL 6-9

WINE GLASS GUIDE 10-17

FINE CRYSTAL • MOUTH-BLOWN IN TYROL

RIEDEL SUPERLEGGERO (ITEM #4425) 16-17

SOMMELIERS BLACK TIE (ITEM #4100) 18-19

SOMMELIERS (ITEM #4400) 20-25

FINE CRYSTAL • MACHINE-BLOWN IN BAVARIA/GERMANY

VITIS (ITEM #0403) 26-27

GRAPE (ITEM #6404) 28-29

VINUM EXTREME (ITEM #4444) 30-31

RIEDEL VERITAS (ITEM #6449) 32-33

VINUM XL (ITEM #6416) 34-35

VINUM (ITEM #6416) 36-41

FINE CRYSTAL • MACHINE-BLOWN IN BAVARIA/GERMANY

RIEDEL BAR 42-43

WINE (ITEM #6448) 44-45

OUVERTURE (ITEM #6408) 46-47

O (ITEM #0414) 48-51

SWIRL (ITEM #0450) 51

FINE CRYSTAL • MOUTH-BLOWN IN TYROL

DECANTER 52-61

FINE CRYSTAL • MACHINE-BLOWN IN BAVARIA/GERMANY

DECANTER 62-63

FINE CRYSTAL • MOUTH-BLOWN IN TYROL

CHAMPAGNE COOLER 63

THE RIEDEL HISTORY 64-66



10TH + 11TH GENERATION
Georg J. Riedel and Maximilian J. Riedel

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

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

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



RIEDEL GLAS 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 mouth-blown, hand-made products. The distinctive Riedel signature is now featured on the base of all these products made in Austria. This *Riedel* signature trademark helps our customers to distinguish immediately between hand-made products and those made by machine. Our machine-made products carry this **RIEDEL** trademark. The RIEDEL glass dynasty is built on the creative energies of a long line of glassmakers. The story begins in 1756 in Bohemia and continues right down to the united Europe of today, taking in some of the most dramatic events in European history along the way.

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

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

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

ABOUT RIEDEL CRYSTAL

- RIEDEL CRYSTAL (established 1756) has been producing glass in the heart of Europe for over 250 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 CLAUS RIEDEL was the first to develop and introduce wine friendly stemware.
- Wine friendly stemware translates the bouquet, taste, balance and finish of a wine to the senses.
- Based on this principal RIEDEL introduced the concept of grape-specific glassware.

WHY SHAPE MATTERS

- Stemware consists of 3 parts: the bowl, stem, and base.
- The height of the stem and the width of base are part of the glass design (known as the architecture).
- Grape varietal specific stemware features finely-tuned glass bowls consisting of 3 variables: shape, size and rim diameter.
- Grape varietal specific stemware has to translate the “message” of wine to the human senses.

There are **4** sensations in wine.

1. **Bouquet:** Grape varietal specific stemware is responsible for wine aroma (quality and intensity).
2. **Texture:** Grape varietal specific stemware highlights the exciting variable mouth feel of wine (watery, creamy, silky, velvety).
3. **Flavor:** Grape varietal specific stemware creates balanced interaction between fruit, mineral, acid and bitter components.
4. **Finish:** Grape varietal specific stemware offers a pleasant, seamless, harmonious, long lasting after taste.

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.: 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; laboratory testing has shown that RIEDEL glasses have an estimated lifespan of 1,500 washing cycles when washed properly in a Miele dishwasher. This is the statistical equivalent of the average number of washes during a 10 year timespan.
- 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 WWW.RIEDEL.COM to identify the right glass for your wine.

IS THERE ONE GLASS FOR ALL MY WINES?

The most versatile shape for red and white wines is our OUVERTURE Magnum and the Riesling Grand Cru (available in all varietal specific RIEDEL lines) but remember, shape does matter for maximum intensity and total wine enjoyment.

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

- One glass is not ideal for all styles of wines. A wine's bouquet, taste, balance and finish are all affected by the shape of the glass it is consumed from.
- A wine will display completely different characteristics when served in different glasses.
- These differences can be so great, that even experienced wine connoisseurs believe that they are tasting as many different wines as there are glasses.
- RIEDEL has created shapes that specifically enhance a wine's harmony and highlight its unique characteristics.
- Grape varietals carry unmistakable flavor profiles in their DNA, which add to the importance of selecting the appropriate glass.
- Wines have two, three or four flavor contributors which are associated with the fermentation.



Two flavor contributors: floral white wines – aroma and taste are dominated by fermented grape juice and the flavor of yeast.
RIESLING GRAND CRU (13-3/8oz, 380ccm)



Three flavor contributors: oak-aged white wines – aroma and taste are dominated by fermented grape juice, the flavor of yeast, and oak influence (malolactic fermentation, gentle wood flavors combined with aging and aeration).
MONTRACHET/CHARDONNAY (18-3/8oz, 520ccm)



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

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

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

- There are two reasons for which we decant wines:
 1. Decant older wine to separate it from its sediment.
 2. Decant younger wines to increase oxygenation, reveal more complexity, and open up aromas and flavors.
- To fully enjoy young wines (up to 10 years for both red and white) consider opening them 8 – 12 hours prior to consumption for oxidation or decant the wine as this shortens the aeration process.
- The main preserving element in wine is carbon dioxide which becomes part of the wine during the first (= alcoholic) fermentation.
- Decanting diminishes the amount of carbon dioxide and “matures” the wine, allowing the bouquet to develop faster.
- On the palate, decanted wine expresses higher levels of fruit in red wines and tends to integrate and smooth out tannins.
- When decanting young wines, turn the bottle directly into the decanter and let it splash into the vessel to promote oxygenation.
- When decanting off the sediment of an old wine, slowly pour the wine into the decanter without allowing any sediment to leave the bottle.
- Suggest the customer considers trying the following exercise: Using identical glasses, decant half the bottle and serve the other half directly from the bottle – then draw your own conclusion.

