

RIEDEL



THE WINE GLASS COMPANY

RESTAURANT

2022



IF YOUR WINE COULD CHOOSE A GLASS, IT WOULD BE RIEDEL.

RIEDEL RESTAURANT
LINES ARE EXCLUSIVE FOR ON PREMISE
USE NOT AVAILABLE FOR RETAIL SALES

RIEDEL.COM

RV

RIEDEL VELOCE

— RESTAURANT —



4 OZ (125 ML)

2



RIEDEL VELOCE

CABERNET SAUVIGNON

0330/0
H: 9-3/4" (247 MM)
D: 4" (104 MM)
C: 29-1/8 OZ (825 CCM)



PINOT NOIR/NEBBIOLO
0330/07
H: 9-3/4" (247 MM)
D: 4-1/2" (113 MM)
C: 27 OZ (768 CCM)



SYRAH
0330/41
H: 9-3/4" (247 MM)
D: 3-7/8" (101 MM)
C: 25-3/8 OZ (720 CCM)



ROSÉ
0330/55
H: 9-3/4" (247 MM)
D: 3-3/8" (86 MM)
C: 12-1/4 OZ (347 CCM)



CHARDONNAY
0330/97
H: 9-3/4" (247 MM)
D: 4-3/8" (113 MM)
C: 24-3/8 OZ (690 CCM)

The main picture is shown in its original size.
All other pictures are shown in 20%. Valid for all pictures in the booklet.

NEW 2022

RIEDEL VELOCE is an impressive development based on state-of-the-art technology from Riedel's own factory in Weiden, Germany. Riedel wine glasses are developed through workshops in different shapes and sizes for specific grape varieties. Only highly advanced machine production can guarantee such precise and functional glass design language, in harmony with the respective profile of grape variety.

- DISHWASHER SAFE
- MACHINE-BLOWN IN GERMANY
- FINE, LIGHT & PERFECTLY BALANCED
- CRYSTAL GLASS
- GRAPE VARIETAL SPECIFIC
- WINE NAME ENGRAVED ON BASE
- DEVELOPED IN A SENSORY WORKSHOP
- DESIGNED FOR OPTIMAL WINE ENJOYMENT



RIESLING

0330/15
H: 9-3/4" (247 MM)
D: 3-5/8" (92 MM)
C: 20 OZ (570 CCM)



SAUVIGNON BLANC

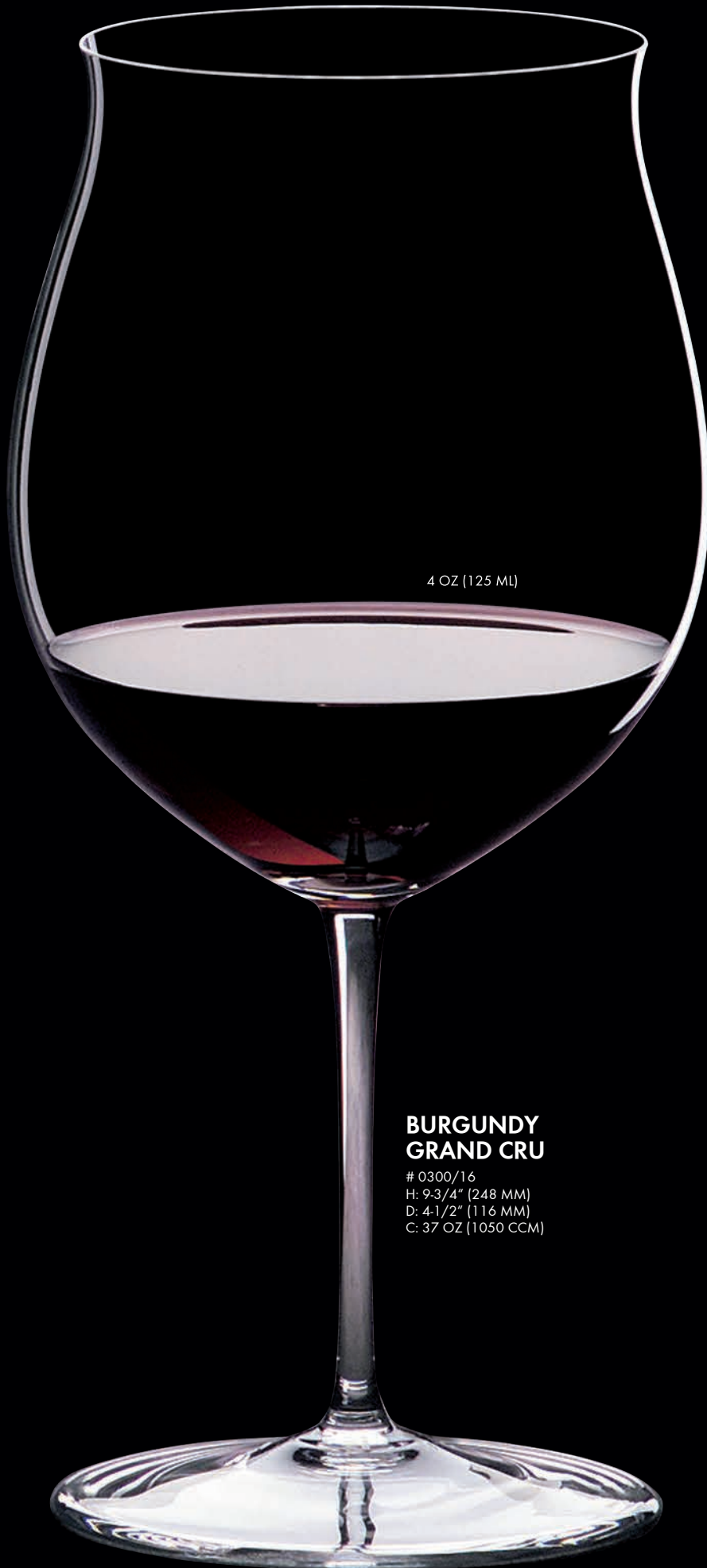
0330/33
H: 9-3/4" (247 MM)
D: 3-3/8" (86 MM)
C: 12-1/4 OZ (347 CCM)



CHAMPAGNE WINE GLASS

0330/28
H: 9-3/4" (247 MM)
D: 3-3/8" (86 MM)
C: 11-1/2 OZ (327 CCM)





4 OZ (125 ML)

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**BURGUNDY
GRAND CRU**

0300/16
H: 9-3/4" (248 MM)
D: 4-1/2" (116 MM)
C: 37 OZ (1050 CCM)



Image is shown in 50%.

