RIEDEL is a 300 year-old family owned company known for its creation and development of varietal-specific stemware. RIEDEL is the first 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 complementing alcoholic beverages and other drinks.

In 2013 the company began a new era of innovation, applying its knowledge of form and function to non-alcoholic beverages. Accepting the invitation of the Coca-Cola Company, and with the support of its Atlanta based flavor experts, RIEDEL applied its taste-tested blueprint to create a finely-tuned, specific shape to enhance the enjoyment of the world's most iconic beverage, classic Coca-Cola. Concurrently, RIEDEL began its first introduction into hot beverages, utilizing the expertise of Nespresso's coffee authorities in Lausanne, Switzerland to develop two machine-blow shapes for espresso, which amplify the distinct flavors of the coffee leader's popular coffee blends.

Since its founding in 1756 and its pioneering of varietal-specific stemware beginning in 1958, RIEDEL has become the brand of choice for wine connoisseurs, hospitality professionals, and consumers worldwide. RIEDEL glassware is distributed worldwide and can be readily found at retailers and fine dining destinations.
Sommeliers Restaurant (2013) was introduced to commemorate Claus J. Riedel’s revolutionary Sommeliers series first presented at the Italian Sommeliers congress in Orvieto (October 1973) celebrating its 40th anniversary in 2013. Claus Riedel was the first glass maker in history to discover that the shape of the glass affects the enjoyment of wine. Riedel created 2013 the Sommeliers Restaurant glasses to answer the demand of the hospitality industries for varietal-specific glassware which heightens the wine experience for the guest. In order to avoid confusion will each Sommeliers Restaurant glass carry on the base its own identification highlighting “Riedel Restaurant” on the stem’s base.

“Fatto a Mano”, meaning hand-made in Italian, is RIEDEL’s colourful wine glass series. Hand-made in Austria, this stemware collection bears the typical attributes of a RIEDEL product: varietal specific, thin blown, unadorned, and standing tall on slender stems. The available colours for the stems of the glasses are white, black, yellow, red, green, pink or blue. Additionally, RIEDEL offers a special edition with a twisted stem in black and white. 8 shapes of this special edition are available: Bordeaux Grand Cru, Burgundy Grand Cru, Cabernet/Merlot, Old World Pinot Noir, Old World Syrah, Champagne Wine Glass, Riesling/Zinfandel, Oaked Chardonnay.

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.

RO based on availability
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.

Images shown at 20% of actual size.
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.

SPECIAL ORDER ONLY*

* delivery time on request
CHAMPAGNE WINE GLASS
# 0449/28
H: 9-1/4" (235 MM)
D: 3-3/8" (85 MM)
C: 15-3/4 OZ (445 CCM)

CHAMPAGNE WINE GLASS FEATURED IN ACTUAL SIZE

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

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

COUPE/COCKTAIL
# 0449/09
H: 6-3/4" (170 MM)
D: 4-1/4" (108 MM)
C: 8-1/2 OZ (240 CCM)
Extreme glasses are named for their extreme contours and have diamond-shaped bowls that angles out dramatically before narrowing at the top. The result is an exceedingly wide evaporation surface that intensifies and enhances silkiness in the mouth of New World wines, which tends to be more fruit driven.

Images shown at 20% of actual size.

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. Simple wine glasses offer patrons the wine friendly experience, and are the perfect starter glassware for restaurateurs on the rise.

Images shown at 20% of actual size.
Since RIEDEL wholeheartedly 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 aroma, 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.
**Double Magnum**

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

**White Wine**

- **Height (H):** 7-1/8" (180 MM)
- **Diameter (D):** 2-7/8" (73 MM)
- **Capacity (C):** 9-7/8 OZ (280 CCM)

**Champagne Glass**

- **Height (H):** 8-3/4" (224 MM)
- **Diameter (D):** 2-3/4" (70 MM)
- **Capacity (C):** 10-1/4 OZ (290 CCM)

**Red Wine**

- **Height (H):** 7-3/8" (187 MM)
- **Diameter (D):** 3-1/8" (79 MM)
- **Capacity (C):** 12-3/8 OZ (350 CCM)

**Double Magnum**

- **Height (H):** 10-1/2" (261 MM)
- **Diameter (D):** 4-3/8" (110 MM)
- **Capacity (C):** 35 OZ (995 CCM)

**Old World Pinot Noir**

- **Height (H):** 8-1/2" (215 MM)
- **Diameter (D):** 4-1/4" (108 MM)
- **Capacity (C):** 24-3/4 OZ (700 CCM)