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

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

HAND-MADE PRODUCT

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

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS		VITIS		GRAPE		VINUM EXTREME		RIEDEL VERITAS		VINUM XL		VINUM		WINE		O	
	# 4425	PAGE	# 4100	PAGE	# 4400	PAGE	# 0403	PAGE	# 6404	PAGE	# 4444	PAGE	# 6449	PAGE	# 6416	PAGE	# 6416	PAGE	# 6448	PAGE	# 0414	PAGE
Albariño	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Aligoté	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Alsace Grand Cru	15	17	15	19	15	21/22	15	27	15	29	05	31	15	33	51	34	15	37	15	45	15	49
Amarone	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Aquavit															10	35						
Armagnac (mature)					70	24											71	39			60	49
Armagnac (young)					71	24											71	39			60	49
Ausbruch	33	17	33	19	33,55	22/23						55	31				33	37				
Auslese (sweet)	33	17	33	19	33,55	22/23						55	31				33	37				
Bacchus	33	17	33	19	33	22											33	37				
Barbaresco	16	16	16	18	16	20							67	32	67	34					67	51
Barbera	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Bardolino	15	17	15	19	15	21/22	15	27	15	29	05	31	15	33	51	34	15	37	15	45	15	49
Barolo	16	16	16	18	16	20							67	32	67	34					67	51
Barsac	33	17	33	19	55	23						55	31				33	37				
Beaujolais Cru	16	16	16	18	16	20	07	26	07	28	07	30	07	32	67	34	07	37	07	44	07	49
Beaujolais Nouveau	15	17	15	19	15	21/22	15	27	15	29	05	31	15	33	51	34	15	37	15	45	15	49
Beerenauslese	33	17	33	19	55	23						55	31				33	37				
Blanc de Blancs	28	17											28	33							71	39
Blanc de Noirs	16	16	16	18	16	20							67	32	67	34					67	51
Blanc du Bois	33	17	33	19	33	22											33	37				
Blauburgunder							07	26	07	28	07	30	07	32			07	37	07	44	07	49
Blauer Portugieser	15	17	15	19	15	21/22	15	27	15	29	05	31	15	33	51	34	15	37	15	45	15	49
Blaufränkisch	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Bordeaux (mature)	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Bordeaux (red)	00	16	00	18	00	20	0	26	0	28	0	30	0	33	00	34	0	36	0	44	0	48
Bordeaux (white)	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Brandy					71	24											71	39			60	49
Brunello di Montalcino																	90	36				
Burgundy (red)	16	16	16	18	16	18	07	26	07	28	07	30	07	32			07	37	07	44	07	49

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS		VITIS		GRAPE		VINUM EXTREME		RIEDEL VERITAS		VINUM XL		VINUM		WINE		O	
	# 4425	PAGE	# 4100	PAGE	# 4400	PAGE	# 0403	PAGE	# 6404	PAGE	# 4444	PAGE	# 6449	PAGE	# 6416	PAGE	# 6416	PAGE	# 6448	PAGE	# 0414	PAGE
Burgundy (white)	97	17	07	19	07	22	97	27	97	29	97	31	97	33	57	35	97	38	97	45	97	49
Cabernet Franc	00	16	00	18	00	20	0	26	0	28	0	30	0	33	00	34	0	36	0	44	0	48
Cabernet Sauvignon	00	16	00	18	00	20	0	26	0	28	0	30	0	33	00	34	0	36	0	44	0	48
Cahors	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Calvados																	71	39				60
Cannonau	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Carignan	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Carmenère									30	28			30	32			30	36	30	44	30	48
Cava	28	17	28	19	28	23	08	27	28	29	08	31	28	33	28	35	48	39	08	45	28	50
Chablis	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Chambolle Musigny	16	16	16	18	16	20	07	26	07	28	07	30	07	32			07	37	07	44	07	49
Champagne	16, 28, 08	16/17	16, 28	18/19	16, 28	20/23	07, 08	26/27	07, 28	28/29	07, 08	30/31	67, 28	33/33	67, 28	34/35	07, 48	37/39	07, 08	44/45	07, 67, 28	49/51/50
Chardonnay (oaked)	97	17	07	19	07	22	97	27	97	29	97	31	97	33	57	35	97	38	97	45	97	49
Chardonnay (unoaked)	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Chasselas	33	17	33	19	33	22											33	37				
Châteauneuf-du-Pape (Blanc)	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Châteauneuf-du-Pape (Rouge)	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Chenin Blanc	33	17	33	19	33	22											33	37				
Cognac V.S.O.P.													71	24							71	39
Cognac XO													70	24							71	39
Colheita													60	24							60	49
Commandaria																	55	31				
Condrieu	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Comas	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Cortese	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Corton-Charlemagne	97	17	07	19	07	22	97	27	97	29	97	31	97	33	57	35	97	38	97	45	97	49
Côte Rôtie	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Côtes de Provence	15	17	15	19	15	21/22	15	27	15	29	05	31	15	33	51	34	15	37	15	45	15	49
Côtes du Rhône Rouge	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Côtes du Rhône Blanc	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS		VITIS		GRAPE		VINUM EXTREME		RIEDEL VERITAS		VINUM XL		VINUM		WINE		O	
	# 4425	PAGE	# 4100	PAGE	# 4400	PAGE	# 0403	PAGE	# 6404	PAGE	# 4444	PAGE	# 6449	PAGE	# 6416	PAGE	# 6416	PAGE	# 6448	PAGE	# 0414	PAGE
Côtes du Rhône rosé	15	17	15	19	15	21/22	15	27	15	29	05	31	15	33	51	34	15	37	15	45	15	49
Côtes du Roussillon	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Côtes du Ventoux	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Coulée de Serrant	33	17	33	19	33	22											33	37				
Crianza																	31	36				
Crozes Hermitage	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Daiginjo (Ricewine)																	75	38				
Dessertwine	33	17	33	19	55	23					55	31					33	37				
Dolcetto	15	17	15	19	15	21	15	27	15	29	05	31	15	33	51	34	15	37	15	45	15	49
Echézéaux	16	16	16	18	16	20	07	26	07	28	07	30	07	32			07	37	07	44	07	49
Fallanghina	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Fiano	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Franciacorta	16, 28, 08	16/17	16, 28	18/19	16, 28	20/23	07, 08	26/27	07, 28	28/29	07, 08	30/31	67, 28	32/33	67, 28	34/35	07, 48	37/39	07, 08	44/45	07, 67, 28	49/51/50
Fronsac	00	16	00	18	00	20	0	26	0	28	0	30	0	33	00	34	0	36	0	44	0	48
Fumé Blanc	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Furmint	33	17	33	19	33	22											33	37				
Gamay							07	26	07	28	07	30	07	32			07	37	07	44	07	49
Gelber Muskateller	33	17	33	19	33	22											33	37				
Gewürztraminer	33	17	33	19	33	22											33	37				
Gran Reserva					31	21																
Grappa							4200/03	25									70	39			60	49
Graves blanc	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Graves rouge	00	16	00	18	00	20	0	26	0	28	0	30	0	33	00	34	0	36	0	44	0	48
Greco di Tufo	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Grenache Blanc / Garnacha Blanca	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Grenache/Garnacha	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Grüner Veltliner	15	17	15	19	6400/15	22	15	27	15	29	05	31	15	33	51	34	15	37	15	45	15	49
Hermitage (Blanc)	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Hermitage (Rouge)	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Icewine											55	31										