BORDEAUX GRAND CRU
0300/00
H: 10-5/8" (270 MM)
D: 4-1/8" (106 MM)
C: 30-3/8 OZ (860 CCM)

RIEDEL WINE WINGS



RIESLING

0123/15
H: 9-7/8" (250 MM)
D: 4-5/8" (118 MM)
C: 35-7/8 OZ (1017 CCM)



RIEDEL
WINEWINGS



CABERNET SAUVIGNON
0123/0
H: 9-7/8" (250 MM)
D: 4-5/8" (117 MM)
C: 35-3/8 OZ (1002 CCM)



SYRAH
0123/41
H: 9-7/8" (250 MM)
D: 4-3/8" (110 MM)
C: 30-1/2 OZ (865 CCM)



PINOT NOIR/NEBBIOLO
0123/07
H: 9-7/8" (250 MM)
D: 4-5/8" (115 MM)
C: 35-7/8 OZ (1017 CCM)



CHAMPAGNE WINE GLASS
0123/28
H: 9-7/8" (250 MM)
D: 4-1/2" (108 MM)
C: 26-1/8 OZ (742 CCM)



SAUVIGNON BLANC
0123/33
H: 9-7/8" (250 MM)
D: 4-1/4" (108 MM)
C: 26-1/8 OZ (742 CCM)



CHARDONNAY
0123/97
H: 9-7/8" (250 MM)
D: 4-1/2" (108 MM)
C: 4-1/2 OZ (736 CCM)

performance

— RESTAURANT —

Lightweight, durable and dishwasher-safe - RIEDEL Performance glasses are executed in sparkling fine crystal, and feature long fine stems and large stable bases. Performance's unique optic impact not only adds a pleasing visual aspect to the bowl, but also increases the inner surface area, allowing the wine to open up and to fully show every aroma and subtle nuance.



4 OZ (125 ML)

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RIEDEL
PERFORMANCE

CABERNET/ MERLOT

0884/0
H: 9-5/8" (245 MM)
D: 4-1/8" (105 MM)
C: 29-3/8 OZ (834 CCM)



SYRAH/SHIRAZ
0884/41
H: 9-5/8" (245 MM)
D: 4" (100 MM)
C: 22-1/4 OZ (631 CCM)



PINOT NOIR
0884/67
H: 9-5/8" (245 MM)
D: 4-1/4" (108 MM)
C: 29-1/4 OZ (830 CCM)



SAUVIGNON BLANC
0884/33
H: 9-5/8" (245 MM)
D: 3-1/2" (90 MM)
C: 15-1/2 OZ (440 CCM)



CHAMPAGNE GLASS
0884/28
H: 9-5/8" (245 MM)
D: 3-1/2" (90 MM)
C: 13-1/4 OZ (375 CCM)



RIESLING
0884/15
H: 9-5/8" (245 MM)
D: 3-3/4" (96 MM)
C: 22 OZ (623 CCM)



CHARDONNAY
0884/97
H: 9-5/8" (245 MM)
D: 4-1/4" (108 MM)
C: 25-5/8 OZ (727 CCM)

RIEDEL VERITAS

GRAPE  VARIETAL SPECIFIC[®]

— RESTAURANT —

A glass machine blown in fine 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.



4 OZ (125 ML)

CABERNET/ MERLOT

0449/0
H: 9-1/4" (235 MM)
D: 3-3/4" (95 MM)
C: 22 OZ (625 CCM)



**NEW WORLD PINOT NOIR/
NEBBIOLO/
ROSÉ CHAMPAGNE**
0449/67
H: 9-1/4" (235 MM)
D: 4-1/4" (108 MM)
C: 28-1/4 OZ (800 CCM)



OLD WORLD PINOT NOIR
0449/07
H: 9-1/4" (235 MM)
D: 4-1/4" (108 MM)
C: 24-7/8 OZ (705 CCM)



NEW WORLD SHIRAZ
0449/30
H: 9-5/8" (246 MM)
D: 3-3/4" (96 MM)
C: 22-7/8 OZ (650 CCM)



OLD WORLD SYRAH
0449/41
H: 9-1/4" (235 MM)
D: 3-3/4" (96 MM)
C: 21-1/8 OZ (600 CCM)



RIESLING/ZINFANDEL
0449/15
H: 9-1/4" (235 MM)
D: 3-1/4" (82 MM)
C: 13-7/8 OZ (395 CCM)



SAUVIGNON BLANC
0449/33
H: 9-1/4" (235 MM)
D: 3-1/4" (82 MM)
C: 15-1/2 OZ (440 CCM)

RIEDEL VERITAS

GRAPE  VARIETAL SPECIFIC[®]

— RESTAURANT —



3 OZ (100 ML)

CHAMPAGNE WINE GLASS

0449/28
H: 9-1/4" (235 MM)
D: 3-3/8" (85 MM)
C: 15-3/4 OZ (445 CCM)



VIOGNIER/CHARDONNAY

0449/05
H: 8-7/8" (225 MM)
D: 3-1/4" (82 MM)
C: 13 OZ (370 CCM)



OAKED CHARDONNAY

0449/97
H: 8-1/2" (217 MM)
D: 4-1/4" (108 MM)
C: 21-7/8 OZ (620 CCM)



COUPE/COCKTAIL

0449/09
H: 6-3/4" (170 MM)
D: 4-1/4" (108 MM)
C: 8-1/2 OZ (240 CCM)



SPIRITS

0449/71
H: 9-1/4" (235 MM)
D: 2-3/8" (60 MM)
C: 5-3/8 OZ (152 CCM)



BEER

0449/11
H: 6-1/4" (160 MM)
D: 3-3/8" (85 MM)
C: 15-3/8 OZ (435 CCM)



WATER

0449/02
H: 5-3/4" (145 MM)
D: 3-3/8" (85 MM)
C: 14-5/8 OZ (415 CCM)

Vinum

— RESTAURANT —



CABERNET SAUVIGNON/ MERLOT

0416/0-6
H: 8-7/8" (225 MM)
D: 3-3/4" (95 MM)
C: 21-1/2 OZ (610 CCM)



SYRAH/SHIRAZ
0416/30-6
H: 9-1/4" (236 MM)
D: 3-3/4" (95 MM)
C: 24-3/4 OZ (700 CCM)



PINOT NOIR
0416/07-6
H: 8-1/4" (210 MM)
D: 4-1/4" (108 MM)
C: 24-3/4 OZ (700 CCM)



RIESLING/ZINFANDEL
0416/15-6
H: 8-1/4" (210 MM)
D: 3-1/8" (79 MM)
C: 14-1/8 OZ (400 CCM)



VIIGNIER/CHARDONNAY
0416/05-6
H: 7-3/4" (198 MM)
D: 3-1/8" (79 MM)
C: 12-3/8 OZ (350 CCM)



**CHAMPAGNE
WINE GLASS**
0416/58-6
H: 8-5/8" (225 MM)
D: 3-1/8" (86 MM)
C: 8-1/8 OZ (445 CCM)



CUVÉE PRESTIGE
0416/48-6
H: 8-5/8" (218 MM)
D: 2-3/4" (68 MM)
C: 8-1/8 OZ (230 CCM)



Extreme glasses are named for their extreme contours and have diamond-shaped bowls that angle out dramatically before narrowing at the top. The result is an exceptionally wide evaporation surface that intensifies and enhances silkiness in the mouth of New World wines, which tend to be more fruit driven in style.



