



CELEBRATING 270 YEARS OF EXCELLENCE

PRODUCT PORTFOLIO ON-PREMISE COLLECTIONS

EFFECTIVE FROM 1 MARCH 2026

RIEDEL RESTAURANT LINES ARE EXCLUSIVE FOR ON PREMISE USE.
NOT AVAILABLE FOR RETAIL SALE.

RIEDEL CELEBRATES 270 YEARS OF GLASSMAKING EXCELLENCE

2026 marks a landmark year for RIEDEL, the world's leading glass manufacturer for wine and spirits, as the family-owned company celebrates its 270th anniversary.



Founded in 1756, RIEDEL has shaped the art of glassmaking for eleven generations, pioneering the philosophy that the shape of a glass influences the perception and enjoyment of wine. Under the visionary leadership of Claus J. Riedel, who redefined glass design in the 1950s, and his son Georg J. Riedel, who expanded the brand globally, RIEDEL became synonymous with innovation, craftsmanship, and functional beauty. Today, Maximilian J. Riedel, 11th generation CEO and President, continues this proud legacy with creativity, precision, and passion.

“RIEDEL’s 270th anniversary is a celebration of family, craftsmanship, and vision,” says Maximilian J. Riedel. “Our history is built on the dedication of eleven generations who have elevated glassmaking from craft to art. From Claus’s groundbreaking designs to my father Georg’s global leadership, and now our continued innovation in Austria and Germany, RIEDEL remains committed to enhancing the enjoyment of wine worldwide.”

To honor this extraordinary milestone, RIEDEL will introduce exclusive anniversary sets, inspired by the brand’s most iconic collections and timeless designs. The company will also launch a commemorative book, chronicling 270 years of innovation and the story of eleven generations - from its Bohemian origins to its home in Austria — celebrating the family’s enduring passion for excellence.

Throughout 2026, RIEDEL will host special wine glass experiences and collaborations across the world with leading figures in wine, design, and hospitality, paying tribute to its heritage while looking confidently toward the future.

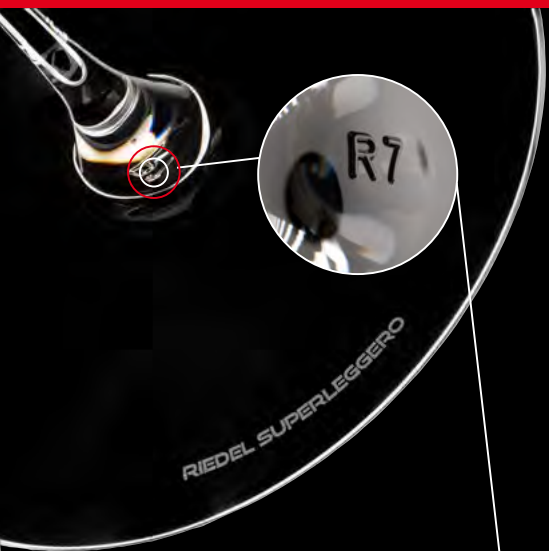
As RIEDEL enters its next chapter, it remains true to its guiding principles: form follows function and Bauhaus, innovation through tradition, precision through passion, and excellence through experience.

RIEDEL — The Wine Glass Company. Since 1756.



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GRAPE VARIETAL SPECIFIC CODE

- 🍷 Riesling R1
- 🍷 Chardonnay R2
- 🍷 Sauvignon Blanc R3
- 🍷 Champagne Wine Glass R4
- 🍷 Spirits R5
- 🍷 Hermitage/Syrah R6
- 🍷 Burgundy Grand Cru **R7**
- 🍷 Bordeaux Grand Cru R8

125 ml (4 US fl. oz)



**RIEDEL
SUPERLEGGERO**

**BORDEAUX
GRAND CRU**

0425/00
H: 282 mm (11.10 in)
D: 106 mm (4.17 in)
C: 953 ccm (32.22 US fl. oz)



BURGUNDY GRAND CRU
0425/16
H: 276 mm (10.87 in)
D: 114 mm (4.49 in)
C: 1022 ccm (34.56 US fl. oz)



HERMITAGE/SYRAH
0425/41
H: 267 mm (10.51 in)
D: 100 mm (3.94 in)
C: 668 ccm (22.59 US fl. oz)



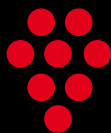
CHAMPAGNE WINE GLASS
0425/28
H: 260 mm (10.24 in)
D: 92 mm (3.62 in)
C: 464 ccm (15.69 US fl. oz)



SAUVIGNON BLANC
0425/33
H: 261 mm (10.28 in)
D: 92 mm (3.62 in)
C: 400 ccm (13.53 US fl. oz)

The main picture is shown in its original size. All other pictures are shown in 20%. Valid for all pictures in the booklet.

RIEDEL SUPERLEGGERO



RESTAURANT

In homage to the 50th Anniversary of Sommeliers, RIEDEL relaunches Riedel Superleggero, and sets a new benchmark for premium machine-blown wine glasses.

RIEDEL SUPERLEGGERO is a masterpiece of state-of-the-art-technology. The perfection of a machine-made glass compared to handmade lies in the precision of the bowl and rim diameter and its consistent quality. The collection includes the largest, thinnest, and lightest glasses with the widest base diameter ever produced on machine. Riedel Superleggero glasses are fine-tuned instruments, specifically shaped to enhance your wine enjoyment. Perfectly balanced, grape varietal specific and with the look and feel of a handmade glass. The collection features eight grape varietal shapes.



