

**LATEST ADDITION to Riedel's DRINK SPECIFIC GLASSWARE –
DOUBLE ROCKS – More Space for More Pleasure!**



NEW! DOUBLE ROCKS

As innovative as ever and a leader in functional design, Riedel presents the DRINK SPECIFIC GLASSWARE collection, which was created in 2018 in collaboration with the US spirits specialist Zane Harris. Since 2022, the collection has comprised **seven glasses perfectly designed for thousands of cocktails.**

The collection: Highball – Rocks – Double Rocks – Fizz – Neat – Nick & Nora – Sour

The **Highball and Rocks glasses** are designed to hold standard ice cubes just as well as the larger ones that are becoming increasingly popular in bars and restaurants. And in 2022 the collection will welcome a **Double Rocks** glass, which has been created especially for cocktails and spirits served with larger ice cubes. Because ice is essential, as Zane Harris explains:

"Ice has the biggest impact on the design of a glass because it's in basically every drink, not just cocktails. Two of the biggest factors for dissatisfaction in the restaurant trade are when ice cubes displace the liquid in the glass and when the wrong impression is given that too little has been poured. This is where the glasses of the DRINK SPECIFIC GLASSWARE collection come in. They have been specially developed for the large luxury ice cubes preferred in the gastronomy industry, as well as for standard ice cubes. Both types of ice fall effortlessly into the glass either in the center or side by side."

With its parallel sides, the **Fizz glass** frames the perfect pillow-like foam crown of cocktails like the Gin Sour. The **Neat glass** is designed to fit comfortably in the hand. It is smaller in size but appears full when it contains the optimum amount of spirit or cocktails. The **Nick & Nora** glass makes taking a sip effortless and elegant. The shape of the glass guides the drink perfectly to the mouth without having to tilt the head back. The outwardly curved rim of the **Sour glass** – essential for a classic sour – brings the silky smoothness to the palate

All glasses are based on the traditional serving styles of seven classic cocktails: The Old Fashioned,

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Manhattan, Daiquiri, Sour, Caipirinha, Buck and Julep. Harris worked with Riedel to develop each glass, placing particular emphasis on size, shape, volume, and capacity for ice. No other glass manufacturer has ever applied such a holistic approach to a concept before. The collection is rounded off by a mixing glass, which is part of the basic equipment of every mixologist.

"Riedel has always been a pioneer in recognizing and evoking the needs of consumers, as well as those of the gastronomy trade. We believe that enhancing the taste experience provides more pleasure overall," says Maximilian J. Riedel, Managing Director of Riedel. Every Riedel glass collection is the result of our keen sense of consumer taste and our pursuit of constant development to meet these demands. It was no different with the DRINK SPECIFIC GLASSWARE collection."



Every single glass in the DRINK SPECIFIC GLASSWARE collection is manufactured in the Riedel family's glassworks. The collection is offered to the catering and gastronomy trade, and for end consumers since 2019. For more information on the new collection, please visit www.riedel.com.