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ROSÉ CHAMPAGNE

0454/55
H: 9-1/8" (230 MM)
D: 3-1/8" (79 MM)
C: 11-3/8 OZ (322 CCM)



CABERNET
0454/0
H: 9-3/4" (247 MM)
D: 4-1/8" (105 MM)
C: 28-1/4 OZ (800 CCM)



PINOT NOIR
0454/07
H: 9-5/8" (246 MM)
D: 4-1/2" (113.5 MM)
C: 27-1/8 OZ (770 CCM)



SHIRAZ
0454/32
H: 9-5/8" (244 MM)
D: 4" (101 MM)
C: 25 OZ (709 CCM)



**RIESLING/
SAUVIGNON BLANC**
0454/05
H: 9-1/2" (240 MM)
D: 3-3/8" (86.5 MM)
C: 16-1/4 OZ (460 CCM)



OAKED CHARDONNAY
0454/97
H: 8-7/8" (227 MM)
D: 4-1/2" (113.5 MM)
C: 23-5/8 OZ (670 CCM)



PROSECCO SUPERIORE
0454/85
H: 8-3/4" (222 MM)
D: 3-1/8" (79 MM)
C: 10-3/4 OZ (305 CCM)



COCKTAIL
0454/17
H: 6-7/8" (175 MM)
D: 4-1/2" (113 MM)
C: 8-7/8 OZ (250 CCM)

RIEDEL

GRAPE  VARIETAL SPECIFIC®

—RESTAURANT—

Riedel Restaurant is Riedel's benchmark, varietal specific wine glass collection. The Riedel Restaurant collection features special glass shapes and sizes for fine wines and spirits. These glasses have proven to consumers and restaurateurs that wine pleasure and appreciation starts with the glass. They are extremely functional and high in the quality that Riedel is known for, yet reasonably priced.



BORDEAUX GRAND CRU
0447/00
H: 10" (254 MM)
D: 4-1/4" (108 MM)
C: 33-1/2 OZ (960 CCM)



OLD WORLD SYRAH
0447/30
H: 9-3/8" (237 MM)
D: 3-3/4" (96 MM)
C: 22-3/4 OZ (640 CCM)



NEW WORLD PINOT NOIR
0447/07
H: 9" (228 MM)
D: 4-1/4" (108 MM)
C: 30 OZ (850 CCM)



NEW WORLD SHIRAZ
0446/30
H: 8-7/8" (226 MM)
D: 3-3/4" (95 MM)
C: 22-7/8 OZ (650 CCM)



CABERNET/MERLOT
0446/0
H: 8-1/2" (215 MM)
D: 3-3/4" (95 MM)
C: 21-1/2 OZ (610 CCM)



OLD WORLD PINOT NOIR
0446/07
H: 8-1/2" (215 MM)
D: 4-1/4" (108 MM)
C: 24-3/4 OZ (700 CCM)



ZINFANDEL
0446/15
H: 8-1/2" (215 MM)
D: 3-1/8" (79 MM)
C: 13 OZ (370 CCM)



RIESLING
0446/15
H: 8-3/8" (214 MM)
D: 3-1/8" (79 MM)
C: 13 OZ (370 CCM)



CHARDONNAY/VIIGNIER
0446/05
H: 8" (203 MM)
D: 3-1/8" (79 MM)
C: 12-3/8 OZ (350 CCM)



OAKED CHARDONNAY
0446/97
H: 7-5/8" (195 MM)
D: 4-1/4" (108 MM)
C: 24-3/4 OZ (700 CCM)



CHAMPAGNE WINE GLASS
0446/58
H: 8-3/4" (221 MM)
D: 3-3/8" (85 MM)
C: 15-1/2 OZ (440 CCM)



CHAMPAGNE GLASS
0446/48
H: 8-1/2" (217 MM)
D: 2-3/4" (70 MM)
C: 9-1/8 OZ (260 CCM)



WATER
0446/02
H: 5-7/8" (148 MM)
D: 3" (78 MM)
C: 12-3/8 OZ (350 CCM)

ACCESSORIES



RIEDEL MICROFIBER POLISHING CLOTH (64x50 CM)
20 PIECES
5010/07



3 OZ (100 ML)

RIEDEL 003
 WHITE WINE/
 CHAMPAGNE GLASS

0260/03
 H: 8-3/4" (221 MM)
 D: 3-3/8" (85 MM)
 C: 15-1/2 OZ (440 CCM)



RIEDEL 001
 MAGNUM
 # 0260/0
 H: 10-1/2" (261 MM)
 D: 4-3/8" (110 MM)
 C: 35 OZ (995 CCM)



RIEDEL 002
 RED WINE
 # 0260/02
 H: 9-3/4" (247 MM)
 D: 3-7/8" (97 MM)
 C: 23-1/2 OZ (667 CCM)



DEGUSTAZIONE 0
 # 0489/41
 H: 4-5/8" (118 MM)
 D: 3-3/4" (96 MM)
 C: 20 OZ (570 CCM)



RIEDEL MOSEL
 # 1416/03
 H: 11-1/4" (285 MM)
 D: 4-1/4" (108 MM)
 C: 46-1/2 OZ (1320 CCM)

NEW 2022

WINE FRIENDLY

Ouverture
restaurant

The Ouverture Restaurant series is a utilitarian update to Riedel's consumer-friendly Ouverture collection. Created to help both restaurateurs and their clients, Ouverture Restaurant's versatile bowl shapes for red and white will increase patrons' drinking pleasure, and their sturdy and slightly cropped stems will make for more efficient serving and storing.