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS		VITIS		GRAPE		VINUM EXTREME		RIEDEL VERITAS		VINUM XL		VINUM		WINE		O	
	# 4425	PAGE	# 4100	PAGE	# 4400	PAGE	# 0403	PAGE	# 6404	PAGE	# 4444	PAGE	# 6449	PAGE	# 6416	PAGE	# 6416	PAGE	# 6448	PAGE	# 0414	PAGE
Jerez																	18	24				
Jurançon moelleux	33	17	33	19	55	23											55	31			33	37
Jurançon Sec	15	17	15	19	15	21/22	15	27	15	29	05	31	15	33	51	34	15	37	15	45	15	49
Kalterer See Auslese																					25	37
Koshu	33	17	33	19	33	22															33	37
Lagrein	15	17	15	19	15	21/22	15	27	15	29	05	31	15	33	51	34	25	37	15	45	15	49
Lambrusco	33	17	33	19	33	22															33	37
LBV (Late Bottled Vintage)																	60	24			60	49
Listrac	00	16	00	18	00	20	0	26	0	28	0	30	0	33	00	34	0	36	0	44	0	48
Loire (Blanc)	33	17	33	19	33	22	15	27	15	29	05	31	15	33	51	34	33	37	15	45	15	49
Loupiac	33	17	33	19	33	22											55	31			33	37
Macabeo	05	17	0	19	0	21/22											05	29			05	49
Madeira																					60	49
Madiran	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Malagousia	33	17	33	19	33	22															33	37
Malbec																	30	28			30	48
Malt Whisky																	80	24			80	49
Malvazija Istriana	33	17	33	19	33	22															33	49
Marc																	4200/03	25			70	49
Margaux	00	16	00	18	00	20	0	26	0	28	0	30	0	33	00	34	0	36	0	44	0	48
Marsala																	60	24			60	49
Marsannay rosé	15	17	15	19	15	21/22	15	27	15	29	05	31	15	33	51	34	15	37	15	45	15	49
Marsanne	05	17	0	19	0	21/22											05	29			05	49
Martini																	17	25	17	27	17	50
Médoc	00	16	00	18	00	20	0	26	0	28	0	30	0	33	00	34	0	36	0	44	0	48
Melon de Bourgogne (Muscadet)	05	17	0	19	0	21/22											05	29			05	49
Merlot	00	16	00	18	00	20	0	26	0	28	0	30	0	33	00	34	0	36	0	44	0	48
Meursault	97	17	07	19	07	22	97	27	97	29	97	31	97	33	57	35	97	38	97	45	97	49
Monbazillac	33	17	33	19	55	23											55	31			33	49
Montagny	05	17	0	19	0	21/22											05	29			05	49

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS		VITIS		GRAPE		VINUM EXTREME		RIEDEL VERITAS		VINUM XL		VINUM		WINE		O	
	# 4425	PAGE	# 4100	PAGE	# 4400	PAGE	# 0403	PAGE	# 6404	PAGE	# 4444	PAGE	# 6449	PAGE	# 6416	PAGE	# 6416	PAGE	# 6448	PAGE	# 0414	PAGE
Montepulciano	15	17	15	19	15	21/22	15	27	15	29	05	31	15	33	51	34	15	37	15	45	15	49
Montrachet	97	17	07	19	07	22	97	27	97	29	97	31	97	33	57	35	97	38	97	45	97	49
Montsant	30	16	30	18	30	21							41	32	41	34					41	51
Morillon (unoaked)	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Morillon (oaked)	97	17	07	19	07	22	97	27	97	29	97	31	97	33	57	35	97	38	97	45	97	49
Mosel-Saar-Ruwer	15	17	15	19	01, 15	22/21	15	27	15	29	05	31	15	33	51	34	01	38	15	45	15	49
Moulin à vent							07	26	07	28	07	30	07	32			07	37	07	44	07	49
Moulis	00	16	00	18	00	20	0	26	0	28	0	30	0	33	00	34	0	36	0	44	0	48
Mourvèdre	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Müller-Thurgau	33	17	33	19	33	22	15	27	15	29	05	31	15	33	51	34	33	37	15	45	15	49
Muscadet	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Muscadine	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Musigny	16	16	16	18	16	20	07	26	07	28	07	30	07	32			07	37	07	44	07	49
Muskateller	33	17	33	19	33	22											33	37				
Muskat-Ottonel	33	17	33	19	33	22											33	37				
Nebbiolo	16	16	16	18	16	20							67	32	67	34					67	51
Neuburger	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Noilly Prat					60	24											60	40				
Norton	30	16	30	18	30	21							41	32	41	34					41	51
Nuits Saint Georges	16	16	16	18	16	20	07	26	07	28	07	30	07	32			07	37	07	44	07	49
Orvieto Classico	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Palomino (except Sherry)	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Palomino (Sherry)					16	20																
Pauillac	00	16	00	18	00	20	0	26	0	28	0	30	0	33	00	34	0	36	0	44	0	48
Pessac Leognan (Blanc)	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Pessac Leognan (Rouge)	00	16	00	18	00	20	0	26	0	28	0	30	0	33	00	34	0	36	0	44	0	48
Petite Sirah									30	28			30	32			30	36	30	44	30	48
Pinot (Blanc, Grigio, Gris)	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Pinot Noir New World	16	16	16	18	16	20							67	32	67	34					67	51
Pinot Noir Old World	16	16	16	18	16	20	07	26	07	28	07	30	07	32			07	37	07	44	07	49

