

Riedel Winewings An Inspirational & Striking New Wine Glass Collection from Georg Riedel

Georg Riedel, in his long career as a glassmaker and glass designer, has shaped many functional glasses, each specifically designed to enhance the enjoyment of the liquid flow which it is created. As the leading mind behind varietal specific wine glasses, Riedel strongly believes that a finely tuned glass shape enhances the perception of all aromatic beverages.

In the Summer 2018, Riedel was asked by a customer to create “the ultimate glass” for the “King of Grapes” – Cabernet Sauvignon - a glass which would become the inspiration for a new collection, Riedel Winewings.

Slowly, a new shape emerged: A flat-bottomed glass, wide and reminiscent of the wing of an aircraft, complete with winglets. A new idea was forming. What followed was more than a year of experimentation, tasting, sampling, benchmarking and fine tuning. By making changes to shape, size and rim diameter, through many prototypes, what began as one glass for one grape varietal, developed into seven different glasses to represent the most popular grape varietals.

Riedel Winewings was born and was about to take flight!

Why a flat bottom?

In his own words, Georg Riedel describes the evolution and ultimate functionality of Riedel Winewings: “We make our first impressions by eye and then we smell, before we ever taste. I chose a flat and stretched bottom, with a wing-like shape to increase the surface area between wine and air, which increases the levels of evaporation and develops a greater intensity of aroma. When positioning one’s head to the glass, the nose is closer and is exposed to the wider surface of the wine. However, this alone would not fully deliver the optimal aroma of each grape variety and so, to capture the delicate layered aromas, it was necessary to curve the glass walls and to correctly calibrate the opening of each glass with its rim diameter.”

How Many Glasses?

Riedel Winewings has seven glasses in total, three for red wines, three for white and one for Champagne and sparkling wines.

White Wine Glasses

Georg Riedel explains: “We are dealing with the three classic and most significant white varietals and each features different flavors and even a different mouthfeel, which we believe requires a different glass shape for each in order to truly appreciate their unique characteristics.”

Chardonnay – classic aromas of fresh yellow fruits and rich, buttery flavors when aged in oak barrels and having undergone malolactic fermentation.

Riesling – powerful floral aromas, crisp with acidity and a touch of sweetness (no new oak, no malolactic fermentation).

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Sauvignon Blanc – herbaceous notes, aromas of citrus, high acidity and minerality.

Red Wine Glasses

At Riedel, red wine glass design is based on the grape varietal and its attributes and, based on the impact the skin makes on the wine, all red wines' intensity can be categorized as either mild, medium or powerful. To enhance the enjoyment of those profiles, we suggest three different glass shapes:

Mild: Pinot Noir – fruit forward, light to medium bodied, high perceived acidity and low tannins.

Medium: Syrah – earthy, toasty elements and smooth tannins

Powerful: Cabernet Sauvignon – Aromas of blackcurrant, full bodied and with high levels of tannin.

Red wine glasses from Riedel must harness the intense flavors and aim to harmonize them, while balancing these flavors with other, more powerful elements, in order to demonstrate each wine's complexity first and foremost.

Champagne and Sparkling Wine

The glass elevates the delicate aromas of sweet, toasted bread and enables a sensual mouthfeel, with the tiny bubbles expressing a lively, yet creamy texture on the palate. The rich taste is enhanced by low levels of residual sugar, allowing a long lasting and delicious expression.

Riedel Winewings

Riedel Winewings is a glass collection designed personally by Georg Riedel. In his words it is perhaps "not the most aesthetically beautiful" but is striking in its design and is "inherently functional, helping wines' aromas and flavors take flight.