4 OZ (125 ML)

MAGNUM

0480/90
H: 7-7/8" (201 MM)
D: 3-1/2" (90 MM)
C: 18-5/8 OZ (530 CCM)

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RED WINE
0480/00
H: 7-3/8" (187 MM)
D: 3-1/8" (79 MM)
C: 12-3/8 OZ (350 CCM)



WHITE WINE
0480/05
H: 7-1/8" (180 MM)
D: 2-7/8" (73 MM)
C: 9-7/8 OZ (280 CCM)



CHAMPAGNE GLASS
0480/08
H: 8-3/4" (224 MM)
D: 2-3/4" (70 MM)
C: 10-1/4 OZ (290 CCM)



WATER
0480/01
H: 3-1/8" (80 MM)
D: 3-1/8" (79.5 MM)
C: 11-5/8 OZ (330 CCM)

degustazione

DEGUSTAZIONE, created with young entrepreneurs in mind, is a collection offered at an accessible price for restaurateurs who still wish to serve their customers flavor-maximizing wine friendly glasses. These wine glasses offer patrons the wine friendly experience, and are the perfect starter glassware for restaurateurs on the rise.



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RED WINE
0489/0
H: 8-7/8" (225 MM)
D: 3-1/2" (89 MM)
C: 19-3/4 OZ (560 CCM)



WHITE WINE
0489/01
H: 8" (205 MM)
D: 3-1/8" (79 MM)
C: 12 OZ (340 CCM)



CHAMPAGNE FLUTE
0489/48
H: 5" (224 MM)
D: 3" (78 MM)
C: 7-3/8 OZ (212 CCM)



DEGUSTAZIONE O
0489/41
H: 4-5/8" (118 MM)
D: 3-3/4" (96 MM)
C: 20 OZ (570 CCM)

DEGUSTAZIONE POUR LINE#
0489/10
H: 8-7/8" (225 MM)
D: 3-1/2" (96 MM)
C: 19-3/4 OZ (560 CCM)

CE-CALIBRATION MARK*

To ensure the exact volume is being served every time, these glasses feature calibration marks (0,1 l and 0,2 l) according to EU Directive 2004/22/EC 2004. Various collection sizes available on request.



POUR LINE ML

To aid restaurateurs with the perfect pour, the three star-shaped marks indicate 100, 125, and 150 ml. Various collection sizes available on request.



POUR LINE FL. OZ

To aid restaurateurs with the perfect pour, the three star-shaped marks indicate 3, 5, and 6 fluid ounces. Various collection sizes available on request.

RIEDEL BYR

RIEDEL BAR is composed of a variety of stylish and functional glasses designed to enhance the enjoyment of fine spirits by showcasing the aromatics and flavor characteristics while minimizing the bite of alcohol.



TEQUILA
0446/18
H: 8-1/4" (210 MM)
D: 2-5/8" (68 MM)
C: 6-3/4 OZ (190 CCM)



RUM/AQUAVIT
0512/10
H: 8" (205 MM)
D: 3" (78 MM)
C: 7 OZ (200 CCM)



COGNAC
0446/71
H: 7-1/2" (190 MM)
D: 2-3/4" (70 MM)
C: 6-1/8 OZ (175 CCM)



PORT
0446/60
H: 6-7/8" (175 MM)
D: 2-7/8" (72 MM)
C: 9-3/8 OZ (265 CCM)



BEER
0446/11
H: 6-3/4" (170 MM)
D: 3-3/8" (86 MM)
C: 17-5/8 OZ (500 CCM)



SINGLE MALT WHISKY
0446/80
H: 4-1/2" (115 MM)
D: 2-5/8" (68 MM)
C: 7 OZ (200 CCM)



WHISKY
0480/02
H: 3-7/8" (100 MM)
D: 3-1/8" (80 MM)
C: 15-1/8 OZ (430 CCM)



WATER
0480/01
H: 3-1/8" (80 MM)
D: 3-1/8" (79.5 MM)
C: 11-5/8 OZ (330 CCM)

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WINE FRIENDLY SWIRL restaurant

MANHATTAN B A R T U M B L E R



SWIRL RED
0413/30
H: 4-3/4" (120 MM)
D: 3-5/8" (91 MM)
C: 18-5/8 OZ (530 CCM)



SWIRL WHITE
0413/33
H: 4" (103 MM)
D: 3-1/8" (80.5 MM)
C: 11-4/5 OZ (355 CCM)



SINGLE OLD FASHIONED
0419/01
H: 3-1/2" (90 MM)
D: 3-1/16" (78 MM)
C: 10-1/4 OZ (290 CCM)



DOUBLE OLD FASHIONED
0419/02
H: 3-2/3" (94 MM)
D: 3-1/3" (85 MM)
C: 12-1/2 OZ (370 CCM)



HIGHBALL
0419/04
H: 5-2/3" (146 MM)
D: 2-4/5" (72 MM)
C: 11-4/5 OZ (350 CCM)

RESTAURANT O

Restaurant O makes broken stems a thing of the past. Based on the benchmark shapes of Riedel's Vinum collection, O offers a stemless tumbler option which is the ideal glass for everyday use. It is Riedel's most casual collection and an elegant, uncomplicated design.



CABERNET/MERLOT
0412/0
H: 4-7/8" (121 MM)
D: 3-3/4" (95 MM)
C: 21-1/8 OZ (620 CCM)



SYRAH/SHIRAZ
0412/30
H: 5-3/8" (132 MM)
D: 3-3/4" (95 MM)
C: 21-7/8 OZ (620 CCM)



PINOT NOIR
0412/67
H: 4-7/8" (124 MM)
D: 4-1/4" (108 MM)
C: 26-7/8 OZ (762 CCM)



PINOT/NEBBIOLO
0412/07
H: 4-1/2" (112 MM)
D: 4-1/4" (107.5 MM)
C: 23-7/8 OZ (690 CCM)



CHAMPAGNE GLASS
0412/28
H: 4-3/4" (122 MM)
D: 2-1/2" (62.5 MM)
C: 9-1/4 OZ (264 CCM)



VIOGNIER/CHARDONNAY
0412/05
H: 3-7/8" (96 MM)
D: 3-1/8" (79 MM)
C: 11-1/4 OZ (320 CCM)



OAKED CHARDONNAY
0412/97
H: 3-3/8" (94 MM)
D: 4-1/4" (107.5 MM)
C: 20-3/4 OZ (580 CCM)



RIESLING/SAUVIGNON BLANC
0412/15
H: 4-1/4" (108 MM)
D: 3-1/8" (79 MM)
C: 13-1/4 OZ (375 CCM)



SPIRITS
0412/60
H: 3-1/2" (90 MM)
D: 2-5/8" (67.5 MM)
C: 8-1/4 OZ (235 CCM)



STEMLESS RIEDEL
O PRODUCTION

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SL RIEDEL STEMLESS WINGS (2021): This series was redesigned by Georg Riedel in 2020 to ensure its smaller size maintains the delicate and important characteristics of each wine. Experience the unique curvature of SL RIEDEL Stemless Wings, following the release of our incredibly popular collection RIEDEL Winewings in 2020. This stemless creation is the perfect complement to the original stemmed series, featuring three stemless wine tumblers crafted by 10th generation Georg Riedel. To ensure the tumblers sit comfortably within the drinker's hand, each Grape Varietal shape required a set of new prototypes to determine how much the glass could be reduced while maintaining the delicate and important characteristics of each wine.