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS		VITIS		GRAPE		VINUM EXTREME		RIEDEL VERITAS		VINUM XL		VINUM		WINE		O	
	# 4425	PAGE	# 4100	PAGE	# 4400	PAGE	# 0403	PAGE	# 6404	PAGE	# 4444	PAGE	# 6449	PAGE	# 6416	PAGE	# 6416	PAGE	# 6448	PAGE	# 0414	PAGE
Pinotage									30	28			30	32			30	36	30	44	30	48
Pomerol	00	16	00	18	00	20	0	26	0	28	0	30	00	32	00	34	0	36	0	44	0	48
Pommard	16	16	16	18	16	20	07	26	07	28	07	30	07	32			07	37	07	44	07	49
Pouilly Fumé	33	17	33	19	33	22	15	27	15	29	05	31	15	33	51	34	33	37	15	45	15	49
Pouilly-Fuissé	97	17	07	19	07	22	97	27	97	29	97	31	97	33	57	35	97	38	97	45	97	49
Primitivo	15	17	15	19	15	21/22	15	27	15	29	05	31	15	33	51	34	15	37	15	45	15	49
Priorato	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Prosecco	28	17	28	19	28	23	08	27	28	29	08	31	28	33	28	35	48	39	08	45	28	50
Quarts de Chaume	33	17	33	19	33	22					55	31					33	37				
Recioto di Soave	33	17	33	19	33	23					55	31					33	37				
Ribera del Duero											31	21					31	36				
Ribolla Gialla	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Riesling	15	17	15	19	01, 15	22/21	15	27	15	29	05	31	15	33	51	34	01, 15	38/37	15	45	15	49
Riesling (spatlese/late harvest dry)	15, 97	17	15, 07	19	15, 07	21/22	15, 97	27	15, 97	29	05, 97	31	15, 97	33	51, 57	34/35	15, 97	37/38	15, 97	45	15, 97	49
Riesling Smaragd	15, 97	17	15, 07	19	15, 07	21/22	15, 97	27	15, 97	29	05, 97	31	15, 97	33	51, 57	34/35	15, 97	37/38	15, 97	45	15, 97	49
Rioja											31	21					31	36				
Romanée Saint Vivant	16	16	16	18	16	20	07	26	07	28	07	30	07	32			07	37	07	44	07	49
Rosé	15	17	15	19	04	21	15	27	15	29	55	31	15	33	51	34	15	37	15	45	15	49
Rosé Champagne	16	16	16	18	16	20							67	32	67	34					67	51
Rum											71	24					71	39			60	49
Sancerre	33	17	33	19	33	22	15	27	15	29	05	31	15	33	51	34	33	37	15	45	15	49
Sangiovese	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Santenay	16	16	16	18	16	20	07	26	07	28	07	30	07	32			07	37	07	44	07	49
Sauternes	33	17	33	19	33	23					55	31					33	37				
Sauvignon Blanc (unoaked)	33	17	33	19	33	22	15	27	15	29	05	31	15	33	51	34	33	37	15	45	15	49
Sauvignon blanc (oaked)	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Scheurebe	15	17	15	19	15	21/22	15	27	15	29	05	31	15	33	51	34	15	37	15	45	15	49
Schilcher	15	17	15	19	15	21/22	15	27	15	29	05	31	15	33	51	34	15	37	15	45	15	49
Sekt	28	17	28	19	28	23	08	27	28	29	28	31	28	33	28	35	08	38	08	45	28	50
Sémillon	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS		VITIS		GRAPE		VINUM EXTREME		RIEDEL VERITAS		VINUM XL		VINUM		WINE		O	
	# 4425	PAGE	# 4100	PAGE	# 4400	PAGE	# 0403	PAGE	# 6404	PAGE	# 4444	PAGE	# 6449	PAGE	# 6416	PAGE	# 6416	PAGE	# 6448	PAGE	# 0414	PAGE
Sherry					18	24																
Shiraz New World									30	28			30	32			30	36	30	34	30	48
Single Malt Whisky					80	24											80	40				
Smaragd	15, 97	17	15, 07	19	15, 07	21/22	15, 97	27	15, 97	29	05, 97	31	15, 97	33	51, 57	34/35	15, 97	37/38	15, 97	45	15, 97	49
Soave	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Sparkling wine	28	17	28	19	28	23	08	27	28	29	08	31	28	33	28	35	48	39	08	45	28	50
Spirits																	17	40			60	49
St. Aubin	97	17	07	19	07	22	97	27	97	29	97	31	07	32	57	35	97	38	97	45	97	49
St. Emilion	00	16	00	18	00	20	0	26	0	28	0	30	0	33	00	34	0	36	0	44	0	48
St. Estèphe	00	16	00	18	00	20	0	26	0	28	0	30	0	33	00	34	0	36	0	44	0	48
St. Joseph (red)	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
St. Joseph (white)	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
St. Julien	00	16	00	18	00	20	0	26	0	28	0	30	0	33	00	34	0	36	0	44	0	48
St. Laurent							07	26	07	28	07	30	07	32			07	37	07	44	07	49
Stone Fruit					4200 / 06	25											17	40			60	49
Sylvaner	33	17	33	19	33	22											33	37				
Syrah Old World	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Tannat									30	28			30	32			30	36	30	44	30	48
Tawny Port					60	24											60	40			60	49
Tempranillo					31	21											31	36				
Tequila					18	24																
Tequila Reposado					18	24																
Teroldego	15	17	15	19	15	21/22	15	27	15	29	05	31	15	33	51	34	15	37	15	45	15	49
Tinto Reserva					31	21											31	36				
Tokaji (sweet)	33	17	33	19	33	22					55	31					33	37				
Tokaji (dry)	33	17	33	19	33	22											33	37				
Touriga Nacional	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Traminer	33	17	33	19	33	22	15	27	15	29	05	31	15	33	51	34	33	37	15	45	15	49
Trebbiano	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Trockenbeerenauslese	33	17	33	19	33,55	22/23					55	31					33	37				

	RIEDEL SUPERLEGGERO		SOMMELIERS BLACK TIE		SOMMELIERS		VITIS		GRAPE		VINUM EXTREME		RIEDEL VERITAS		VINUM XL		VINUM		WINE		O	
	# 4425	PAGE	# 4100	PAGE	# 4400	PAGE	# 0403	PAGE	# 6404	PAGE	# 4444	PAGE	# 6449	PAGE	# 6416	PAGE	# 6416	PAGE	# 6448	PAGE	# 0414	PAGE
V.S.O.P. Cognac																	71	39			60	49
Valpolicella	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Vermouth																						
Verdelho	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Verdicchio	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	49
Vernaccia	15	17	15	19	15	21/22	15	27	15	29	05	31	15	33	51	34	15	37	15	45	15	49
Vin de Savoie (blanc)	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	45	05	50
Vino Nobile di Montepulciano	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51
Vins Liqueureux	33	17	33	19	33,55	22/23					55	31					33	37				
Vinsanto																	60	40			60	49
Vintage Port																	60	40			60	49
Viognier	05	17	0	19	0	21/22			05	29			05	33	55	34	05	38	05	44	05	49
Volnay	16	16	16	18	16	20	07	26	07	28	07	30	07	32			07	37	07	44	07	49
Vosne-Romanée	16	16	16	18	16	20	07	26	07	28	07	30	07	32			07	37	07	44	07	49
Vougeot	16	16	16	18	16	20	07	26	07	28	07	30	07	32			07	37	07	44	07	49
Vouvray	33	17	33	19	33	22											33	37				
Welschriesling	15	17	15	19	15	21/22	15	27	15	29	05	31	15	33	51	34	15	37	15	45	15	49
Whisky/Whiskey																	80	40			60	49
XO Cognac																	70	24			60	49
Zierfandler	33	17	33	19	33	22															33	37
Zinfandel	15	17	15	19	15	21/22	15	27	15	29	05	31	15	33	51	34	15	37	15	45	15	49
Zweigelt	30	16	30	18	30	21	30	26			30	30	41	32	41	34					41	51

Grape varieties edited by KORNEIL DURA. This list may not cover every variety of drink.

Riedel Superleggero
FINE CRYSTAL • MOUTH-BLOWN IN TYROL

- SUPREMELY LIGHTWEIGHT
- FIRST HAND MADE CRYSTAL GLASS COLLECTION
- PERFECTLY BALANCED
- DISHWASHER PROOF ACCORDING TO DIN EN 12875-1/2:2005

RIEDEL SUPERLEGGERO (2015) Riedel Crystal, the 300 year-old family business credited with revolutionizing glassware for the enjoyment of wine, announces its new grape-varietal specific collection, the Riedel Superleggero Series. Defined by its supremely lightweight, ultrathin crystal, the Superleggero Series is Riedel's latest groundbreaking innovation in the design of varietal-specific stemware – a category the Riedel family created. Joining Riedel's elite collection of mouth-blown varietal-specific wine glassware – Sommeliers – the **Riedel Superleggero** Series marks the next step in handcrafted wine glassware, spearheaded by 11th-generation glassmaker and Riedel Crystal President & CEO Maximilian Riedel.

