CHEERS!

RIEDEL @ WINERY ALOIS LAGEDER

MAXIMILIAN JOSEF RIEDEL
11TH GENERATION
PRESENTS FINE CRYSTAL GLASSWARE
A RIEDEL GLASS TURNS A SIP OF WINE INTO A CELEBRATION!
FEEL YOUR WINE
Riedel Superleggero (2015) is a grape-varietal specific crystal glassware series and a revolution in handmade glassware, with finer aesthetics and improved lightness – as reflected in the name itself. With a slightly adapted shape and stem length, it is the perfection of the original Sommeliers design. Following the Riedel philosophy of ‘form follows function’, all Superleggero glasses are primarily ‘tools’ designed to enhance the enjoyment of fine wines. For the first time in Riedel’s history, the designation of the series can be found on the base of the glass next to the Riedel logo. As recommended by Riedel, the series includes not only a Champagne flute and a Coupe but also the new, broader-bowled ‘Champagne Wine Glass’ which allows for optimal enjoyment of the entire spectrum of Champagne flavours. The series covers ten different shapes and sizes.
Sommeliers (1973) – the world’s first grape varietal specific wine glass collection and a design revolution created by Claus J. Riedel (9th generation) who perfected glass design to its essence: bowl, stem and base. Riedel’s Grand Wine Glass Collection was born in 1958 when the „Pokal Hoch“ was first exhibited at the WORLD EXHIBITION in Brussels. The glass was instantly awarded a „Grand Prix“ for its creative and striking design. Shortly afterwards, New York’s Museum of Modern Art (MOMA) selected it for their permanent collection as a significant piece of 1960s design. Today the „Sommeliers Burgundy Grand Cru“ is the linchpin of the hand-made Sommeliers collection. Thin-blown and unadorned, it adheres to the Bauhaus design principle of form follows function. Claus J. Riedel worked with experienced tasters and discovered that wine enjoyed from specifically designed glasses showed more depth and better balance than when served in generic glasses. In 1973 the Sommeliers collection achieved worldwide recognition. The glass collection covers 29 different shapes for wines, champagne and spirits.
INTRODUCING

FATTO A MANO

by Riedel

4900/00BWT
BORDEAUX
GRAND CRU

4900/16BWT
BURGUNDY
GRAND CRU

4900/08BWT
CABERNET/
MERLOT

4900/41BWT
OLD WORLD
SYRAH

4900/07BWT
OLD WORLD
PINOT NOIR

4900/28BWT
CHAMPAGNE
WINE GLASS

4900/15BWT
RIESLING/
ZINFANDEL

4900/97BWT
OAKED
CHARDONNAY
“Fatto a Mano” combines the sophistication of hand-made glass in the style of the ancient Venetian tradition with the very latest 21st century glass making technology, using fully automated machine-blown techniques. The ancient, colorful Venetian glass making tradition inspired and ignited the thought process and lead the way towards the required design, where the stem and base would be made by hand and the bowl blown by machine.
Vinum Extreme (2000) is a crystal wine glass collection designed especially for the enjoyment of “New World” wines, enhancing their bright fruits and intense structure. A very specific glass is required to showcase and highlight the special qualities presented in the best wines from the “New World”. These wines call for shapes, which manage concentration and translate the wine’s message in a perfect way. The series includes 7 different shapes.
A DAY IN THE VINEYARD
Riedel Veritas (2014) is the finest and lightest machine blown crystal glass ever made. Riedel Veritas is visually stunning and a delight to hold, but it also comes with a competitive price against hand-made products from low-cost-manufacturing countries. Riedel Veritas combines the charm of a handmade glass with the consistent accuracy only a machine-made glass can achieve. The Riedel Veritas bowls are based on the DNA of grape varietals and differentiates for the first time between “New World” and “Old World” within one glass collection. Another first for the collection is the ‘Champagne Wine Glass’ which allows the wide range of aromas of Champagne to unfold. The larger rim diameter enables the aromas of Champagne to be released, in a way which is not achieved when using a narrow flute. The glass also includes a ‘sparkling point’ to aid the formation of the Champagne bubbles – effervescence being an important part of the Champagne experience”. The Riedel Veritas collection covers 13 different shapes.

