ALL ABOUT RIEDEL
PERFECTLY DESIGNED GLASSWARE ENHANCES THE AROMA AND THE FLAVOUR OF ALL AROMATIC BEVERAGES.
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ABOUT RIEDEL CRYSTAL

• RIEDEL CRYSTAL (established 1756) has been producing glass in the heart of Europe for over 260 years and for eleven generations.

• Family owned and operated by Georg J. Riedel (10th generation) and Maximilan J. Riedel (11th 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.

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.
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.”

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.”
FINE RIM
laser cut, polished rim essential to direct the flow of wine

FINE CRYSTAL
break resistant fine crystal ensures perfect clarity, essential to see the exact colour

GRAPE VARIETAL SPECIFIC BOWL
bowl shape enables the wine to develop its tastes and aromas. Stemware features finely-tuned glass consisting of 3 variables: shape, size and rim diameter

SENSORY WORKSHOP
Riedel glasses are developed in sensory workshops

SEAMLESS STEM
smooth, seamless

BASE
greater stability and breakage resistant

LOGO
This Riedel signature trademark helps our customers to distinguish immediately between hand-made/hand-finished products and those made by machine. Our machine-made products carry this Riedel trademark.
CHRISTIAN MOUEIX, PRESIDENT OF THE NÉGOCIANTE HOUSE
ÈTABLISSEMENTS 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.”

HAND-MADE/HAND-FINISHED PRODUCT

The origin of blown glassware dates back 2000 years. The Romans were the first to use this technique. At RIEDEL, in Kufstein, we produce hand-made and hand-finished crystal glassware. Each hand-made and hand-finished item is individually crafted/hand-finished by our master glassmakers. The expertise of these craftsmen guarantees that the quality of each glass meets the high standard for which our brand is known. Because of the hand-crafting/hand-finishing, small tolerances in the size and weight of each glass, tiny bubbles/ imperfections and slight surface variations are a feature and an acceptable part of the process.
WHY SHAPE MATTERS

• Stemware consists of 3 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 3 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. **Taste:** Grape varietal specific stemware creates a balanced interaction between the fruit, minerality, acidity and bitter components of a wine.
4. **Flavor:** 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, spearheaded by three Viennese architects (Loos, Hoffmann, Ertl). Claus J. Riedel’s designs from the late 1950’s, re-established 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.
CARING FOR YOUR RIEDEL CRYSTAL

• All Riedel glasses are dishwasher safe.
• To avoid scratches: Avoid 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.

SERVING TO MAXIMIZE ENJOYMENT

• Glass hygiene: Serve beverages only in sparkling, clean, odorless glasses.
• Temperature: Do not over-chill white wines and sparkling wines; serve red wines below room temperature.
• Serving/glass: Maximum 3 to 5 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.
FINDING THE RIGHT RIEDEL GLASS
RIEDEL offers both "varietal specific" glasses for wine enthusiasts and "wine friendly" glasses for more casual wine drinkers.
Use stemmed glassware for fine dining and stemless for casual dining.

- Plan to invest ($) in ONE glass as much as you spend on average on a bottle of wine.
- When you choose a grape varietal specific RIEDEL glass, understand that it is built for a purpose 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” and is designed to unlock the most elusive characteristics of a wine.
- Visit our Wine Glass Guide on RIEDEL.COM to identify the right glass for your wine.

IS THERE ONE GLASS FOR ALL MY WINES?

The three most versatile shapes for red and white wines are the OUVERTURE Doublemagnum, OUVERTURE 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 varietals carry in their DNA unmistakeable 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.
BASED ON THIS PRINCIPAL, RIEDEL INTRODUCED THE CONCEPT OF GRAPE-SPECIFIC GLASSWARE.
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).

**RIESLING GRAND CRU**
(13-3/8 oz, 380 ccm)

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**
(18-3/8 oz, 520 ccm)

Two flavor contributors: floral white wines – aroma and taste are dominated by fermented grape juice and the flavor of yeast.

**CABERNET**
(30-3/8 oz, 860 ccm)
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.
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DECANTER SELECTION

1756/00
FATTO A MANO
AMADEO

2013/01
BOA

4101/13
HORSE

2016/01
AYAM
**Riedel Superleggero**

- SUPREMELY LIGHTWEIGHT, ULTRATHIN CRYSTAL
- DISHWASHER SAFE

**RIEDEL SUPERLEGGERO (2015):** Defined by its supremely lightweight, ultrathin crystal, the Superleggero Series is Riedel’s groundbreaking innovation in the design of varietal-specific stemware, a category the Riedel family created. Executed in fine crystal.
SOMMELIERS BLACK TIE (2008) was launched in 2008 to celebrate the 50th anniversary of the iconic SOMMELIERS Burgundy Grand Cru glass. The Red Wine glasses are distinguished by a tall black stem and the White Wine glasses feature a black base, making this one of our most exciting collections.
EVOLUTION OF THE RIEDEL COLLECTION ARRANGED CHRONOLOGICALLY BY YEAR OF INTRODUCTION

• RIEDEL’S CLASSIC
• THE FIRST VARIETAL SPECIFIC STEMWARE LINE

SOMMELIERS (1973): The introduction of the SOMMELIERS series in 1973 achieved worldwide recognition. A glass was born that turns a sip into a celebration – a wine’s best friend - fine-tuned to match the grape! We invite you to share this fascinating and unique experience. You don’t need to be a wine writer, a wine maker or an expert to taste the difference that a RIEDEL glass can make.
• SPECTACULAR AND GRACEFUL WITH THE OPTIC IMPACT