CABERNET SAUVIGNON
0789/0
H: 4-3/4" (121 MM)
D: 3-7/8" (100 MM)
C: 670 OZ (23-5/8 CCM)



PINOT NOIR/NEBBIOLO
0789/07
H: 4-3/4" (121 MM)
D: 3-7/8" (100 MM)
C: 620 OZ (21-7/8 CCM)



RIESLING/CHAMPAGNE GLASS
0789/15
H: 4-1/4" (109 MM)
D: 3-1/2" (90 MM)
C: 420 OZ (14-5/8 CCM)

RIEDEL BAR

DRINK SPECIFIC GLASSWARE

With the RIEDEL BARWARE COLLECTION, RIEDEL takes special account of the requirements of restaurants and bars with regards to cocktail and spirits glasses. The professional glass series DRINK SPECIFIC GLASSWARE is offered exclusively for catering or restaurants and was developed with an eye to their entrepreneurial demands. This new collection answers the need for cocktail-specific glassware among restaurants and bars with glasses perfected for thousands of cocktails.



ABOUT THE DRINK
SPECIFIC
GLASSWARE
COLLECTION

DOUBLE ROCKS GLASS*

0417/07
H: 4" (103 MM)
D: 3-1/4" (83 MM)
C: 12.5 OZ (370 CCM)

*PRODUCT DESIGN
©RIEDEL ©ZANE HARRIS

NEW 2022



2 OZ (59 ML)



NEAT GLASS*
0417/01
H: 3" (77 MM)
D: 2-3/8" (70 MM)
C: 6-1/8 OZ (174 CCM)



ROCKS GLASS*
0417/02
H: 3-1/4" (83 MM)
D: 3-1/4" (82 MM)
C: 9-7/8 OZ (283 CCM)



NICK & NORA*
0417/05
H: 6" (153 MM)
D: 3" (77 MM)
C: 4-7/8 OZ (140 CCM)



SOUR GLASS*
0417/06
H: 6-1/4" (158 MM)
D: 3-7/8" (97 MM)
C: 7-5/8 OZ (217 CCM)

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ALL PURPOSE GLASS*
417/0
H: 7-3/8" (187 MM)
D: 3-1/8" (79 MM)
C: 12-3/8 OZ (350 CCM)



HIGHBALL GLASS*
0417/04
H: 6" (154 MM)
D: 2-1/2" (65 MM)
C: 10-7/8 OZ (310 CCM)



FIZZ GLASS*
0417/03
H: 6-3/8" (163 MM)
D: 2-3/8" (60 MM)
C: 9-3/8 OZ (265 CCM)



MIXING GLASS*
0417/23
H: 6-7/8" (176 MM)
D: 3-7/8" (98 MM)
C: 22-7/8 OZ (650 CCM)

RIEDEL BYR

TUMBLER COLLECTION

With the RIEDEL BARWARE COLLECTION, RIEDEL takes special account of the requirements of restaurants and bars with regards to cocktail and spirits glasses. This collection features the perfect 'must have' glasses for all cocktails and mixed drinks. 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.

RIEDELSPEY

NEW 2022



SINGLE OLD FASHIONED
0418/01
H: 3-1/8" (80 MM)
D: 3-1/8" (80 MM)
C: 8-5/8 OZ (245 CCM)



WHISKY
0418/02
H: 4" (102 MM)
D: 3-1/4" (82 MM)
C: 10-3/8 OZ (295 CCM)



LONGDRINK
0418/04
H: 5-7/8" (148 MM)
D: 3-1/8" (77 MM)
C: 13-1/4 OZ (375 CCM)

RIEDEL FIRE



WHISKY
0512/02 S1
H: 3-7/8" (98 MM)
D: 3-1/4" (84 MM)
C: 10-3/8 OZ (295 CCM)



LONGDRINK
0512/04 S1
H: 6" (151 MM)
D: 3" (77 MM)
C: 13-1/4 OZ (375 CCM)

18

OPTICAL O



WHISKY
0512/05
H: 3-3/4" (96 MM)
D: 3-1/8" (79 MM)
C: 12-1/8 OZ (344 CCM)



LONGDRINK
0512/90
H: 4-1/5" (113 MM)
D: 3-3/4" (95 MM)
C: 20-1/2 OZ (580 CCM)



ALL PURPOSE GLASS
0512/67
H: 4-7/8" (124 MM)
D: 4-1/4" (108 MM)
C: 26-7/8 OZ (762 CCM)

RIEDEL SHADOWS



WHISKY
0512/02 S5
H: 4" (102 MM)
D: 3-1/4" (82 MM)
C: 11-3/8 OZ (323 CCM)

SPECIAL ORDER ONLY USA
delivery time on request

RIEDEL FIRE&ICE



WHISKY RED
0512/02r
H: 3-7/8" (98 MM)
D: 3-1/4" (84 MM)
C: 10-3/8 OZ (295 CCM)

WHISKY GREEN
0512/02g

WHISKY BLUE
0512/02b

WHISKY YELLOW
0512/02y



HAPPY O GREEN
0412/05g
H: 3-7/8" (96 MM)
D: 3-1/8" (79 MM)
C: 11-1/4 OZ (320 CCM)

HAPPY O RED
0412/05r

HAPPY O BLUE
0412/05b

HAPPY O YELLOW
0412/05y



HAPPY O VOL. 2 ORANGE
0412/05o
H: 3-7/8" (96 MM)
D: 3-1/8" (79 MM)
C: 11-1/4 OZ (320 CCM)