Riedel Veritas is truly the wine glass collection of the 21st century. Perfection perfected.
Wine (1999) was created for those, who feel that unadorned stemware on a well laid table is just not decorative enough. It combines a light-catching, decorative stem and Vinum’s most popular bowl shapes. The appearance and price of Wine positions the collection as functional, wine-specific and machine-blown. „Wine“ delightfully caters to a decorative yet functional niche in the market and covers 8 sizes.
A PICNIC WITH FRIENDS
O (2004) The Riedel connoisseur will be surprised to find that this glass series has something missing – there is no stem or base. Riedel „O” is the innovative take on to the wine tumbler. In short: „O” is the ideal glass for everyday use and for every occasion. It is fun, feels good to hold, looks trendy and it works! The designs of „O” are based on the benchmark shapes of Riedel Vinum. O includes 11 different shapes including the Coca Cola glass.

O 0414/30 SYRAH/SHIRAZ
0414/28 CHAMPAGNE GLASS
0414/0 CABERNET/ MERLOT
0414/07 PINOT/ NEBBIIOLO
0414/15 RIESLING/ SAUVIGNON BLANC
0414/05 VIOGNIER/ CHARDONNAY
0414/97 OAKED CHARDONNAY
0414/60 SPIRITS
0414/02 WHISKY
0414/01 WATER
2414/21 COCA COLA TO GO
KAREN BERNMAN, WINE ENTHUSIAST: “RIEDEL HAS, SINCE 1980’S, SINGLEHANDEDLY REVOLUTIONIZED THE MARKET FOR FINE WINE GLASSWARE.”
1, 2, 4: VINUM CABERNET SAUVIGNON/MERLOT (BORDEAUX) 6416/0; VIOGNIER/CHARDONNAY 6416/05
3: PINOT NOIR (BURGUNDY RED) 6416/07;
BRING ART AND WINE TO THE TABLE
PERFECTION IN DECANTING

WITH ITS STUNNING DESIGN AND INNOVATIVE AERATING FUNCTION, AYAM IS PARTICULARLY SUITABLE FOR YOUNGER RED AND WHITE WINES, AND IS A UNIQUE HAND-MADE EXAMPLE OF THE GLASSMAKERS ART.
VINUM was the world’s first machine-made, grape varietal specific glass series, and is based exclusively on the characteristics of quality, reasonable pricing and wide distribution. VINUM has made a permanent impact on the globe’s wine glass culture. These glasses have proved to consumers and restaurateurs that the pleasure of consuming wine starts with the glass. The Vinum collection, developed by Georg J. Riedel on the principle that the content commands the shape, is the „Vitrum-Vinothek“ for everyday use. VINUM covers 23 different shapes for wines, Champagne and spirits.
A cheery addition to the “O” collection, the aptly-named Happy “O”. Happy “O” is available in eight upbeat colours that lift the spirits and are perfect for water, juices and other soft drinks. While the sides of the glass are clear, the flat bottom of each is pastel-hued, providing a gentle wash of colour. Like all “O” glasses, the Happy “O” fits easily in the dishwasher, picnic basket, mini-bar or small kitchen. Without stems to knock into or over, the “O” is pet-proof and kid-friendly, meaning fewer glasses to replace down the line.
SPEND TIME WITH FRIENDS
RIEDEL SUPERLEGGERO CHAMPAGNE WINE GLASS 4425/28; NACHTMANN CHAMPAGNE COOLER

DANIEL SOGG, ESQUIRE MAGAZINE: “THE ENTIRE WINE INDUSTRY SEEMS CONVINCED THAT BUBBLE TASTES BETTER WHEN DRUNK FROM A CHAMPAGNE WINE GLASS FROM RIEDEL.”
DECANTERS HAND-MADE
KUFSTEIN/AUSTRIA
MAXIMILIAN J. RIEDEL: “OUR GLASSES ARE INSTRUMENTS FOR EVERYBODY WHO ENJOYS WINE, WHO MAKES WINE, WHO LOVES WINE, WHO COLLECTS WINE.”
THERE ARE TWO REASONS WHY WE DECANT WINES:

1. DECANT AN OLDER WINE TO SEPARATE IT FROM ITS SEDIMENT.
2. DECANT A YOUNGER WINE TO INCREASE AERATION, REVEALING MORE COMPLEXITY, AND OPENING UP AROMAS AND FLAVORS.