**Zinfandel**

- **Height (H):** 8-1/2" (215 MM)
- **Diameter (D):** 3-1/8" (79 MM)
- **Capacity (C):** 13 OZ (370 CCM)

**Oaked Chardonnay**

- **Height (H):** 7-5/8" (195 MM)
- **Diameter (D):** 4-1/4" (108 MM)
- **Capacity (C):** 24-3/4 OZ (700 CCM)

**Riesling**

- **Height (H):** 8-3/8" (214 MM)
- **Diameter (D):** 3-1/8" (79 MM)
- **Capacity (C):** 13 OZ (370 CCM)

**Chardonnay/Viognier**

- **Height (H):** 8" (203 MM)
- **Diameter (D):** 3-1/8" (79 MM)
- **Capacity (C):** 12-3/8 OZ (350 CCM)

**New World Shiraz**

- **Height (H):** 8-7/8" (226 MM)
- **Diameter (D):** 3-3/4" (95 MM)
- **Capacity (C):** 22-7/8 OZ (650 CCM)

**Cabernet/Merlot**

- **Height (H):** 8-1/2" (215 MM)
- **Diameter (D):** 3-3/4" (95 MM)
- **Capacity (C):** 21-1/2 OZ (610 CCM)

**New World Pinot Noir**

- **Height (H):** 9" (228 MM)
- **Diameter (D):** 4-1/4" (108 MM)
- **Capacity (C):** 30 OZ (850 CCM)

**Old World Syrah**

- **Height (H):** 9-3/8" (237 MM)
- **Diameter (D):** 3-3/4" (96 MM)
- **Capacity (C):** 22-3/4 OZ (640 CCM)

**Bordeaux Grand Cru**

- **Height (H):** 10" (254 MM)
- **Diameter (D):** 4-1/4" (108 MM)
- **Capacity (C):** 33-1/2 OZ (960 CCM)

**Champagne Glass**

- **Height (H):** 8-1/2" (217 MM)
- **Diameter (D):** 2-3/4" (70 MM)
- **Capacity (C):** 9-1/8 OZ (260 CCM)

**Champagne Wine Glass**

- **Height (H):** 8-3/4" (221 MM)
- **Diameter (D):** 3-3/8" (85 MM)
- **Capacity (C):** 15-1/2 OZ (440 CCM)

**Water**

- **Height (H):** 5-7/8" (148 MM)
- **Diameter (D):** 3" (78 MM)
- **Capacity (C):** 12-3/8 OZ (350 CCM)

**Riedel Microfiber Polishing Cloth (64x50 CM)**

- **Pack:** 20 PIECES
- **Code:** 5010/07

**Ouverture Restaurant Series**

- **atar:** Riedel’s benchmark, varietal specific wine glass collection.
- **Features:** Special glass shapes and sizes for fine wines and spirits.
- **Additional Benefits:** More pleasurable drinking experience, appreciation starts with the glass.

**Restaurant Series**

- **atar:** Ouverture Restaurant series is a utilitarian update to Riedel’s consumer-friendly Ouverture collection.
- **Features:** Helps restaurateurs and their clients.
- **Benefits:** Increase patrons’ drinking pleasure, more efficient serving and storing.

**New World**

- **atar:** New World, varietal specific collection.
- **Features:** Shapes and sizes for specific wines.
- **Benefits:** More pleasurable drinking experience.

**Old World**

- **atar:** Old World, varietal specific collection.
- **Features:** Shapes and sizes for specific wines.
- **Benefits:** More pleasurable drinking experience.

**Accessories**

- **Riedel Microfiber Polishing Cloth (64x50 CM)**
- **Pack:** 20 PIECES
- **Code:** 5010/07

**Riedel Restaurant**

- **atar:** Riedel’s benchmark, varietal specific collection.
- **Features:** Special glass shapes and sizes for fine wines and spirits.
- **Benefits:** More pleasurable drinking experience, appreciation starts with the glass.

**New World**

- **atar:** New World, varietal specific collection.
- **Features:** Shapes and sizes for specific wines.
- **Benefits:** More pleasurable drinking experience.

**Old World**

- **atar:** Old World, varietal specific collection.
- **Features:** Shapes and sizes for specific wines.
- **Benefits:** More pleasurable drinking experience.
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.