HAPPY O Vol. 2

HAPPY O VOL. 2 AZURE BLUE
0412/05a

HAPPY O VOL. 2 VIOLET
0412/05v

HAPPY O VOL. 2 CINNABAR RED
0412/05cC

THE ART OF DECANTING WINE

NEW 2022



RIEDEL MOSEL

1416/03
H: 11-1/4" (285 MM)
D: 4-1/4" (108 MM)
C: 46-1/2 OZ (1320 CCM)



750 ccm
26-1/2 oz

RIEDEL PERFORMANCE

1496/13
H: 9-5/8" (245 MM)
D: 5-1/2" (139 MM)
C: 36-3/4 OZ (1040 CCM)



750 ccm
26-1/2 oz

SYRAH

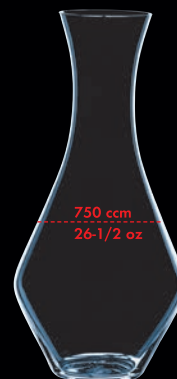
1486/13
H: 9-5/8" (245 MM)
D: 5-1/4/8" (135 MM)
C: 36-3/4 OZ (1040 CCM)



750 ccm
26-1/2 oz

RIEDEL APPLE NY

1466/13
H: 7-3/4" (195 MM)
D: 5-3/8" (135 MM)
C: 52-7/8 OZ (1500 CCM)



750 ccm
26-1/2 oz

MERLOT

1446/14
H: 9-1/2" (240 MM)
D: 4-1/2" (115 MM)
C: 34-1/4 OZ (970 CCM)

DECANTER · HANDMADE · FINE CRYSTAL

Since RIEDEL whole-heartedly believes all wines - young and old, red, white or sparkling - can be enhanced by decanting, it is only natural that they would have a wide selection of decanters in their collection; many elegant, complex, hand-made designs. Decanting young wines in RIEDEL decanters gives the wine a chance to bloom and attain a stage of development that normally requires years of aging - liberating the aromas, intensifying the fruitiness of the mid-palate and rounding out the texture. While decanting older wine, allows the wine to separate from any deposits that may have formed in the bottle over time. RIEDEL'S decanters are sculptural enough to qualify as art but are also incredible triumphs of functionality - a classic RIEDEL hallmark.



HOW TO CLEAN A
RIEDEL DECANTER

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ULTRA

2400/14
H: 8-3/8" (225 MM)
D: 8" (205 MM)
C: 43-3/8 OZ (1230 CCM)



MEDOC

2019/04
H: 11-3/8" (290 MM)
D: 4-1/8" (105 MM)
C: 39-1/8 OZ (1110 CCM)



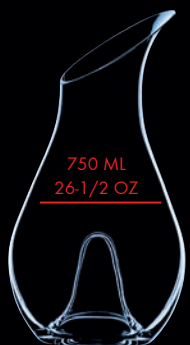
AMADEO

1756/13
H: 13-7/8" (350 MM)
D: 8" (205 MM)
C: 52-7/8 OZ (1500 CCM)



EVE

1950/09
H: 19-7/8" (505 MM)
D: 8-1/2" (215 MM)
C: 48-3/8 OZ (1370 CCM)



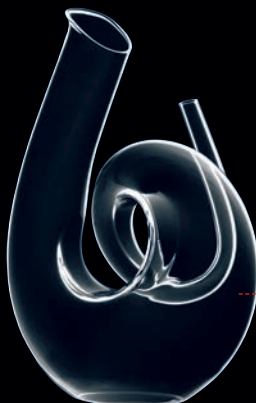
O SINGLE

1414/13
H: 8-7/8" (225 MM)
D: 4-3/4" (120 MM)
C: 34-1/2 OZ (980 CCM)



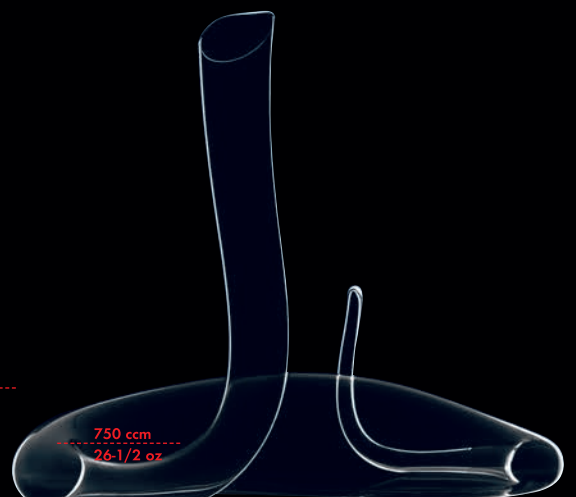
CORNETTO SINGLE

1977/13
H: 12-3/4" (325 MM)
D: 4-3/4" (120 MM)
C: 42-3/8 OZ (1200 CCM)



CURLY CLEAR

2011/04 S1
H: 10-1/2" (265 MM)
D: 6-3/4" (170 MM)
C: 49-3/8 OZ (1400 CCM)



MAMBA

1950/19
H: 17-3/4" (325 MM)
D: 12-3/4" (320 MM)
C: 52-7/8 OZ (1500 CCM)

ALL ABOUT RIEDEL

WINE CRITIC ROBERT M. PARKER JR. OF THE WINE ADVOCATE:

"The finest glasses for both technical and hedonistic purposes are those made by RIEDEL. The effect of these glasses on fine wine is profound. I cannot emphasize enough what a difference they make."

Michel Bettane, GUIDE BETTANE ET DESSEAUVE:

"It takes a great deal of effort for a talented winemaker to produce a good wine. These efforts can be ruined in no time if the wine is not served properly."

The quality of the glass plays a crucial role here and RIEDEL produces the largest range of high quality glasses, specifically fine-tuned to fit the predominant wine varietals of the planet. RIEDEL makes it possible to fully appreciate all the nuances of aromas and tastes from the best wines of the world."

TIME MAGAZINE:

"The RIEDEL family has never stamped its name on a single bottle of wine. But over the past 50 years, this Austrian clan of master glassmakers has done more to enhance the oenophile's pleasure than almost any winemaking dynasty."

ABOUT RIEDEL CRYSTAL

- RIEDEL CRYSTAL (established 1756) has been producing glass in the heart of Europe for over 265 years and for eleven generations.
- Family owned and operated by GEORG J. RIEDEL (10 th. generation) and MAXIMILIAN J. RIEDEL (11 th. generation).
- RIEDEL is recognized worldwide for designing and producing the highest quality glasses and decanters for the enjoyment of wine and spirits.
- Top-rated wineries and restaurants throughout the world use RIEDEL.
- RIEDEL produces collections for every lifestyle and price range, whether for critical wine evaluation, a picnic or dinner. There is a series for every wine lover.