**FATTO A MANO PERFORMANCE (2019):** First presented in 2019 is a combination of two successful series and marries refined craftsmanship (for the stem and the base) and the precision of a machine (for the bowl). Riedel Fatto a Mano Performance consists of four parts and is produced in the factory in Kufstein. The glasses in this series are made of crystal glass and are dishwasher-safe. The variations are: black stem and transparent base, or transparent stem and black base.
• COLOURFUL VENETIAN TRADITION

FATTO A MANO (2017): collection is a stunning range of varietal-specific wine glasses with colourful handmade stems using traditional Venetian techniques. With its hand-made stem and base, „Fatto a Mano“ combines the crafts of the past with today’s technologically-advanced, machine blown techniques. The finished product charms the eye with its hand-crafted feel, colorful aesthetics and varietal specific bowls.
• FASHIONABLE FOR THE WELL SET TABLE

VITIS (2007): Vitis is a varietal specific stemware line and its award winning architectural design, represents the pinnacle of translating a wine’s message to the human senses. Each grape varietal carries its unique DNA which denotes the wine’s individual fingerprint. The RIEDEL glass designs are based on the exceptional characteristics of each grape variety, which in turn determines the shape, size and rim diameter of the bowl. VITIS also offers extra height in the stem for added elegance on your table.
ELEGANT AND HARMONIOUS

GRAPE (2006): A round, gentle egg-shaped bowls in conjunction with a pulled stem results in GRAPE, such an elegant and harmonious shape that it is a design classic. The seamless pulled stem combines a special design feature, which creates an indent on the bottom of the bowl, causing light to be reflected and adding another dimension to the lively color of wine.
• SPECTACULAR LIGHT AND GRACEFUL

RIEDEL VERITAS (2014): A glass machine blown 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. Perfection perfected!
6449/15
RIESLING/ZINFANDEL

6449/33
SAUVIGNON BLANC

6449/05
VIOGNIER/CHARDONNAY

6449/97
OAKED CHARDONNAY

6449/09
COUPE/COCKTAIL

6449/11
BEER

6449/71
SPIRITS
**OPTIC IMPACT**

**RIEDEL PERFORMANCE (2018):** With three generations of research, development and experience in creating wine specific glassware, Georg Riedel & Maximilian J. Riedel have created Performance; the ultimate loudspeaker for fine wine. Lightweight, durable and dishwasher safe, 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 subtlety. The grape varietal specific shapes in Performance, when combined with the optic impact, deliver ultimate wine enjoyment, making Performance the new essential ‘must-have’ wine glass collection for all wine-lovers.
• FOR SPIRITS SERVED NEAT

RIEDEL BAR (2008) Riedel Bar is composed of stylish and functional glasses designed to enhance the enjoyment of spirits. The series showcases the aromatics and flavor characteristics, while minimizing the bite of alcohol. RIEDEL adopts the same approach in developing spirits glasses as they do to refine their wine glass shapes. Tasters determine which forms show the most popular spirits and fortified wines to their greatest advantage on the nose and palate, without losing the carefully crafted nuances of distillation to the dominance of alcohol.
винум

• RIEDEL’S BENCHMARK

VINUM (1986) Vinum became the first machine-made glass in history to be based on the characteristics of grape varietals. VINUM was not developed on a drawing board, but in tasting workshops, based on performance, where the content commands the shape. The pleasure of enjoying fine wine starts with the right glass.
WINE (1999) The WINE collection was made for customers who want the full "key to wine" concept, but with a decorated stem. WINE combines a light-catching, visually engaging stem and VINUM’s most popular varietal specific bowls.

- WITH A DECORATED STEM DURABLE AND FUNCTIONAL
- GRAPE VARIETAL SPECIFIC
• DRAMATICALLY DESIGNED FOR NEW WORLD WINES

EXTREME (2018) was developed in sensory workshops by experts, Extreme glasses from Riedel are specially designed for the optimum enjoyment of wines. Executed in clear, brilliant crystal by Riedel in Bavaria Germany, Extreme perfectly shows the true colours and depths of the wine. Extreme glasses feature a broad, angled, Grape Varietal Specific bowl, which enhances the wines aromas, opening up the wine to reveal every subtle nuance. Extreme delivers the wine perfectly onto the palate, balancing and harmonising the fruit, acidity and tannins and highlighting the wines delicious flavours. Extreme by Riedel – the perfect essential wine accessory which turn every sip into a celebration!
• RIEDEL’S ENTRY LEVEL

OUVERTURE (1989) is RIEDEL’s entry level series for customers who appreciate good, reasonably priced wine. OUVERTURE is a non-varietal specific collection, of ten fine crystal glasses, that will increase the owner’s drinking pleasure of wine, beer and spirits.
O THE WINE TUMBLER (2004) is the first varietal specific wine tumbler in history. O is an innovative take on the casual wine glass, giving total wine enjoyment. O is based on the benchmark shapes of VINUM to enhance the world’s most important grape varietals. The tumbler, used for centuries as an all-round drinking vessel, is now turned into a sophisticated wine accessory. Broken stems are a thing of the past.
• DRINK SPECIFIC
• PERFECTLY ADJUSTED FOR ICE CUBES

DRINK SPECIFIC GLASSWARE (2019): All drinks can be traced back to 7 Classics. The Old Fashioned, Manhattan, Daiquiri, Sour, Peasant, Buck and Julep. With the six different glasses you will be able to make thousands of drinks based off those original 7 Classics. Riedel added an all purpose glass and a mixing glass to the collection to complete the range. Each glass created with specific attention to size, shape, volume and capacity for ice.
• TRENDY URBAN BAR TUMBLER

TUMBLER COLLECTION (2018): The perfect ‘must have’ glasses for all cocktails and mixed drinks. With four 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.
A RIEDEL GLASS TURNS A SIP OF WINE INTO A CELEBRATION!

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“.