RIESLING
0425/15
H: 252 mm (9.92 in)
D: 92 mm (3.62 in)
C: 400 ccm (13.53 US fl. oz)



CHARDONNAY
0425/97
H: 234 mm (9.21 in)
D: 108 mm (4.25 in)
C: 660 ccm (22.32 US fl. oz)



SPIRITS
0425/10
H: 244 mm (9.61 in)
D: 92 mm (3.62 in)
C: 248 ccm (8.39 US fl. oz)





125 ml (4 US fl. oz)



RIEDEL
VELOCE

**CABERNET/
MERLOT**

0330/0
H: 247 mm (9.72 in)
D: 104 mm (4.09 in)
C: 829 ccm (28.03 US fl. oz)



PINOT NOIR/NEBBIOLO
0330/07
H: 247 mm (9.72 in)
D: 113 mm (4.45 in)
C: 763 ccm (25.80 US fl. oz)



SYRAH
0330/41
H: 247 mm (9.72 in)
D: 101 mm (3.98 in)
C: 720 ccm (24.35 US fl. oz)



ROSÉ
0330/55
H: 247 mm (9.72 in)
D: 86 mm (3.39 in)
C: 347 ccm (11.73 US fl. oz)



CHAMPAGNE WINE GLASS
0330/28
H: 247 mm (9.72 in)
D: 86 mm (3.39 in)
C: 327 ccm (11.06 US fl. oz)



WATER
0480/02
H: 100 mm (3.94 in)
D: 80 mm (3.15 in)
C: 430 ccm (14.54 US fl. oz)



ALL PURPOSE TUMBLER
0330/20
H: 118 mm (4.65 in)
D: 92 mm (3.62 in)
C: 545 ccm (18.43 US fl. oz)



RIEDEL VELOCE
— RESTAURANT —



CHARDONNAY
0330/97
H: 247 mm (9.72 in)
D: 113 mm (4.45 in)
C: 690 ccm (23.33 US fl. oz)



RIESLING
0330/15
H: 247 mm (9.72 in)
D: 92 mm (3.62 in)
C: 570 ccm (19.27 US fl. oz)

RIEDEL VELOCE is an impressive development based on state-of-the-art technology from Riedel's own factory in Weiden, Germany. Riedel wine glasses are developed through workshops in different shapes and sizes for specific grape varieties. Only highly advanced machine production can guarantee such precise and functional glass design language, in harmony with the respective profile of grape variety.



SAUVIGNON BLANC
0330/33
H: 247 mm (9.72 in)
D: 86 mm (3.39 in)
C: 347 ccm (11.73 US fl. oz)



RIEDEL VELOCE DECANTER RESTAURANT
1336/13
H: 255 mm (10.04 in)
D: 122 mm (4.80 in)
C: 750 ccm (25.36 US fl. oz)



RIEDEL WINE WINGS



RIESLING

0123/15
H: 250 mm (9.84 in)
D: 118 mm (4.65 in)
C: 1017 ccm (34.39 US fl. oz)



RIEDEL
WINEWINGS



CABERNET/MERLOT
0123/0
H: 250 mm (9.84 in)
D: 117 mm (4.61 in)
C: 1002 ccm (33.88 US fl. oz)



SYRAH
0123/41
H: 250 mm (9.84 in)
D: 110 mm (4.33 in)
C: 865 ccm (29.25 US fl. oz)



PINOT NOIR/NEBBIOLO
0123/07
H: 250 mm (9.84 in)
D: 115 mm (4.53 in)
C: 950 ccm (32.12 US fl. oz)



CHAMPAGNE WINE GLASS
0123/28
H: 250 mm (9.84 in)
D: 108 mm (4.25 in)
C: 742 ccm (25.09 US fl. oz)



SAUVIGNON BLANC
0123/33
H: 250 mm (9.84 in)
D: 108 mm (4.25 in)
C: 742 ccm (25.09 US fl. oz)



CHARDONNAY
0123/97
H: 250 mm (9.84 in)
D: 108 mm (4.25 in)
C: 736 ccm (24.89 US fl. oz)

performance

— RESTAURANT —

Lightweight and durable RIEDEL PERFORMANCE glasses are executed in sparkling crystal glass, 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 subtle nuance.



125 ml (4 US fl. oz)



RIEDEL
PERFORMANCE

CABERNET/ MERLOT

0884/0
H: 245 mm (9.65 in)
D: 105 mm (4.13 in)
C: 834 ccm (28.20 US fl. oz)



SYRAH/SHIRAZ

0884/41
H: 245 mm (9.65 in)
D: 100 mm (3.94 in)
C: 631 ccm (21.34 US fl. oz)



PINOT NOIR

0884/67
H: 245 mm (9.65 in)
D: 108 mm (4.25 in)
C: 830 ccm (28.07 US fl. oz)



SAUVIGNON BLANC

0884/33
H: 245 mm (9.65 in)
D: 90 mm (3.54 in)
C: 440 ccm (14.88 US fl. oz)



CHAMPAGNE GLASS

0884/28
H: 245 mm (9.65 in)
D: 90 mm (3.54 in)
C: 375 ccm (12.68 US fl. oz)



RIESLING

0884/15
H: 245 mm (9.65 in)
D: 96 mm (3.78 in)
C: 623 ccm (21.07 US fl. oz)



CHARDONNAY

0884/97
H: 245 mm (9.65 in)
D: 108 mm (4.25 in)
C: 727 ccm (24.58 US fl. oz)

RIEDEL VERITAS

GRAPE  VARIETAL SPECIFIC®

— RESTAURANT —

Timeless and elegant RIEDEL VERITAS is fine blown and light weight. Executed in sparkling crystal this classic glass collection is perfectly balanced in the hand. RIEDEL VERITAS is designed based on the iconic RIEDEL Grape Varietal Specific bowls which bring optimum wine enjoyment.

The special production technology developed for RIEDEL VERITAS underlines RIEDEL's hallmark leadership in performance-driven crystal drinkware for consumers and professionals.