4425/00 • BORDEAUX GRAND CRU



Height: 282 mm, 11-1/8 inch
Widest Ø: 106 mm, 4-1/8 inch
Capacity: 1047 ccm, 36-7/8 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/MOSCATO



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 • MOUTH-BLOWN IN TYROL

- SOPHISTICATED AND REFINED
- GRAPE VARIETAL SPECIFIC
- DISHWASHER PROOF ACCORDING TO DIN EN 12875-1/2:2005

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 highlighted by a tall black stem and the white wine glasses feature a black base, making this one of our most exciting collections. **SOMMELIERS BLACK TIE** is executed in fine crystal, mouth-blown in Austria.



4100/00
BORDEAUX
GRAND CRU

Design 2008

Height: 282 mm, 11 inch
Widest Ø: 106 mm, 4-1/8 inch
Capacity: 860 ccm, 30-3/8 oz



4100/16
BURGUNDY
GRAND CRU

Design 2008

Height: 276 mm, 10-7/8 inch
Widest Ø: 115 mm, 4-1/2 inch
Capacity: 1050 ccm, 37 oz



4100/30
HERMITAGE

Design 2008

Height: 265 mm, 10-3/8 inch
Widest Ø: 96 mm, 3-3/4 inch
Capacity: 590 ccm, 20-3/4 oz



4100/0
MATURE
BORDEAUX

Design 2008

Height: 242 mm, 9-1/2 inch
Widest Ø: 80 mm, 3-1/8 inch
Capacity: 350 ccm, 12-3/8 oz



4100/28
VINTAGE
CHAMPAGNE
GLASS

Design 2008

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



4100/15
RIESLING
GRAND CRU

Design 2008

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



4100/33
LOIRE

Design 2008

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



4100/07
MONTRACHET

Design 2008

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

sommeliers

FINE CRYSTAL • MOUTH-BLOWN IN TYROL

- RIEDEL'S CLASSIC
- THE FIRST VARIETAL SPECIFIC STEMWARE LINE
- DISHWASHER PROOF ACCORDING TO DIN EN 12875-1/2:2005

SOMMELIERS (1973): Professor **CLAUS J. RIEDEL** was the first designer to recognize that the bouquet, taste, balance and finish of wines are affected by the shape of the glass from which they are consumed. More than 50 years ago he began his pioneering work to create stemware that would match and complement different wines and spirits. In the late 1950s, **RIEDEL** started to produce glasses which at that time were a design revolution. Thin-blown, unadorned, reducing the design to its essence: bowl, stem, base.

Working with experienced tasters, **RIEDEL** discovered that wine enjoyed from his glasses showed more depth and better balance than when served

in other glasses. **CLAUS J. RIEDEL** laid the foundations for stemware which was functional as well as beautiful, and made according to the Bauhaus design principle: "form follows function". In 1961 a revolutionary concept was introduced, when the **RIEDEL** catalogue featured the first line of wine glasses created in different sizes and shapes. Before this, conventional stemware had used a single basic bowl shape, with only the size varying depending on use. The concept was illustrated to perfection with the introduction of the **SOMMELIERS** series in 1973, which achieved worldwide recognition. A glass was born that turns a sip into a celebration – a wine's best friend – finetuned 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. **SOMMELIERS** executed in fine crystal, mouth-blown in Austria.



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 GLASS



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 GLASS



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



FINE CRYSTAL • MACHINE-MADE IN BAVARIA/GERMANY

- FASHIONABLE FOR THE WELL SET TABLE
- DISHWASHER PROOF ACCORDING TO DIN EN 12875-1/2:2005

VITIS (2007): This varietal specific stemware line and it's award winning architectural design represents the pinnacle of translating a wine's message to the human senses. Each grape varietal carries its unique DNA which denotes the wine's individual fingerprint. The **RIEDEL** glass designs are based on the exceptional characteristics of each grape variety, which in turn determines the shape, size and rim diameter of the bowl. The latest machine-blown technology, in conjunction with the seamless pulled stem, offers a special design feature, which creates an indent in the bottom of the bowl, reflecting the light and adding another dimension to the lively color of wine. **VITIS** also offers extra height in the stem for added elegance on your table. **VITIS** is executed in fine crystal.



0403/30 • SYRAH/ SHIRAZ

Height: 260 mm, 10-1/4 inch
 Widest Ø: 98 mm, 3-7/8 inch
 Capacity: 665 ccm, 23-1/2 oz
 Design: 2007



0403/0 • CABERNET

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



0403/07 • PINOT NOIR/ NEBBIOLO

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



0403/15 • RIESLING

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



0403/08 • CHAMPAGNE GLASS

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



0403/97 • OAKED CHARDONNAY

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



0403/17 • MARTINI

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

GRAPE @ RIEDEL

FINE CRYSTAL • MACHINE-MADE IN BAVARIA/GERMANY

- ELEGANT AND HARMONIOUS
- GRAPE VARIETAL SPECIFIC
- DISHWASHER PROOF ACCORDING TO DIN EN 12875-1/2:2005

GRAPE (2006): Round, soft egg-shaped bowls in conjunction with a pulled stem leads to GRAPE, an elegant and harmonious form, making it a design classic. The latest machine blown technology and the seamless pulled stem offers a special design feature, which creates an indent on the bottom of the bowl, causing light reflection and adding another dimension to the lively color of wine. Fine crystal and machine-blown.

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 GLASS



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

- DRAMATICALLY DESIGNED FOR NEW WORLD WINES
- GRAPE VARIETAL SPECIFIC
- DISHWASHER PROOF ACCORDING TO DIN EN 12875-1/2:2005

VINUM EXTREME (2000) was produced to keep up with the New World intense wine structure and steady improvement of these wines. This required a very specific glass to showcase and highlight the special qualities presented in the more perfect wines from the New World. These wines call for shapes which can "handle" the concentration and translate the wine's message in a perfect way. **VINUM EXTREME** is executed in fine crystal, machine-blown in Bavaria, Germany.