WINE FRIENDLY 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. Simple wine glasses offer patrons the wine-friendly experience, and are the perfect starter glassware for restaurateurs on the rise.
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 and restaurants and was developed with an eye to the entrepreneurial demands. This new collection answers the need for cocktail-specific glasses among restaurants and bars with glasses perfected for thousands of cocktails.

**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.

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 and restaurants and was developed with an eye to the entrepreneurial demands. This new collection answers the need for cocktail-specific glasses among restaurants and bars with glasses perfected for thousands of cocktails.
Sommelier's Restaurant (2013) was introduced to commemorate Claus J. Riedel's revolutionary Sommeliers series first presented at the Italian Sommeliers congress in Orvieto (October 1973) celebrating its 40th anniversary in 2013. Claus Riedel was the first glass maker in history to discover that the shape of the glass affects the enjoyment of wine. Riedel created 2013 the Sommeliers Restaurant glasses to answer the demand of the hospitality industries for varietal-specific glassware which heightens the wine experience for the guest. In order to avoid confusion will each Sommeliers Restaurant glass carry on the base it's own identification highlighting "Riedel Restaurant" on the stem's base.

"Fatto a Mano", meaning hand-made in Italian, is RIEDEL’s colourful wine glass series. Hand-made in Austria, this stemware collection bears the typical attributes of a RIEDEL product: varietal specific, thin blown, unadorned, and standing tall on slender stems.

The available colours for the stems of the glasses are white, black, yellow, red, green, pink or blue. Additionally, RIEDEL offers a special edition with a twisted stem in black and white. 8 shapes of this special edition are available: Bordeaux Grand Cru, Burgundy Grand Cru, Cabernet/Merlot, Old World Pinot Noir, Old World Syrah, Champagne Wine Glass, Riesling/Zinfandel, Oaked Chardonnay.

RO = this item is supplied as 'Restaurant Quality' meaning that it may contain small imperfections when compared to the same item in 'best quality' and, as such, is offered at a special purchase price exclusively for use in restaurants.

Restaurant O makes broken stems a thing of the past. Based on the benchmark shapes of Riedel's Vinum collection, O offers a dishwasher-friendly option which is the ideal glass for everyday use. It’s 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 (600 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
# 0412/28
H: 4-3/4" (122 MM)
D: 2-1/2" (62.5 MM)
C: 9-1/4 OZ (264 CCM)

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

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

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

COCA-COLA GLASS
# 0412/21
H: 6-3/8" (162 MM)
D: 3-1/8" (79 MM)
C: 17 OZ (480 CCM)

TEQUILA
# 0412/81
H: 3-3/4" (94 MM)
D: 2-1/4" (58 MM)
C: 6-3/4 OZ (190 CCM)

COGNAC
# 0412/71
H: 3-3/8" (86 MM)
D: 2-3/8" (59 MM)
C: 5-7/8 OZ (165 CCM)

WHISKY
# 0412/80
H: 3-1/2" (89 MM)
D: 2-1/2" (65 MM)
C: 6-3/4 OZ (190 CCM)
RIEDEL BMR

**TUMBLER COLLECTION**

RIEDEL BMR 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.

**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.**

**Stylish and versatile, MANHATTAN is a classical range of tumblers, specially developed for demanding on premise use. The collection features sizes with the perfect options for spirits, cocktails, long drinks, beer, water and juices. The glasses of the series are easy to handle and ideal for equipping the minibar, breakfasts and any other high volume usage.**

**RIEDEL SHADOWS - WHISKY**

**RIEDEL SHADOWS - LOUIS**

**RIEDEL SHADOWS - FIRE**

**RIEDEL SHADOWS - MANHATTAN**

**WINE FRIENDLY**

**MANHATTAN TUMBLER**

Stylish and versatile, MANHATTAN is a classical range of tumblers, specially developed for demanding on premise use. The collection features sizes with the perfect options for spirits, cocktails, long drinks, tea, water and juices. The glasses of the series are easy to handle and ideal for equipping the minibar, breakfasts and any other high volume usage.
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 and restaurants and was developed with an eye to the entrepreneurial aims. This new collection answers the need for cocktail-specific glassware among restaurants and bars with glasses perfected for thousands of cocktails.

TO AID RESTAURATEURS WITH THE PERFECT POUR, THE THREE STAR-SHAPED MARKS INDICATE 100, 125, AND 150 ML. VARIOUS COLLECTION SIZES AVAILABLE ON REQUEST.

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.

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.
**TUMBLER COLLECTION**

RIEDEL BÜRGERLICHT 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.