125 ml (4 US fl. oz)

CABERNET/ MERLOT

0449/0
H: 235 mm (9.25 in)
D: 95 mm (3.74 in)
C: 667 ccm (22.55 US fl. oz)



NEW WORLD PINOT NOIR/ NEBBIOLO/ ROSÉ CHAMPAGNE

0449/67
H: 235 mm (9.25 in)
D: 108 mm (4.25 in)
C: 807 ccm (27.29 US fl. oz)



OLD WORLD PINOT NOIR

0449/07
H: 235 mm (9.25 in)
D: 108 mm (4.25 in)
C: 738 ccm (24.95 US fl. oz)



NEW WORLD SHIRAZ

0449/30
H: 246 mm (9.69 in)
D: 95 mm (3.74 in)
C: 709 ccm (23.97 US fl. oz)



OLD WORLD SYRAH

0449/41
H: 235 mm (9.25 in)
D: 96 mm (3.78 in)
C: 630 ccm (21.30 US fl. oz)



RIEDEL
VERITAS

CHAMPAGNE WINE GLASS

0449/28
H: 235 mm (9.25 in)
D: 85 mm (3.35 in)
C: 459 ccm (15.52 US fl. oz)



RIESLING/ZINFANDEL

0449/15
H: 235 mm (9.25 in)
D: 82 mm (3.23 in)
C: 409 ccm (13.83 US fl. oz)



SAUVIGNON BLANC

0449/33
H: 235 mm (9.25 in)
D: 82 mm (3.23 in)
C: 440 ccm (14.88 US fl. oz)



VOIGNIER/CHARDONNAY

0449/05
H: 225 mm (8.86 in)
D: 82 mm (3.23 in)
C: 381 ccm (12.88 US fl. oz)



OAKED CHARDONNAY

0449/97
H: 217 mm (8.54 in)
D: 108 mm (4.25 in)
C: 655 ccm (22.15 US fl. oz)



COUPE/COCKTAIL

0449/09
H: 170 mm (6.69 in)
D: 108 mm (4.25 in)
C: 310 ccm (10.48 US fl. oz)



SPIRITS

0449/71
H: 235 mm (9.25 in)
D: 82 mm (3.23 in)
C: 170 ccm (5.75 US fl. oz)



BEER

0449/11
H: 160 mm (6.30 in)
D: 85 mm (3.35 in)
C: 459 ccm (15.52 US fl. oz)

SOME ITEMS ARE ONLY AVAILABLE IN SPECIFIC MARKETS

Vinum

— RESTAURANT —



125 ml (4 US fl. oz)

CABERNET SAUVIGNON/ MERLOT

0416/0-6
H: 225 mm (8.86 in)
D: 95 mm (3.74 in)
C: 650 ccm (21.98 US fl. oz)



SYRAH/SHIRAZ

0416/30-6
H: 236 mm (9.29 in)
D: 95 mm (3.74 in)
C: 692 ccm (23.40 US fl. oz)



PINOT NOIR

0416/07-6
H: 210 mm (8.27 in)
D: 108 mm (4.25 in)
C: 725 ccm (24.52 US fl. oz)



RIESLING/ZINFANDEL

0416/15-6
H: 210 mm (8.27 in)
D: 79 mm (3.11 in)
C: 404 ccm (13.66 US fl. oz)



VIIGNIER/CHARDONNAY

0416/05-6
H: 198 mm (7.80 in)
D: 79 mm (3.11 in)
C: 370 ccm (12.51 US fl. oz)



CUVÉE PRESTIGE

0416/48-6
H: 218 mm (8.58 in)
D: 72 mm (2.84 in)
C: 230 ccm (7.78 US fl. oz)

X EXTREME



110 ml (3.72 US fl. oz)

ROSÉ

0454/55
H: 230 mm (9.06 in)
D: 84 mm (3.31 in)
C: 322 ccm (10.89 US fl. oz)



CABERNET

0454/0
H: 247 mm (9.72 in)
D: 104 mm (4.09 in)
C: 800 ccm (27.05 US fl. oz)



PINOT NOIR

0454/07
H: 243 mm (9.57 in)
D: 113 mm (4.45 in)
C: 770 ccm (26.04 US fl. oz)



SHIRAZ

0454/32
H: 244 mm (9.61 in)
D: 101 mm (3.98 in)
C: 709 ccm (23.97 US fl. oz)



RIESLING/ SAUVIGNON BLANC

0454/05
H: 240 mm (9.45 in)
D: 87 mm (3.43 in)
C: 490 ccm (16.57 US fl. oz)



OAKED CHARDONNAY

0454/97
H: 227 mm (8.94 in)
D: 113 mm (4.45 in)
C: 670 ccm (22.66 US fl. oz)



PROSECCO SUPERIORE

0454/85
H: 222 mm (8.74 in)
D: 84 mm (3.31 in)
C: 305 ccm (10.31 US fl. oz)



COCKTAIL

0454/17
H: 175 mm (6.89 in)
D: 113 mm (4.45 in)
C: 250 ccm (8.45 US fl. oz)

RIEDEL

GRAPE  VARIETAL SPECIFIC®

— RESTAURANT —



BORDEAUX GRAND CRU
0447/00
H: 255 mm (10.04 in)
D: 108 mm (4.25 in)
C: 960 ccm (32.46 US fl. oz)



OLD WORLD SYRAH
0447/30
H: 238 mm (9.37 in)
D: 96 mm (3.78 in)
C: 640 ccm (21.64 US fl. oz)



NEW WORLD PINOT NOIR
0447/07
H: 229 mm (9.02 in)
D: 106 mm (4.17 in)
C: 850 ccm (28.74 US fl. oz)



NEW WORLD SHIRAZ
0446/30
H: 226 mm (8.90 in)
D: 95 mm (3.74 in)
C: 700 ccm (23.67 US fl. oz)