4444/0 • CABERNET



Height: 247 mm, 9-3/4 inch
Widest Ø: 105 mm, 4-1/8 inch
Capacity: 800 ccm, 28-1/4 oz
Design: 2000

4444/07 • PINOT NOIR/ NEBBIOLO



Height: 246 mm, 9-5/8 inch
Widest Ø: 114 mm, 4-1/2 inch
Capacity: 770 ccm, 27-1/8 oz
Design: 2000

4444/30 • SYRAH/ SHIRAZ



Height: 242 mm, 9-1/2 inch
Widest Ø: 98 mm, 3-7/8 inch
Capacity: 630 ccm, 22-1/4 oz
Design: 2004

4444/05 • RIESLING/ SAUVIGNON BLANC



Height: 240 mm, 9-1/2 inch
Widest Ø: 87 mm, 3-3/8 inch
Capacity: 460 ccm, 16-1/4 oz
Design: 2000

4444/97 • 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: 2000

4444/55 • ROSÉ/ICEWINE



Height: 228 mm, 8-7/8 inch
Widest Ø: 82 mm, 3-1/4 inch
Capacity: 325 ccm, 11-1/2 oz
Design: 2001

4444/08 • CHAMPAGNE GLASS



Height: 254 mm, 10 inch
Widest Ø: 86 mm, 3-3/8 inch
Capacity: 330 ccm, 11-5/8 oz
Design: 2000

RIEDEL VERITAS

FINE CRYSTAL • MACHINE-MADE IN BAVARIA/GERMANY

- 21ST CENTURY GENERATION OF GLASS
- SPECTACULAR LIGHT AND GRACEFUL
- PERFECTION PERFECTED
- DISHWASHER PROOF ACCORDING TO DIN EN 12875-1/2:2005

RIEDEL VERITAS (2014) A glass machine-blown fine crystal glass of unsurpassed thinness and lightness. RIEDEL VERITAS combines the charm of a handmade glass with the consistent accuracy only machine made glass can achieve. This series includes RIEDEL'S signature varietal-specific shapes, with glasses for New World and Old World Syrah/Shiraz and Pinot Noir, Cabernet Sauvignon, Chardonnay, Riesling, and Viognier Chardonnay. Combining the best of RIEDEL'S glassware designs with the most up-to-date technology, this new series further endorses RIEDEL'S hallmark leadership in performance-driven consumer crystal drinkware.

6449/30 • NEW WORLD SHIRAZ



Height: 246 mm, 9-2/3 inch
Widest Ø: 95 mm, 3-3/4 inch
Capacity: 650 ccm, 22-7/8 oz
Design: 2014

6449/41 • OLD WORLD SYRAH



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

6449/07 • OLD WORLD PINOT NOIR



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

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



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

6449/0 • CABERNET/MERLOT



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

6449/15 • RIESLING/ZINFANDEL



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

6449/28 • 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, 8-6/7 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/MOSCATO/MARTINI



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

vinum XL

FINE CRYSTAL
MACHINE-MADE IN BAVARIA/GERMANY

- LARGE, LUXURIOUS AND LOFTY
- GRAPE VARIETAL SPECIFIC
- DISHWASHER PROOF ACCORDING TO DIN EN 12875-1/2:2005

VINUM XL (2009) is positioned as the new generation of RIEDEL wine glasses. It was developed for big, bold and concentrated wines. VINUM XL is executed in fine crystal, machine-blown in Bavaria, Germany.

6416/00 • CABERNET SAUVIGNON



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

6416/67 • PINOT NOIR/ NEBBIOLO



Height: 238 mm, 9-1/2 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 800 ccm, 28-1/4 oz
Design: 2008

6416/41 • SYRAH



Height: 235 mm, 9-1/4 inch
Widest Ø: 96 mm, 3-3/4 inch
Capacity: 590 ccm, 20-3/4 oz
Design: 2011

6416/51 • RIESLING GRAND CRU



Height: 235 mm, 9-1/4 inch
Widest Ø: 86 mm, 3-3/8 inch
Capacity: 405 ccm, 14-1/4 oz
Design: 2009

6416/55 • VIOGNIER/ CHARDONNAY



Height: 224 mm, 8-7/8 inch
Widest Ø: 86 mm, 3-3/8 inch
Capacity: 370 ccm, 13 oz
Design: 2009

6416/57 • OAKED CHARDONNAY



Height: 205 mm, 8-1/8 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 552 ccm, 21-3/4 oz
Design: 2009

6416/28 • VINTAGE CHAMPAGNE GLASS



Height: 250 mm, 9-7/8 inch
Widest Ø: 76 mm, 3 inch
Capacity: 340 ccm, 12 oz
Design: 2008

6416/20 • WATER



Height: 85 mm, 3-3/8 inch
Widest Ø: 95 mm, 3-3/4 inch
Capacity: 371 ccm, 14-5/8 oz
Design: 2009

6416/10 • AQUAVIT



Height: 200 mm, 7-7/8 inch
Widest Ø: 74 mm, 3 inch
Capacity: 250 ccm, 8-7/8 oz
Design: 2009

6416/37 • MARTINI



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

vinum

FINE CRYSTAL
MACHINE-MADE IN BAVARIA/GERMANY

- RIEDEL'S BENCHMARK
- GRAPE VARIETAL SPECIFIC
- DISHWASHER PROOF ACCORDING TO DIN EN 12875-1/2:2005

VINUM (1986) became the first machine-made glass in history to be based on the characteristics of grape varieties. VINUM was not developed on a drawing board, but based on the performance in tasting work shops where the content commands the shape. The pleasure of enjoying fine wine starts with the right glass. VINUM is executed in fine crystal, machine-blown in Bavaria, Germany.

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

6416/31 • 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

6416/25 • KALTERER SEE AUSLESE



Height: 205 mm, 8 inch
Widest Ø: 79 mm, 3-1/8 inch
Capacity: 380 ccm, 13-3/8 oz
Design: 2000

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

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

6416/01 • RHEINGAU



Height: 190 mm, 7-1/2 inch
 Widest Ø: 74 mm, 2-7/8 inch
 Capacity: 240 ccm, 8-1/2 oz
 Design: 1986

6416/08 • CHAMPAGNE GLASS



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

6416/48 • CUVÉE PRESTIGE



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

6416/21 • GOURMET GLASS



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

6416/02 • WATER



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

6416/81 • TEQUILA



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

6416/70 • GRAPPA



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

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 IN BAVARIA/GERMANY

IMAGES SHOWN AT 30% OF ACTUAL SIZE.

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

6416/77 • 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

6416/40 • VINUM TUMBLER



Height: 105 mm, 4-1/8 inch
Widest Ø: 94 mm, 3-3/4 inch
Capacity: 374 ccm, 13-1/4 oz
Design: 2012

6416/43 • VINUM TUMBLER



Height: 164 mm, 6-1/2 inch
Widest Ø: 79 mm, 3-1/8 inch
Capacity: 317 ccm, 11-1/8 oz
Design: 2012

- FUNCTIONAL AND STYLISH
- FOR SPIRITS SERVED NEAT
- DISHWASHER PROOF ACCORDING TO DIN EN 12875-1/2:2005

RIEDEL BAR (2008) is composed of 10 functional glasses designed to enhance the enjoyment of spirits by showcasing the aromatics and flavor characteristics, while minimizing the bite of alcohol. RIEDEL adopted the same approach in developing spirits glasses as they do to refine their wine glass shapes. These are not glasses created on drawing boards, but through trial and error, tasting, retasting and elimination, until the ultimate glass emerges. Aided by the world's most renowned spirits experts, the panel evaluates the effect of shapes, size and rim diameters. Tasters determine which silhouettes 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.

