

RIEDEL Presents New Drink Specific Glassware Series
*Brand new cocktail glasses designed in collaboration with US drinks specialist
Zane Harris*



JANUARY 2019, Innovative leaders of functionally designed glassware, Riedel proudly presents its DRINK SPECIFIC GLASSWARE series, developed in collaboration with US spirits specialist, Zane Harris.

Famous for his mixing skills in cocktail meccas such as Dutch Kills, Maison Premiere and Rob Roy, Zane Harris has worked with Riedel to create a new series combining the past and present, meeting the need for cocktail-specific glasses in restaurants and bars, and for cocktail enthusiasts at home.

The series comprises of six glasses that can be used for thousands of cocktails. The glasses are based on the traditional ways of serving seven classic cocktails: The Old Fashioned, Manhattan, Daiquiri, Sour, Peasant, Buck and Julep.

In collaboration with Riedel, Harris developed each glass, attaching importance to size, shape, volume and ice capacity. Never before has a glass manufacturer taken such a holistic approach.

“Riedel has always been a pioneer in identifying and awakening the needs of consumers and industry professionals alike. We believe that by enhancing the flavour, we increase the overall enjoyment,” says Riedel managing director Maximilian J. Riedel. “Each Riedel glass series is the consummation of our keen sense of consumers’ taste and our quest for continuous development in order to meet those needs. It was no different with our DRINK SPECIFIC GLASSWARE series.”

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The Highball and Rocks Glasses are designed to hold standard ice cubes as well as the larger ice cubes that are becoming increasingly popular in restaurants and bars.

Thanks to its parallel sides, the Fizz Glass provides the perfect conditions for the pillow-shaped head of cocktails like the Gin Sour.

The Neat Glass is designed to lie comfortably in your hand. Smaller than the Rocks Glass, it appears full when the perfect amount of spirits or cocktail is in it.

The timeless thriller “The Thin Man” is remembered not only for its mysterious criminal case, but also for its Martini-loving main characters. The Nick & Nora Glass was named after them. The glass makes it possible to savour the drink effortlessly and elegantly by delivering it perfectly to the mid-palate, so that you do not need to tilt your head back.

The outwardly curved edge of the Sour Glass is indispensable for a classic Sour and directs the silky smoothness to the palate. It delivers the strong aroma profile to the tip of the tongue, which is the most sensitive part – in keeping with Riedel’s motto: Form follows function.

“Ice has the greatest influence on the design of a glass, because you’ll find it in basically every drink, not just in cocktails,” Harris points out. “One of the biggest reasons for customer dissatisfaction in restaurants and bars is when ice cubes displace the liquid in the glass, thus giving the false impression that too little has been poured. This is where the glasses in the DRINK SPECIFIC GLASSWARE series come in. They were specially developed for the large luxury ice cubes that are on the rise in restaurants and bars – as well as for standard-sized ice cubes. The glass effortlessly allows both types to either fall centered or side by side. Ultimately, it is vital to understand the subtleties of the classic and trendy creations served in luxury establishments. And you need to take into account the barkeepers’ efficiency, the guests’ perception and the costs,” he adds. “We even think about how we can reduce the CO₂ footprint for our glass developments. DRINK SPECIFIC GLASSWARE is the only glass series that unites all of these important aspects.”

All glasses of the Drink Specific Glassware series are made in the production facilities of the Riedel family. Each of the 6 sizes is available in sets of two. As a special gift, each box also contains a recipe for a drink suited to that specific glass so nothing stands in the way of a relaxing evening of cocktails at home.

Additions to the Riedel Drink Specific Glassware series

Mixing Glass – for the perfect cocktail experience

To round off the perfect cocktail experience, Riedel is presenting its very first Mixing Glass in 2019. It is used to prepare the cocktails before they are poured into the appropriate glass. The integrated measure (90ml) makes it easier to achieve the perfect mix.

All Purpose Glass

The All Purpose Glass rounds of the Drink Specific Glassware series. It is suitable for all bar drinks and is also ideal for casual use at home. One fits all!

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The collection is available at www.riedel.com, RRP £75 for the Tasting Set of 6 or £25 for a pair of matching glasses

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About Riedel

Riedel is a 260 year-old family-owned company, headed by Georg Riedel and Maximilian Riedel. Globally renown for the development and manufacture of the most finely tuned drinking instruments for every level of wine sophistication, Riedel glasses are synonymous with innovation, style and exceptional functional performance. Riedel was the first to recognise that the aroma, taste, balance and finish of wines are influenced by the shape and size of the glass from which they are enjoyed and is the inventor of the Grape Varietal Specific Wine Glass.