CABERNET/MERLOT
0446/0
H: 217 mm (8.54 in)
D: 95 mm (3.74 in)
C: 610 ccm (20.63 US fl. oz)



OLD WORLD PINOT NOIR
0446/07
H: 215 mm (8.47 in)
D: 108 mm (4.25 in)
C: 700 ccm (23.67 US fl. oz)



ZINFANDEL
0446/15
H: 214 mm (8.43 in)
D: 79 mm (3.11 in)
C: 370 ccm (12.51 US fl. oz)



RIESLING
0446/15
H: 214 mm (8.43 in)
D: 79 mm (3.11 in)
C: 370 ccm (12.51 US fl. oz)



CHARDONNAY/VIIGNIER
0446/05
H: 203 mm (7.99 in)
D: 79 mm (3.11 in)
C: 350 ccm (11.84 US fl. oz)



OAKED CHARDONNAY
0446/97
H: 197 mm (7.76 in)
D: 108 mm (4.25 in)
C: 700 ccm (23.67 US fl. oz)



CHAMPAGNE WINE GLASS
0446/58
H: 221 mm (8.70 in)
D: 85 mm (3.35 in)
C: 440 ccm (14.88 US fl. oz)



CHAMPAGNE GLASS
0446/48
H: 217 mm (8.54 in)
D: 68 mm (2.68 in)
C: 260 ccm (8.79 US fl. oz)



WATER
0446/02
H: 145 mm (5.71 in)
D: 79 mm (3.11 in)
C: 350 ccm (11.84 US fl. oz)

RIEDEL
THE WINE GLASS COMPANY
WINE FRIENDLY



**RIEDEL 001
MAGNUM**
0260/0
H: 261 mm (10.28 in)
D: 110 mm (4.33 in)
C: 995 ccm (33.64 US fl. oz)



**RIEDEL 002
RED WINE**
0260/02
H: 247 mm (9.72 in)
D: 97 mm (3.82 in)
C: 667 ccm (22.55 US fl. oz)



**RIEDEL 003
WHITE WINE/CHAMPAGNE GLASS**
0260/03
H: 221 mm (8.70 in)
D: 85 mm (3.35 in)
C: 440 ccm (14.88 US fl. oz)



DEGUSTAZIONE O
0489/41
H: 118 mm (4.65 in)
D: 96 mm (3.78 in)
C: 570 ccm (19.27 US fl. oz)

WINE FRIENDLY

overture
restaurant

The Overture Restaurant series is a utilitarian update to Riedel's consumer-friendly Overture collection. Created to help both restaurateurs and their clients, Overture Restaurant's versatile bowl shapes for red and white will increase patrons' drinking pleasure, and their sturdy and slightly cropped stems will make for more efficient serving and storing.



MAGNUM
0480/90
H: 201 mm (7.91 in)
D: 90 mm (3.54 in)
C: 530 ccm (17.92 US fl. oz)



RED WINE
0480/00
H: 187 mm (7.36 in)
D: 79 mm (3.11 in)
C: 350 ccm (11.84 US fl. oz)



WHITE WINE
0480/05
H: 180 mm (7.09 in)
D: 73 mm (2.87 in)
C: 280 ccm (9.47 US fl. oz)



CHAMPAGNE GLASS
0480/08
H: 224 mm (8.82 in)
D: 70 mm (2.76 in)
C: 290 ccm (9.81 US fl. oz)

GRAPE@RIEDEL

NEW 2026

Discover the versatility of GRAPE@RIEDEL!

Perfect for an array of wines, fun drinks, and cocktails. Meticulously crafted for varietal precision, these glasses excel in both mixology and wine enjoyment. Embrace professionalism with optimal fill levels and enjoy the multi-tasking design of GRAPE@RIEDEL — where style, functionality, and affordability meet.



125 ml (4 US fl. oz)

**OPTICAL WHITE WINE/
CHAMPAGNE GLASS/
SPRITZ DRINKS**

0424/55
H: 236 mm (9.29 in)
D: 92 mm (3.62 in)
C: 550 ccm (18.60 US fl. oz)



**CABERNET/MERLOT/
COCKTAIL**
0424/0
H: 235 mm (9.25 in)
D: 103 mm (4.06 in)
C: 830 ccm (28.07 US fl. oz)



**PINOT NOIR/NEBBIOLO/
APERITIVO**
0424/07
H: 235 mm (9.25 in)
D: 111 mm (4.37 in)
C: 750 ccm (25.36 US fl. oz)



**WHITE WINE/CHAMPAGNE
GLASS/SPRITZ DRINKS**
0424/05
H: 236 mm (9.29 in)
D: 92 mm (3.62 in)
C: 550 ccm (18.60 US fl. oz)



CHARDONNAY/GIN TONIC
0424/97
H: 215 mm (8.47 in)
D: 111 mm (4.37 in)
C: 650 ccm (21.98 US fl. oz)



CHAMPAGNE FLUTE
0424/08
H: 241 mm (9.49 in)
D: 83 mm (3.27 in)
C: 250 ccm (8.45 US fl. oz)



MARTINI/COCKTAIL
0424/77
H: 185 mm (7.28 in)
D: 102 mm (4.02 in)
C: 200 ccm (6.76 US fl. oz)

ON SPECIAL REQUEST



COUPE/COCKTAIL
0424/09
H: 170 mm (6.69 in)
D: 111 mm (4.37 in)
C: 320 ccm (10.82 US fl. oz)

GRAPE@RIEDEL



RESTAURANT O

Restaurant O makes broken stems a thing of the past. Based on the benchmark shapes of RIEDEL's Vinum collection, O offers a stemless tumbler option which is the ideal glass for everyday use. It is RIEDEL's most casual collection and an elegant, uncomplicated design.