6416/81 • TEQUILA



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

6048/18 • 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



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

0414/77 • MARTINI



Height: 117 mm, 4-5/8 inch
Widest Ø: 115 mm, 4-1/2 inch
Capacity: 295 ccm, 10-3/8 oz
Design: 2006

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

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



FINE CRYSTAL • MACHINE-MADE IN BAVARIA/GERMANY

- WITH A DECORATED STEM DURABLE AND FUNCTIONAL
- GRAPE VARIETAL SPECIFIC
- DISHWASHER PROOF ACCORDING TO DIN EN 12875-1/2:2005

WINE (1999) This collection was made for customers who want the full "key to wine" concept, but with a decorated stem. WINE combines a light catching, visually engaging stem and VINUM'S most popular varietal specific bowls. WINE is executed in fine crystal, machine-blown in Bavaria, German.

6448/30 • SYRAH/ SHIRAZ



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

6448/0 • CABERNET/ MERLOT



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

6448/07 • PINOT NOIR/ NEBBIOLO



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

6448/15 • ZINFANDEL



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

6448/15 • RIESLING



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

6448/05 • VIOGNIER/ CHARDONNAY



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

6448/97 • OAKED CHARDONNAY



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

6448/08 • CHAMPAGNE GLASS



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

overture

FINE CRYSTAL • MACHINE-MADE IN BAVARIA/GERMANY

- RIEDEL'S ENTRY LEVEL
- DISHWASHER PROOF ACCORDING TO DIN EN 12875-1/2:2005

Introduced in **1989**. RIEDEL'S elementary entry level series for customers who appreciate good, reasonably priced wine. **OVERTURE** is a non varietal specific collection of nine fine crystal glasses, that will increase the owners drinking pleasure of wine, beer and spirits. Machine-blown in Bavaria, Germany.

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 GLASS



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

6408/02 • WATER



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

6408/88 • SHERRY



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

6408/19 • SPIRITS



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

6408/11 • BEER



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

6408/18 • TEQUILA



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

- THE ORIGINAL STEMLESS WINE TUMBLER
- FOR EVERY DAY WINE ENJOYMENT
- GRAPE VARIETAL SPECIFIC
- DISHWASHER PROOF ACCORDING TO DIN EN 12875-1/2:2005

O (2004) is the first varietal specific wine tumbler in history. **O** is an innovative take on the casual wine glass for total wine enjoyment. **O** is based on the benchmark shapes of **RIEDEL 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. It is stackable for easy storage and fits into every dishwasher. Broken stems are a thing of the past. **O** is executed in fine crystal, machine-blown in Bavaria, Germany.



0414/21 • COCA-COLA GLASS



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

0414/30 • SYRAH/ SHIRAZ



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

0414/0 • CABERNET/ MERLOT



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

0414/07 • PINOT/ NEBBIOLO



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

0414/15 • RIESLING/ SAUVIGNON BLANC



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

0414/05 • VIOGNIER/ CHARDONNAY



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

0414/97 • OAKED CHARDONNAY



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

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



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

0414/03 • LONGDRINK



Height: 145 mm, 5-5/8 inch
Widest Ø: 81 mm, 3-1/4 inch
Capacity: 650 ccm, 22-7/8 oz
Design: 2005

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

0414/01 • 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

0414/77 • MARTINI



Height: 117 mm, 4-5/8 inch
Widest Ø: 115 mm, 4-1/2 inch
Capacity: 295 ccm, 10-3/8 oz
Design: 2006

0414/28 • CHAMPAGNE GLASS



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

0414/00 • BIG O CABERNET



Height: 136 mm, 5-3/8 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 877 ccm, 31 oz
Design: 2014

0414/67 • BIG O PINOT NOIR



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

0414/41 • BIG O SYRAH



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

1450/13 • SWIRL



Height: 240 mm, 9-1/2 inch
Widest Ø: 136 mm, 5-3/8 inch
Capacity: 1330 ccm, 46-7/8 oz
Design: 2010

0450/30 • SWIRL RED



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

0450/33 • SWIRL WHITE



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

DECANTER
FINE CRYSTAL • MOUTH-BLOWN IN TYROL

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

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

2015/01 • BACCHUS

Design 2015



750 ccm
26-1/2 oz

Height: 230 mm, 9 inch
Width: 500 mm, 19-5/8 inch
Capacity: 1801 ccm, 63-1/2 oz

1925/01 • SUPERLEGGERO

Design 2015



750 ccm
26-1/2 oz

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

2015/02 • RIEDEL

Design 2015



750 ccm
26-1/2 oz

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

1950/15 • EVECHEN

Design 2015



750 ccm
26-1/2 oz

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

1756/80 • AMADEO DOUBLEMAGNUM

Design 2013



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

1405/13 • TYROL

Design 2007



750 ccm
26-1/2 oz

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

IMAGES SHOWN AT 20% OF ACTUAL SIZE.

DECANTER
FINE CRYSTAL • MOUTH-BLOWN IN TYROL

IMAGES SHOWN AT 20% OF ACTUAL SIZE.

2014/02 • HORN

Design 2013



750 ccm
26-1/2 oz

2012/88 • TWENTY TWELVE

Design 2012



750 ccm
26-1/2 oz

2012/68 • TWENTY TWELVE RED/BLACK

Design 2012



750 ccm
26-1/2 oz

4101/13 • HORSE

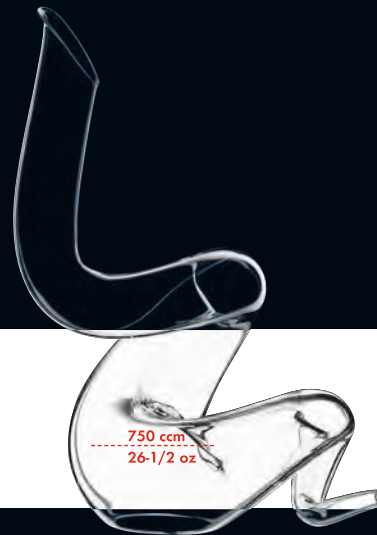
Design 2013



750 ccm
26-1/2 oz

2013/01 • BOA

Design 2013



750 ccm
26-1/2 oz

1950/09 • EVE

Design 2009



750 ccm
26-1/2 oz

1950/19 • MAMBA

Design 2011



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

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

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

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

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

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

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

DECANTER

FINE CRYSTAL • MOUTH-BLOWN IN TYROL

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

4100/23 • BLACK TIE
Design 2009



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

8756/13 • AMADEO BLACK
Design 2006



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

4100/83 • BLACK TIE AMADEO
Design 2009



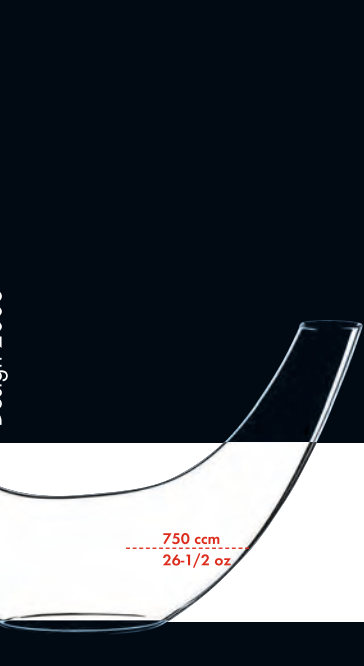
Height: 350 mm, 13-7/8 inch
Width: 205 mm, 8 inch
Capacity: 1500 ccm, 52-7/8 oz