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AT RIEDEL, CONTENT COMMANDS SHAPE

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

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

WHY SHAPE MATTERS

- Stemware consists of three parts: the bowl, stem and base.
- The height of the stem and the width of the base are part of the glass design (known as the architecture).
- Grape varietal specific stemware features finely-tuned glass bowls consisting of three 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. Flavor:** Grape varietal specific stemware creates a balanced interaction between the fruit, minerality, acidity and bitter components of a wine.
- 4. Finish:** Grape varietal specific stemware offers a pleasant, seamless, harmonious, and long lasting aftertaste.



THE ARCHITECTURE OF STEMWARE

Comprises three parts: bowl – stem – base.

The design (architecture or construction) of a stemmed glass must ensure that the size, height and width are in perfect harmony. The size of the bowl has to be in proportion to the height of the stem and the width of the base. Respecting the exact ratio between these dimensions ensures the glass is correctly and seamlessly proportioned. Table top “classics” are composed using the magic “golden architectural formula”. Early glass architecture, around 1920, took the lead, spear-headed by three Viennese architects (Loos, Hoffmann, Ertl). CLAUDS J. RIEDEL’s designs from the late 1950’s, reestablished and took on this concept, which combined with influence from French and Irish classics resulted in stemware featuring this “construction”, which is so pleasing to the eye.

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 6 oz/100 to 125 ml. Never over-pour the glass.
- The ample, gracious glass volume offers great wines the room to breathe and to express the unique message of the aroma.

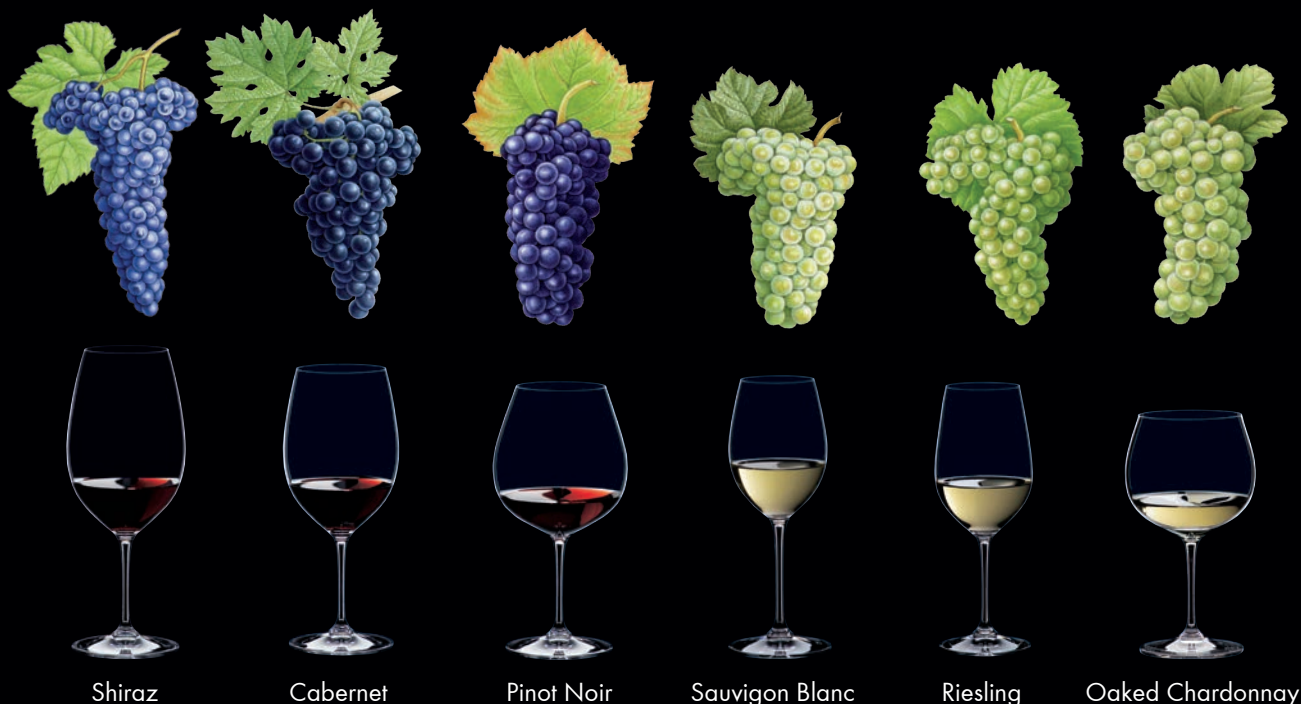
CARING FOR YOUR RIEDEL CRYSTAL

- Dishwasher-safe

SELECTING THE RIGHT RIEDEL GLASS RIEDEL

Offers the option of either ‘varietal specific’ glasses, for dedicated wine lovers, or ‘wine friendly’ glasses, for informal wine drinkers. When choosing a grape varietal specific RIEDEL glass, consider that it is designed for, and performs at its best with, a specific type of wine. A grape varietal specific RIEDEL glass is a wine tool – ‘the key to wine’ – shaped to unlock the most elusive characteristics. Visit our Wine Glass Guide at RIEDEL.COM to identify the right glass for your wine.

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IS THERE ONE GLASS FOR ALL MY WINES?

The three most versatile shapes for red and white wines are the WINE FRIENDLY Magnum and the VINUM Riesling Grand Cru, but please remember: shape does matter for maximum intensity and total enjoyment of wine.

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

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



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 ageing 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 the skin and juice) and oak influence (malolactic fermentation, gentle wood flavors combined with ageing and aeration).

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

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

- There are two reasons why we decant wines:

1. Decant an older wine to separate it from its sediment.
2. Decant a younger wine to increase aeration, revealing more complexity, and opening up aromas and flavors.

- To enjoy young wines fully (up to 10 years for both red and white) consider opening them 8-12 hours prior to consumption for aeration, or decant the wine, as this shortens the aeration process.
- The main preservation element in wine is carbon dioxide, which is integrated with the wine during the first (= alcoholic) fermentation.
- Decanting reduces the amount of carbon dioxide and "matures" the wine, allowing the bouquet to develop faster.
- On the palate, decanted wine expresses higher levels of fruit in red wines and tends to integrate and smooth out tannins.
- When decanting young wines, turn the bottle directly into the decanter and let it splash into the vessel to maximise aeration.
- When decanting off the sediment of an old wine, slowly pour the wine into the decanter without allowing any sediment to leave the bottle.
- Suggest the customer considers trying the following exercise: Using identical glasses, decant half the bottle and serve the other half directly from the bottle - then draw your own conclusion.