SYRAH/SHIRAZ
0412/30
H: 132 mm (5.20 in)
D: 95 mm (3.74 in)
C: 670 ccm (22.66 US fl. oz)



NEW WORLD PINOT NOIR
0412/67
H: 124 mm (4.88 in)
D: 108 mm (4.25 in)
C: 760 ccm (25.70 US fl. oz)



CABERNET/MERLOT
0412/0
H: 121 mm (4.76 in)
D: 95 mm (3.74 in)
C: 630 ccm (21.30 US fl. oz)



PINOT/NEBBIOLO
0412/07
H: 110 mm (4.33 in)
D: 108 mm (4.25 in)
C: 690 ccm (23.33 US fl. oz)



RIESLING/SAUVIGNON BLANC
0412/15
H: 108 mm (4.25 in)
D: 79 mm (3.11 in)
C: 375 ccm (12.68 US fl. oz)



VIIGNIER/CHARDONNAY
0412/05
H: 96 mm (3.78 in)
D: 79 mm (3.11 in)
C: 335 ccm (11.33 US fl. oz)



OAKED CHARDONNAY
0412/97
H: 94 mm (3.70 in)
D: 108 mm (4.25 in)
C: 580 ccm (19.61 US fl. oz)



CHAMPAGNE GLASS
0412/28
H: 122 mm (4.80 in)
D: 63 mm (2.48 in)
C: 264 ccm (8.93 US fl. oz)



SPIRITS
0412/60
H: 90 mm (3.54 in)
D: 68 mm (2.68 in)
C: 235 ccm (7.95 US fl. oz)



H2O ALL PURPOSE TUMBLER
0480/22
H: 80 mm (3.15 in)
D: 80 mm (3.15 in)
C: 330 ccm (11.16 US fl. oz)



HAPPY **O** WINE TUMBLER



HAPPY O GREEN
0412/05g
H: 96 mm (3.78 in)
D: 79 mm (3.11 in)
C: 335 ccm (11.33 US fl. oz)



HAPPY O RED
0412/05r
H: 96 mm (3.78 in)
D: 79 mm (3.11 in)
C: 335 ccm (11.33 US fl. oz)



HAPPY O BABY-BLUE
0412/05b
H: 96 mm (3.78 in)
D: 79 mm (3.11 in)
C: 335 ccm (11.33 US fl. oz)



HAPPY O YELLOW
0412/05y
H: 96 mm (3.78 in)
D: 79 mm (3.11 in)
C: 335 ccm (11.33 US fl. oz)

HAPPY **O** Vol. 2



HAPPY O VOL. 2 ORANGE
0412/05o
H: 96 mm (3.78 in)
D: 79 mm (3.11 in)
C: 335 ccm (11.33 US fl. oz)



HAPPY O VOL. 2 AZURE BLUE
0412/05a
H: 96 mm (3.78 in)
D: 79 mm (3.11 in)
C: 335 ccm (11.33 US fl. oz)



HAPPY O VOL. 2 VIOLET
0412/05v
H: 96 mm (3.78 in)
D: 79 mm (3.11 in)
C: 335 ccm (11.33 US fl. oz)



HAPPY O VOL. 2 CINNABAR RED
0412/05c
H: 96 mm (3.78 in)
D: 79 mm (3.11 in)
C: 335 ccm (11.33 US fl. oz)

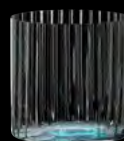
RIEDEL
THE WINE GLASS COMPANY
HAPPYH2O



H2O ALL PURPOSE TUMBLER GREEN
0412/22-G
H: 80 mm (3.15 in)
D: 80 mm (3.15 in)
C: 330 ccm (11.16 US fl. oz)



H2O ALL PURPOSE TUMBLER PINK
0412/22-P
H: 80 mm (3.15 in)
D: 80 mm (3.15 in)
C: 330 ccm (11.16 US fl. oz)



H2O ALL PURPOSE TUMBLER BABY-BLUE
0412/22-B
H: 80 mm (3.15 in)
D: 80 mm (3.15 in)
C: 330 ccm (11.16 US fl. oz)



H2O ALL PURPOSE TUMBLER YELLOW
0412/22-Y
H: 80 mm (3.15 in)
D: 80 mm (3.15 in)
C: 330 ccm (11.16 US fl. oz)

degustazione

DEGUSTAZIONE, created with young entrepreneurs in mind, is a collection offered at an accessible price for restaurateurs who still wish to serve their customers flavor-maximizing wine friendly glasses. These wine glasses offer patrons the wine friendly experience, and are the perfect starter glassware for restaurateurs on the rise.



125 ml (4 US fl. oz)

MISE EN PLACE

0489/05
H: 217 mm (8.54 in)
D: 84 mm (3.31 in)
C: 455 ccm (15.39 US fl. oz)



RED WINE

0489/0
H: 224 mm (8.82 in)
D: 89 mm (3.50 in)
C: 560 ccm (18.94 US fl. oz)



WHITE WINE

0489/01
H: 205 mm (8.07 in)
D: 79 mm (3.11 in)
C: 340 ccm (11.50 US fl. oz)



CHAMPAGNE FLUTE

0489/48
H: 224 mm (8.82 in)
D: 78 mm (3.07 in)
C: 212 ccm (7.17 US fl. oz)



DEGUSTAZIONE O

0489/41
H: 118 mm (4.65 in)
D: 96 mm (3.78 in)
C: 570 ccm (19.27 US fl. oz)

SWIRL

r e s t a u r a n t



SWIRL RED
0413/30
H: 120 mm (4.72 in)
D: 91 mm (3.58 in)
C: 580 ccm (19.61 US fl. oz)



SWIRL WHITE
0413/33
H: 103 mm (4.05 in)
D: 81 mm (3.19 in)
C: 380 ccm (12.85 US fl. oz)