TO ENJOY YOUNG WINES FULLY (UP TO 10 YEARS FOR BOTH RED AND WHITE) CONSIDER OPENING THEM 8 - 12 HOURS PRIOR TO CONSUMPTION FOR AERATION, OR DECANT THE WINE, AS THIS SHORTENS THE AERATION PROCESS.

THE MAIN PRESERVATION ELEMENT IN WINE IS CARBON DIOXIDE, WHICH IS INTEGRATED WITH THE WINE DURING THE FIRST (= ALCOHOLIC) FERMENTATION.
DECANTING REDUCES THE AMOUNT OF CARBON DIOXIDE AND „MATURES” THE WINE, ALLOWING THE BOUQUET TO DEVELOP FASTER.
ON THE PALATE, DECANTED WINE EXPRESSES HIGHER LEVELS OF FRUIT IN RED WINES AND TENDS TO INTEGRATE AND SMOOTH OUT TANNINS.
WHEN DECANTING YOUNG WINES, TURN THE BOTTLE STRAIGHT INTO THE DECANTER AND LET IT SPLASH INTO THE VESSEL, ALLOWING MAXIMUM AERATION.
WHEN DECANTING OFF THE SEDIMENT OF AN OLD WINE, SLOWLY POUR THE WINE INTO THE DECANTER WITHOUT ALLOWING ANY SEDIMENT TO LEAVE THE BOTTLE.
WE SUGGEST YOU TRY THE FOLLOWING EXERCISE:
USING IDENTICAL GLASSES, DECANT HALF THE BOTTLE AND SERVE THE OTHER HALF DIRECTLY FROM THE BOTTLE - THEN DRAW YOUR OWN CONCLUSION.
TOOLS NEVER GO OUT OF FASHION!
WINE BRINGS PEOPLE TOGETHER
TO SHOW THE WINE FRUIT AT ITS VERY BEST
YOU NEED A RIEDEL GLASS.
RIEDEL VERITAS: CHAMPAGNE WINE GLASS 6449/28; OLD WORLD PINOT NOIR 6449/07
IF YOUR WINE COULD CHOSE A GLASS
- IT WOULD BE RIEDEL!
ANNA LAGEDER FROM THE WINERY ALOIS LAGEDER
CARLOS FALCÓ, MARQUES DE GRÍÑON: “I PREFER RIEDEL GLASSES FOR MY WINES JUST AS I PREFER DIGITAL TECHNOLOGY FOR MY MUSIC, BOTH INSTRUMENTS GIVE MY SENSES MAXIMUM PLEASURE.”
Riedel Bar is a collection of the finest spirit glasses. For the last 50 years Riedel has been the leader in grape specific, wine friendly glassware. The same concept was applied to the spirit glasses. The world’s most renowned spirit experts participated in extensive tasting workshops. The tasters analysed the effect of shapes, size and rim diameters on each beverage to create instruments that express the individual character and originality of the beverage. Riedel Bar brings this collection of superior spirits glasses together for the ultimate home bar and features the most popular fortified wines and spirits. Each glass is finely tuned to increase the enjoyment of spirits by showing the unique character of the beverage; highlighting the tempting fruitiness and de-emphasising the evidence of alcohol on the nose and palate. Claus Riedel was the first in history to develop functional glass shapes. His principal focus was on how to enhance the fragrance and the flavour of the beverage. This philosophy continues to be the driving force at Riedel today.
CHAMPAGNE IS A PLAYGROUND WITH NO END
THE RIEDEL
WINE GLASS CABINET

THE MOST EXCLUSIVE WAY TO STORE YOUR RIEDEL GLASSES AND WINE DECANTERS.
FIND MORE RIEDEL COLLECTION ON RIEDEL.COM OR IN OUR CATALOGUES!
„The Riedel family has never had its name printed on any wine bottle. And yet this Austrian family of masters of the art of glass-making have contributed more to the joy of all wine lovers over the past 50 years than almost any winemaking dynasty.”

TIME MAGAZINE

RIEDEL KEY PARTNER

SPECIAL THANKS