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

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

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GLASS FURNACE BLOWN



HAND-MADE



BOWL



STEM



BASE



HAND-MADE SIGN

INSTRUCTIONS



Microfiber Polishing Cloth

- Wash at boiling temperature (to kill bacteria) with odorless soap
- Should be machine washed at min. 170° F/60° C
- Never use fabric softener when rinsing your microfiber polishing cloth (avoids grease film on surface)

Caring for your Riedel Crystal

- Riedel glasses are dishwasher safe
- 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)
- Glass polishing: Use two polishing cloths, never hold the glass by the base to polish the bowl
- Stem snap: Occurs through mishandling = torque or bend pressure at the stem
- Storage: Avoid glass storage in kitchen cabinets which have strong aromas that translates into glass



HOW TO CLEAN A RIEDEL DECANTER

For a perfect result



1. Wash under warm water, detergent is not necessary

2. Place on linen to drain for the time being

3. For extra shine, steam over boiling water

4. To polish use microfibre polishing cloths

5. Hold glass by base and polish

6. Use left hand to cradle the bowl and polish with your right hand

NEVER twist the base and bowl

7. Perfect result

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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"

Made in China



Rules when handling connoisseur glasses



FILLING THE GLASS

Do not over-pour. This will ensure maximum development of the wine's bouquet, and also provide the most elegant table setting.



HOLDING THE GLASS

The appropriately filled glass should always be held by the stem rather than the bowl.



SWIRLING THE GLASS

Carefully swirling the glass allows oxygen into the wine by increasing its surface area and helps release the wine's rich, mature aroma.



WHY AND HOW TO DECANT WINES

To decant wine means to transfer it from its bottle to a decanter or carafe before drinking. During storage or aging, wine can develop a solid deposit or sediment at the bottom of the bottle. Decanting is an easy means of separating the sediment from the wine. It also helps the wine breathe, as the greater surface diameter lets more oxygen reach the wine than the bottle does.



WINE TEMPERATURE

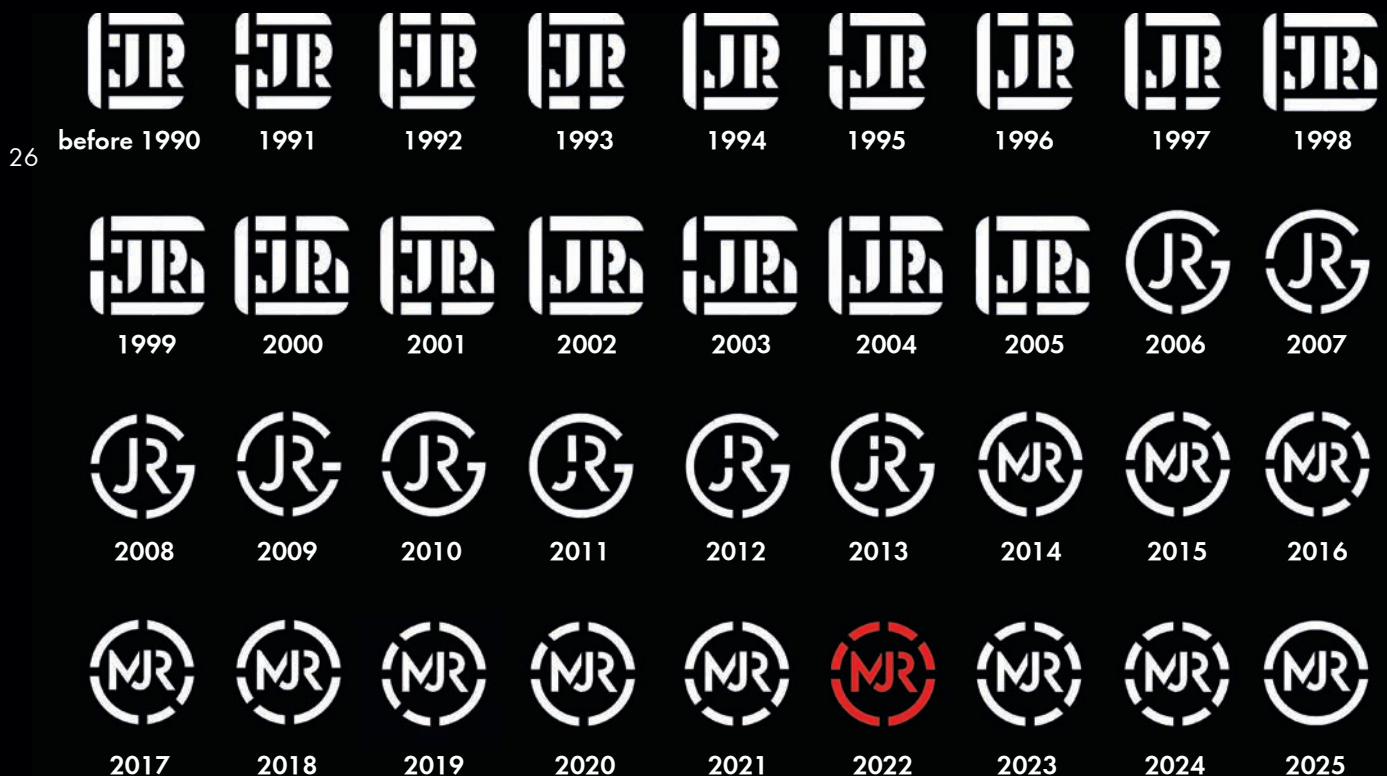
Before decanting/or serving wine, store it at appropriate temperatures (red wine 59-63°F, 15-17°C, white wines at 50-54°F, 10-12°C). The proper serving temperature enhances the quality of the wine by allowing it to fully develop its characteristic aromas and flavours.

TRADEMARK

(1) *Riedel*

(2) **RIEDEL**

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 and hand-finished products. The distinctive Riedel signature is now featured on the base of all these products. This signature trademark (1) helps our customers to distinguish immediately between hand-made, hand-finished products and those made by machine (2). Our machine-made products carry this 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 on the way some of the most dramatic events in European history.



IF YOUR WINE COULD CHOOSE A GLASS, IT WOULD BE RIEDEL.

FOLLOW US ON INSTAGRAM – CONNECT, FOLLOW AND LOVE IT





RIEDEL



THE WINE GLASS COMPANY

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.



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