MANHATTAN

B A R T U M B L E R



SINGLE OLD FASHIONED
0419/01
H: 93 mm (3.66 in)
D: 78 mm (3.07 in)
C: 290 ccm (9.81 US fl. oz)



DOUBLE OLD FASHIONED
0419/02
H: 97 mm (3.82 in)
D: 86 mm (3.39 in)
C: 370 ccm (12.51 US fl. oz)



HIGHBALL
0419/04
H: 149 mm (5.87 in)
D: 72 mm (2.84 in)
C: 350 ccm (11.84 US fl. oz)

ACCESSORIES



RIEDEL MICROFIBER POLISHING CLOTH
(64x50 CM / 25.20x19.69 in)
1 PIECE
0010/07



RIEDEL MICROFIBER POLISHING CLOTH
(64x50 CM / 25.20x19.69 in)
20 PIECES
5010/07

RIEDEL BYR

RIEDEL BAR is composed of a variety of stylish and functional glasses designed to enhance the enjoyment of fine spirits by showcasing the aromatics and flavor characteristics while minimizing the bite of alcohol.



TEQUILA
0446/18
H: 210 mm (8.27 in)
D: 68 mm (2.68 in)
C: 190 ccm (6.43 US fl. oz)



COGNAC
0446/71
H: 190 mm (7.48 in)
D: 70 mm (2.76 in)
C: 175 ccm (5.92 US fl. oz)



PORT
0446/60
H: 176 mm (6.93 in)
D: 72 mm (2.84 in)
C: 265 ccm (8.96 US fl. oz)



BEER
0446/11
H: 170 mm (6.69 in)
D: 86 mm (3.39 in)
C: 500 ccm (16.91 US fl. oz)



SINGLE MALT WHISKY
0446/80
H: 113 mm (4.45 in)
D: 68 mm (2.68 in)
C: 189 ccm (6.39 US fl. oz)



WHISKY
0480/02
H: 100 mm (3.94 in)
D: 80 mm (3.15 in)
C: 430 ccm (14.54 US fl. oz)



WATER
0480/01
H: 80 mm (3.15 in)
D: 80 mm (3.15 in)
C: 330 ccm (11.16 US fl. oz)

NEW 2026



**RIEDEL ALL AMERICAN
BOURBON GLASS®**

0416/73
H: 97 mm (3.82 in)
D: 74 mm (2.91 in)
C: 250 ccm (8.45 US fl. oz)

RIEDEL BAR

DRINK SPECIFIC GLASSWARE

With the RIEDEL BARWARE COLLECTION, RIEDEL takes special account of the requirements of restaurants and bars with regards to cocktail and spirits glasses. The professional glass series DRINK SPECIFIC GLASSWARE is offered exclusively for catering or restaurants and was developed with an eye to their entrepreneurial demands. This new collection answers the need for cocktail-specific glassware among restaurants and bars with glasses perfected for thousands of cocktails.



NEAT GLASS*
0417/01
H: 77 mm (3.03 in)
D: 70 mm (2.76 in)
C: 174 ccm (5.88 US fl. oz)



ROCKS GLASS*
0417/02
H: 83 mm (3.27 in)
D: 82 mm (3.23 in)
C: 283 ccm (9.57 US fl. oz)



DOUBLE ROCKS GLASS*
0417/07
H: 103 mm (4.06 in)
D: 83 mm (3.27 in)
C: 370 ccm (12.51 US fl. oz)



HIGHBALL GLASS*
0417/04
H: 154 mm (6.06 in)
D: 65 mm (2.56 in)
C: 310 ccm (10.48 US fl. oz)



FIZZ GLASS*
0417/03
H: 163 mm (6.42 in)
D: 60 mm (2.36 in)
C: 265 ccm (8.96 US fl. oz)



NICK & NORA*
0417/05
H: 153 mm (6.02 in)
D: 77 mm (3.03 in)
C: 140 ccm (4.73 US fl. oz)



NICK & NORA LARGE*
0417/08
H: 177 mm (6.97 in)
D: 80 mm (3.15 in)
C: 198 ccm (6.70 US fl. oz)



SOUR GLASS*
0417/06
H: 158 mm (6.22 in)
D: 97 mm (3.82 in)
C: 217 ccm (7.34 US fl. oz)



COFFEE GLASS*
0417/10
H: 63 mm (2.48 in)
D: 64 mm (2.52 in)
C: 90 ccm (3.04 US fl. oz)

SOUR OPTIC*
0417/09
H: 165 mm (6.50 in)
D: 96 mm (3.78 in)
C: 215 ccm (7.27 US fl. oz)



ABOUT THE DRINK
SPECIFIC GLASSWARE
COLLECTION

*PRODUCT DESIGN ©RIEDEL ©ZANE HARRIS

NEW 2026

RIEDEL BAR RITUALS — RESTAURANT —

The RIEDEL Drink Specific Glassware line began with a clear purpose: to serve the needs of working bartenders. In collaboration with renowned bartender and designer Zane Harris, RIEDEL now extends that vision with RIEDEL BAR RITUALS.

RIEDEL Bar Rituals carries forward the proven functionality of the original RIEDEL Drink Specific Barware line while introducing an architectural design language inspired by timeless interiors. Fluted textures, scalloped surfaces, and repeating curves catch light to create depth and clarity in any setting. Each piece is made from durable crystal, engineered for both hospitality and home use, with discreet functional details such as a **hidden 2oz/60ml pour line** and a **wash line** to ensure speed, accuracy, and consistency.

A defining innovation of all the RIEDEL Drink Specific Barware series is its interlocking base structure, which eliminates the need for nesting and reduces breakage. Designed as much for the spaces they inhabit as for the drinks they hold, these glasses feel at home in the world's best bars, hotels, and restaurants, while also elevating daily rituals at home.