<table>
<thead>
<tr>
<th>Style</th>
<th>Code</th>
<th>Height</th>
<th>Diameter</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>DOUBLE OLD FASHIONED</td>
<td>#0419/02</td>
<td>3-2/3&quot; (94 MM)</td>
<td>3-1/3&quot; (85 MM)</td>
<td>12-1/2 OZ (370 CCM)</td>
</tr>
<tr>
<td>HIGHBALL</td>
<td>#0419/04</td>
<td>5-2/3&quot; (146 MM)</td>
<td>2-4/5&quot; (72 MM)</td>
<td>11-4/5 OZ (350 CCM)</td>
</tr>
</tbody>
</table>

**Stylish and versatile, MANHATTAN is a classical range of tumblers, specially developed for demanding on premise use.** The collection features tumblers with the perfect options for spirits, cocktails, long drinks, beer, water and juices. The glasses of the series are easy to handle and ideal for equipping the minibar, breakfasts and any other high volume usage.

<table>
<thead>
<tr>
<th>Style</th>
<th>Code</th>
<th>Height</th>
<th>Diameter</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>SINGLE OLD FASHIONED</td>
<td>#0419/01</td>
<td>3-1/2&quot; (90 MM)</td>
<td>3-1/16&quot; (78 MM)</td>
<td>10-1/4 OZ (290 CCM)</td>
</tr>
</tbody>
</table>

**WINE FRIENDLY**

Named for the ease with which it allows you to swirl your wine, RIEDEL’s SWIRL collection offers a rippled shape with subtle indentations that guide the wine around the vessel while making it easier to hold at the same time. These universal stemless tumblers are also perfect for any type of beverage, such as water, juices and so on.

<table>
<thead>
<tr>
<th>Style</th>
<th>Code</th>
<th>Height</th>
<th>Diameter</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>SWIRL RED</td>
<td>#0413/30</td>
<td>4-3/4&quot; (120 MM)</td>
<td>3-5/8&quot; (91 MM)</td>
<td>20-1/2 OZ (580 CCM)</td>
</tr>
<tr>
<td>SWIRL WHITE</td>
<td>#0413/33</td>
<td>4&quot; (103 MM)</td>
<td>3-1/8&quot; (80.5 MM)</td>
<td>13-3/8 OZ (380 CCM)</td>
</tr>
</tbody>
</table>

**RIEDEL SHADOWS WHISKY**

With the RIEDEL BÄRWARE COLLECTION, RIEDEL takes special account of the requirements of restaurants and bars with regard to cocktail and spirits glasses. This collection features the perfect ‘must have’ glasses for all cocktails and 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.

<table>
<thead>
<tr>
<th>Style</th>
<th>Code</th>
<th>Height</th>
<th>Diameter</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPEY WHISKY</td>
<td>#0418/02</td>
<td>4&quot; (102 MM)</td>
<td>3-1/4&quot; (82 MM)</td>
<td>10-3/8 OZ (295 CCM)</td>
</tr>
<tr>
<td>SPEY LONGDRINK</td>
<td>#0418/04</td>
<td>5-7/8&quot; (148 MM)</td>
<td>3-1/8&quot; (77 MM)</td>
<td>13-1/4 OZ (375 CCM)</td>
</tr>
</tbody>
</table>

**SPEY WHISKY**

RIEDEL glassware is composed of a varieties of stylish and functional glasses designed to enhance the enjoyment of the wine by showcasing the aromatics and flavor characteristics while minimizing the bite of alcohol.

<table>
<thead>
<tr>
<th>Style</th>
<th>Code</th>
<th>Height</th>
<th>Diameter</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>SINGLE MALT WHISKY</td>
<td>#0446/80</td>
<td>4-1/2&quot; (115 MM)</td>
<td>2-5/8&quot; (68 MM)</td>
<td>7 OZ (200 CCM)</td>
</tr>
</tbody>
</table>

**LOUIS WHISKY**

With the RIEDEL BÄRWARE COLLECTION, RIEDEL takes special account of the requirements of restaurants and bars with regard to cocktail and spirits glasses. This collection features the perfect ‘must have’ glasses for all cocktails and 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.