1756/13 • AMADEO
Design 2006



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

2007/03 • PALOMA
Design 2008



Height: 218 mm, 8-5/8 inch
Width: 600 mm, 23-5/8 inch
Capacity: 2040 ccm, 72 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

2007/02 • SWAN
Design 2008



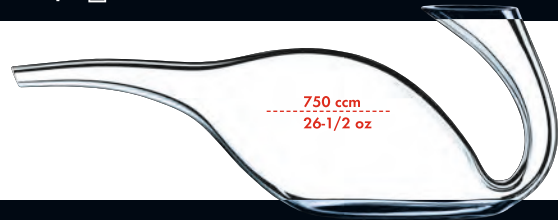
Height: 600 mm, 23-5/8 inch
Width: 240 mm, 9-1/2 inch
Capacity: 1570 ccm, 55-3/8 oz

DECANTER
FINE CRYSTAL • MOUTH-BLOWN IN TYROL

IMAGES SHOWN AT 20% OF ACTUAL SIZE.

1800/14 • VINUM EXTREME

Design 2004



750 ccm
26-1/2 oz

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

1414/26 • O MAGNUM

Design 2005



750 ccm
26-1/2 oz

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

2400/13 • ULTRA MAGNUM

Design 1994



750 ccm
26-1/2 oz

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

2011/04 S1 • CURLY CLEAR

Design 2011



750 ccm
26-1/2 oz

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

2011/04 • CURLY PINK

Design 2011

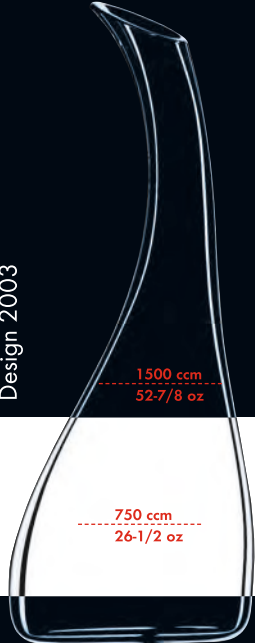


750 ccm
26-1/2 oz

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

1977/26 • CORNETTO MAGNUM

Design 2003



1500 ccm
52-7/8 oz

750 ccm
26-1/2 oz

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

DECANTER
FINE CRYSTAL • MOUTH-BLOWN IN TYROL

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

8977/13 • CORNETTO BLACK
Design 2004



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

1977/13 • CORNETTO SINGLE
Design 2003



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

2011/02 • ESCARGOT
Design 2011



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

1414/13 • O SINGLE
Design 2006



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

2009/01 • BLACK TIE SMILE

Design 2010 • also available in other colors



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

2009/02 • BLACK TIE TOUCH

Design 2010 • also available in other colors



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

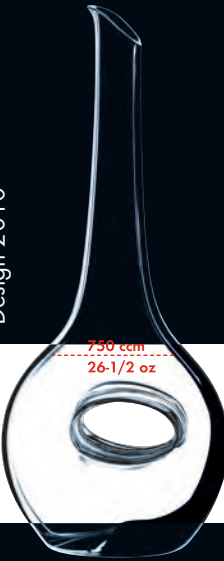
2009/03 • BLACK TIE BLISS

Design 2010 • also available in other colors



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

2009/04 • BLACK TIE OCCHIO NERO
Design 2010



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

IMAGES SHOWN AT 20% OF ACTUAL SIZE.

DECANTER
FINE CRYSTAL • MACHINE-MADE IN BAVARIA/GERMANY

1440/26 • CABERNET MAGNUM
Design 2004



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

0414/13 • WATER CARAFE
Design 2012



Height: 250 mm, 9-7/8 inch
Widest Ø: 89 mm, 3-1/2 inch
Capacity: 930 ccm, 32-3/4 oz

1430/13 • SYRAH
Design 2007



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

1450/13 • SWIRL
Design 2010



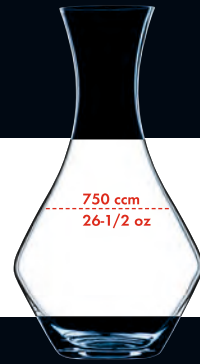
Height: 240 mm, 9-1/2 inch
Widest Ø: 136 mm, 5-3/8 inch
Capacity: 1330 ccm, 46-7/8 oz

1440/14 • MERLOT
Design 2004



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

1440/13 • CABERNET
Design 2004



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

1460/14 • RIEDEL BIG APPLE
Design 2013



Height: 225 mm, 8-7/8 inch
Widest Ø: 143 mm, 5-5/8 inch
Capacity: 2000 ccm, 70-1/2 oz

1460/13 • RIEDEL APPLE NY
Design 2013



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

CHAMPAGNE COOLER
FINE CRYSTAL • MOUTH-BLOWN IN TYROL

0710/25 S2 • BLACK TIE
CHAMPAGNE COOLER YELLOW
Design 2013



Height: 280 mm, 11 inch
Widest Ø: 190 mm, 7-1/2 inch

0710/25 S5 • BLACK TIE
CHAMPAGNE COOLER BLUE
Design 2013



Height: 280 mm, 11 inch
Widest Ø: 190 mm, 7-1/2 inch

The RIEDEL FAMILY has been in the glass business for 300 years, with 12 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 mouth-blown 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, appointed CEO and President of Riedel Crystal in 2013, is the 11th generation of the family-owned company based in Kufstein, Austria.

Best known for the revolutionary stemless “O” glassware series, which he designed and marketed in 2004, Maximilian has earned accolades from The Museum of Modern Art, the San Francisco MoMA, and the Corning Museum of Glass. Today, in addition to his leadership of Riedel Crystal worldwide, he is the principal designer of the glassware company’s decanters. Maximilian further strengthened Riedel’s commitment to the hospitality industry by the introduction of the Riedel Restaurant and Restaurant Sommeliers lines, which provide the company’s glassware at lower cost and greater durability to restaurants and hotels, allowing greater access to beverage directors’ favorite “wine tools.”



11TH GENERATION, Laetizia Riedel-Röthlisberger (born 1974) brand ambassador and company lawyer of the family business.



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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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