Launching with the Rocks Glass, Double Rocks and Highball, RIEDEL BAR Rituals blends professional precision with sculptural presence, transforming everyday service into meaningful moments.



wash line

2 US fl. oz/60 ml
filling level

ROCKS GLASS

0421/02
H: 85 mm (3.28 in)
D: 82 mm (3.23 in)
C: 283 ccm (9.57 US fl. oz)



DOUBLE ROCKS GLASS

0421/07
H: 101 mm (3.98 in)
D: 83 mm (3.27 in)
C: 350 ccm (11.84 US fl. oz)



HIGHBALL GLASS

0421/04
H: 158 mm (6.22 in)
D: 66 mm (2.60 in)
C: 321 ccm (10.85 US fl. oz)



RIEDEL BYR

TUMBLER COLLECTION

With the RIEDEL BARWARE COLLECTION, RIEDEL takes special account of the requirements of restaurants and bars with regards to cocktail and spirits glasses. This collection features the perfect 'must have' glasses for all cocktails and mixed drinks. 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.

RIEDEL SPEY



SINGLE OLD FASHIONED
0418/01
H: 80 mm (3.15 in)
D: 80 mm (3.15 in)
C: 245 ccm (8.28 US fl. oz)



WHISKY/DOF
0418/02
H: 102 mm (4.02 in)
D: 82 mm (3.23 in)
C: 295 ccm (9.98 US fl. oz)



LONGDRINK
0418/04
H: 151 mm (5.95 in)
D: 77 mm (3.03 in)
C: 395 ccm (13.36 US fl. oz)

OPTICAL O



WHISKY/DOF
0512/05
H: 96 mm (3.78 in)
D: 79 mm (3.11 in)
C: 337 ccm (11.40 US fl. oz)



LONGDRINK
0512/90
H: 113 mm (4.45 in)
D: 95 mm (3.74 in)
C: 600 ccm (20.29 US fl. oz)



ALL PURPOSE GLASS
0512/67
H: 124 mm (4.88 in)
D: 108 mm (4.25 in)
C: 765 ccm (25.87 US fl. oz)

RIEDEL FIRE



WHISKY/DOF
0512/02 S1
H: 98 mm (3.86 in)
D: 84 mm (3.31 in)
C: 295 ccm (9.98 US fl. oz)



LONGDRINK
0512/04 S1
H: 151 mm (5.95 in)
D: 77 mm (3.03 in)
C: 375 ccm (12.68 US fl. oz)

NOT AVAILABLE IN THE USA

RIEDEL



RIEDEL RESORT

—RESTAURANT—

Crafted from the cutting-edge Tritan™ from Eastman, the RIEDEL Resort Collection combines the elegance of RIEDEL's functionality, the design of the successful Riedel Drink Specific Glassware, developed by Zane Harris with the resilience of Tritan™ from Eastman in creating a fusion of style and substance. Tritan™ from Eastman is a BPA-free, shatter resistant material known for its clarity and durability, making it the perfect choice for drinking vessel designed for outdoor use, spas, or places where glassware is not allowed.

HIGHBALL

0417/94
H: 156 mm (6.14 in)
D: 73 mm (2.87 in)
C: 447 ccm (15.12 US fl. oz)



DOUBLE ROCKS

0417/97
H: 103 mm (4.06 in)
D: 83 mm (3.27 in)
C: 411 ccm (13.90 US fl. oz)



tritan™

from eastman



PERFORMANCE

- Durability
- Shatter resistance
- Dishwasher durability



QUALITY

- Clarity
- Style



SAFETY

- BPA free
- Food contact safety
- EA free

THE ART OF DECANTING WINE

DECANTER • MACHINE-MADE • CRYSTAL GLASS



RIEDEL MOSEL

1416/03
H: 285 mm (11.22 in)
D: 108 mm (4.25 in)
C: 750 ccm (25.36 US fl. oz)



RIEDEL VELOCE DECANTER

1336/13
H: 255 mm (10.04 in)
D: 122 mm (4.80 in)
C: 750 ccm (25.36 US fl. oz)



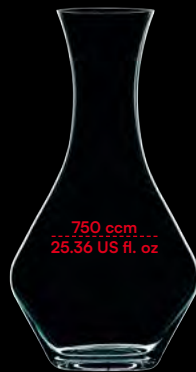
SYRAH

1486/13
H: 245 mm (9.65 in)
D: 139 mm (5.47 in)
C: 750 ccm (25.36 US fl. oz)



RIEDEL PERFORMANCE

1496/13
H: 245 mm (9.65 in)
D: 139 mm (5.47 in)
C: 750 ccm (25.36 US fl. oz)



CABERNET

1440/13
H: 230 mm (9.06 in)
D: 124 mm (4.88 in)
C: 750 ccm (25.36 US fl. oz)



MERLOT

1446/14
H: 240 mm (9.45 in)
D: 115 mm (4.53 in)
C: 750 ccm (25.36 US fl. oz)

Since RIEDEL whole-heartedly believes all wines - young and old, red, white or sparkling — can be enhanced by decanting, it is only natural that they would have a wide selection of decanters in their collection; many elegant, complex, handmade designs. Decanting young wines in RIEDEL decanters gives the wine a chance to bloom and attain a stage of development that normally requires years of aging — liberating the aromas, intensifying the fruitiness of the mid-palate and rounding out the texture. While decanting older wine, allows the wine to separate from any deposits that may have formed in the bottle over time. RIEDEL'S decanters are sculptural enough to qualify as art but are also incredible triumphs of functionality — a classic RIEDEL hallmark.