<table>
<thead>
<tr>
<th>Style</th>
<th>Code</th>
<th>Height</th>
<th>Diameter</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>LOUIS LONGDRINK</td>
<td>#0512/90</td>
<td>4-1/5&quot; (113 MM)</td>
<td>3-3/4&quot; (95 MM)</td>
<td>20-1/2 OZ (580 CCM)</td>
</tr>
<tr>
<td>ALL PURPOSE GLASS</td>
<td>#0512/67</td>
<td>4-7/8&quot; (124 MM)</td>
<td>4-1/4&quot; (108 MM)</td>
<td>26-7/8 OZ (762 CCM)</td>
</tr>
<tr>
<td>OPTICAL O WHISKY</td>
<td>#0512/05</td>
<td>3-3/4&quot; (96 MM)</td>
<td>3-1/8&quot; (79 MM)</td>
<td>12-1/8 OZ (344 CCM)</td>
</tr>
</tbody>
</table>

**LOUIS LONGDRINK**

**WINE FRIENDLY**

Learned for the ease with which it allows you to swirl your wine, RIEDEL’s SWIRL collection offers a rippled shape with subtle indentations that guide the wine around the vessel while making it easier to hold at the same time. These universal stemless tumblers are also perfect for any type of beverage, such as water, juices and so on.

<table>
<thead>
<tr>
<th>Style</th>
<th>Code</th>
<th>Height</th>
<th>Diameter</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>SWIRL RED</td>
<td>#0413/30</td>
<td>4-3/4&quot; (120 MM)</td>
<td>3-5/8&quot; (91 MM)</td>
<td>20-1/2 OZ (580 CCM)</td>
</tr>
<tr>
<td>SWIRL WHITE</td>
<td>#0413/33</td>
<td>4&quot; (103 MM)</td>
<td>3-1/8&quot; (80.5 MM)</td>
<td>13-3/8 OZ (380 CCM)</td>
</tr>
</tbody>
</table>

**SPEY LONGDRINK**

**SPEY WHISKY**

RIEDEL glassware is composed of a varieties of stylish and functional glasses designed to enhance the enjoyment of the wine by showcasing the aromatics and flavor characteristics while minimizing the bite of alcohol.

<table>
<thead>
<tr>
<th>Style</th>
<th>Code</th>
<th>Height</th>
<th>Diameter</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPEY WHISKY</td>
<td>#0418/02</td>
<td>4&quot; (102 MM)</td>
<td>3-1/4&quot; (82 MM)</td>
<td>10-3/8 OZ (295 CCM)</td>
</tr>
<tr>
<td>SPEY LONGDRINK</td>
<td>#0418/04</td>
<td>5-7/8&quot; (148 MM)</td>
<td>3-1/8&quot; (77 MM)</td>
<td>13-1/4 OZ (375 CCM)</td>
</tr>
</tbody>
</table>

**SPEY LONGDRINK**

**SPEY WHISKY**

RIEDEL glassware is composed of a varieties of stylish and functional glasses designed to enhance the enjoyment of the wine by showcasing the aromatics and flavor characteristics while minimizing the bite of alcohol.

<table>
<thead>
<tr>
<th>Style</th>
<th>Code</th>
<th>Height</th>
<th>Diameter</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPEY WHISKY</td>
<td>#0418/02</td>
<td>4&quot; (102 MM)</td>
<td>3-1/4&quot; (82 MM)</td>
<td>10-3/8 OZ (295 CCM)</td>
</tr>
<tr>
<td>SPEY LONGDRINK</td>
<td>#0418/04</td>
<td>5-7/8&quot; (148 MM)</td>
<td>3-1/8&quot; (77 MM)</td>
<td>13-1/4 OZ (375 CCM)</td>
</tr>
</tbody>
</table>

**SPEY LONGDRINK**

**SPEY WHISKY**

RIEDEL glassware is composed of a varieties of stylish and functional glasses designed to enhance the enjoyment of the wine by showcasing the aromatics and flavor characteristics while minimizing the bite of alcohol.

<table>
<thead>
<tr>
<th>Style</th>
<th>Code</th>
<th>Height</th>
<th>Diameter</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPEY WHISKY</td>
<td>#0418/02</td>
<td>4&quot; (102 MM)</td>
<td>3-1/4&quot; (82 MM)</td>
<td>10-3/8 OZ (295 CCM)</td>
</tr>
<tr>
<td>SPEY LONGDRINK</td>
<td>#0418/04</td>
<td>5-7/8&quot; (148 MM)</td>
<td>3-1/8&quot; (77 MM)</td>
<td>13-1/4 OZ (375 CCM)</td>
</tr>
</tbody>
</table>

**SPEY LONGDRINK**

**SPEY WHISKY**

RIEDEL glassware is composed of a varieties of stylish and functional glasses designed to enhance the enjoyment of the wine by showcasing the aromatics and flavor characteristics while minimizing the bite of alcohol.

<table>
<thead>
<tr>
<th>Style</th>
<th>Code</th>
<th>Height</th>
<th>Diameter</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPEY WHISKY</td>
<td>#0418/02</td>
<td>4&quot; (102 MM)</td>
<td>3-1/4&quot; (82 MM)</td>
<td>10-3/8 OZ (295 CCM)</td>
</tr>
<tr>
<td>SPEY LONGDRINK</td>
<td>#0418/04</td>
<td>5-7/8&quot; (148 MM)</td>
<td>3-1/8&quot; (77 MM)</td>
<td>13-1/4 OZ (375 CCM)</td>
</tr>
</tbody>
</table>

**SPEY LONGDRINK**

**SPEY WHISKY**

RIEDEL glassware is composed of a varieties of stylish and functional glasses designed to enhance the enjoyment of the wine by showcasing the aromatics and flavor characteristics while minimizing the bite of alcohol.

<table>
<thead>
<tr>
<th>Style</th>
<th>Code</th>
<th>Height</th>
<th>Diameter</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPEY WHISKY</td>
<td>#0418/02</td>
<td>4&quot; (102 MM)</td>
<td>3-1/4&quot; (82 MM)</td>
<td>10-3/8 OZ (295 CCM)</td>
</tr>
<tr>
<td>SPEY LONGDRINK</td>
<td>#0418/04</td>
<td>5-7/8&quot; (148 MM)</td>
<td>3-1/8&quot; (77 MM)</td>
<td>13-1/4 OZ (375 CCM)</td>
</tr>
</tbody>
</table>

**SPEY LONGDRINK**

**SPEY WHISKY**

RIEDEL glassware is composed of a varieties of stylish and functional glasses designed to enhance the enjoyment of the wine by showcasing the aromatics and flavor characteristics while minimizing the bite of alcohol.
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.

**WINE FRIENDLY ouverture 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.

**ACCESSORIES**

Riedel Ouverture Microfiber Polishing Cloth (64x50 CM) 20 PIECES

**DOUBLE MAGNUM**

### WHITE WINE

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

### MAGNUM

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

### RED WINE

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

### CHAMPAGNE GLASS

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

**WINE FRIENDLY**

### 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)

### OAKED CHARDONNAY

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

### RIESLING

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

### CHARDONNAY/VIOGNIER

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

### NEW WORLD PINOT NOIR

- # 0447/07
  - H: 9" (228 MM)
  - D: 4-1/4" (108 MM)
  - C: 30 OZ (850 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)

### BORDEAUX GRAND CRU

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

### CHAMPAGNE GLASS

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

### WATER

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

### RIEDEL MICROFIBER POLISHING CLOTH (64x50 CM)

- # 5010/07

### IMAGES SHOWN AT 20% OF ACTUAL SIZE.
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 - librating 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.
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.

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

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

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

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

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

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

Sauvignon Blanc
# 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)

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

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

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

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

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

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

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

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

Sauvignon Blanc
# 0884/33
H: 9-5/8" (245 MM)
D: 3-1/2" (90 MM)
C: 15-1/2 OZ (440 CCM)
RIEDEL Crystal is a 300 year-old family owned company known for its creation and development of varietal-specific stemware. RIEDEL Crystal is the first 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 accepted for its extraordinary designs complementing alcoholic beverages and other drinks.

In 2013 the company began a new era of innovation, applying its knowledge of form and function to non-alcoholic beverages. Accepting the invitation of the Coca-Cola Company, and with the support of its Atlanta based flavor experts, RIEDEL applied its taste-tested blueprint to create a specifically designed glass to enhance the enjoyment of the world’s most iconic beverage, classic Coca-Cola. Concurrently, RIEDEL began its first introduction into hot beverages, utilizing the expertise of Nespresso’s coffee authorities in Lausanne, Switzerland to develop two machine-blown shapes to express, satisfy and delight the distinct flavors of the coffee leader’s popular coffee blends.

Since its founding in 1756 and its pioneering of varietal-specific stemware beginning in 1958, RIEDEL has become the brand of choice for wine connoisseurs, hospitality professionals, and consumers worldwide. RIEDEL glassware is distributed worldwide and can be readily found at retailers and fine dining destinations.