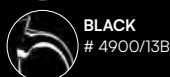
DECANTER · HANDMADE · CRYSTAL GLASS



HOW TO CLEAN A RIEDEL DECANTER



YELLOW
4900/13Y



BLACK
4900/13B

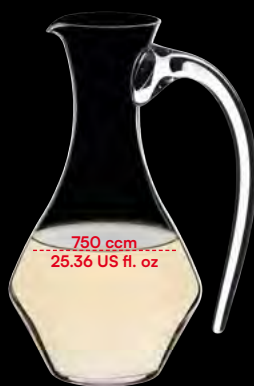


MINT
4900/13M



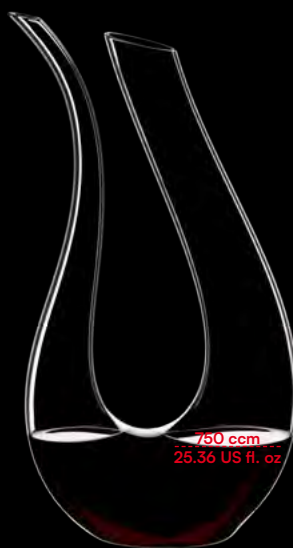
ULTRA

2400/14
H: 225 mm (8.86 in)
D: 205 mm (8.07 in)
C: 750 ccm (25.36 US fl. oz)



RIEDEL FATTO A MANO CABERNET

4900/13
H: 230 mm (9.06 in)
W: 124 mm (4.88 in)
C: 750 ccm (25.36 US fl. oz)



AMADEO

1756/13
H: 350 mm (13.78 in)
W: 205 mm (8.07 in)
C: 750 ccm (25.36 US fl. oz)



EVE

1950/09
H: 505 mm (19.88 in)
W: 215 mm (8.47 in)
C: 750 ccm (25.36 US fl. oz)



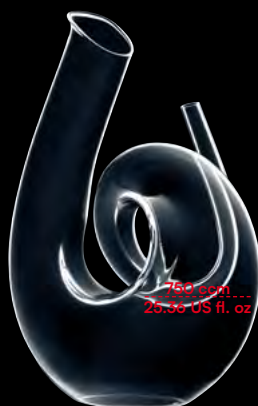
O SINGLE

1414/13
H: 225 mm (8.86 in)
D: 120 mm (4.72 in)
C: 750 ccm (25.36 US fl. oz)



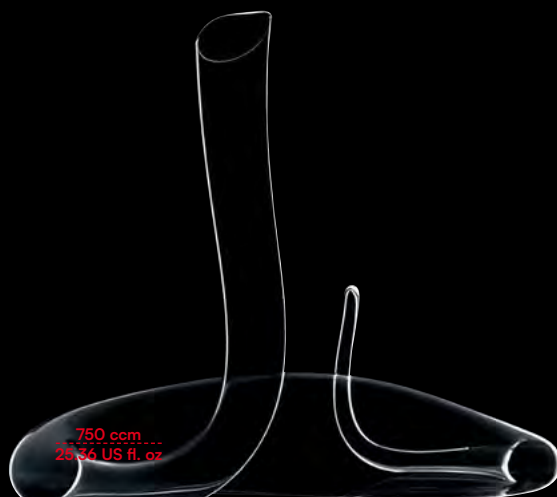
CORNETTO SINGLE

1977/13
H: 325 mm (12.80 in)
D: 120 mm (4.72 in)
C: 750 ccm (25.36 US fl. oz)



CURLY CLEAR

2011/04 S1
H: 265 mm (10.43 in)
W: 170 mm (6.69 in)
C: 750 ccm (25.36 US fl. oz)



MAMBA

1950/19
H: 325 mm (12.80 in)
W: 320 mm (12.60 in)
C: 750 ccm (25.36 US fl. oz)

ALL ABOUT RIEDEL

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."

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 varieties 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."

ABOUT RIEDEL CRYSTAL

- RIEDEL CRYSTAL (established 1756) has been producing glass in the heart of Europe for over 265 years and for eleven generations.
- Family owned and operated by GEORG J. RIEDEL (10th generation) and MAXIMILIAN 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.

AT RIEDEL, CONTENT COMMANDS SHAPE

Perfectly designed glassware enhances the aroma and the flavor of all aromatic beverages.

- In the late 1950s, 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.
- Based on this principal, RIEDEL introduced the concept of grape-specific glassware.

WHY SHAPE MATTERS

- Stemware consists of three 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 three variables: shape, size, and rim diameter.
- Grape varietal specific stemware has to translate the "message" of wine to the human senses.



ALL ABOUT RIEDEL



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. **Flavor:** Grape varietal specific stemware creates a balanced interaction between the fruit, minerality, acidity and bitter components of a wine.
4. **Finish:** 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). CLAUD J. RIEDEL's designs from the late 1950's, reestablished 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.

SERVING TO MAXIMIZE ENJOYMENT

- Glass hygiene: Serve beverages only in sparkling, clean, odorless glasses.
- Serving temperature: Do not over-chill white wines and sparkling wines; serve red wines below room temperature.
- Serving per glass: Maximum 100 to 125 ml / 3 to 6 oz. 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.

SELECTING THE RIGHT RIEDEL GLASS RIEDEL

Offers the option of either ‘varietal specific’ glasses, for dedicated wine lovers, or ‘wine friendly’ glasses, for informal wine drinkers. When choosing a grape varietal specific RIEDEL glass, consider that it is designed for, 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’ — shaped to unlock the most elusive characteristics. Visit our **Wine Glass Guide at RIEDEL.COM** to identify the right glass for your wine.





IS THERE ONE GLASS FOR ALL MY WINES?

The most versatile shapes for red and white wines are **GRAPE@RIEDEL** and our **RIEDEL Wine Friendly** Collection.

DOES ONE GLASS FIT ALL?

One glass can never provide the optimum experience for all styles of wine. A wine's bouquet, taste, balance and finish are all influenced by the shape of the glass from which it is consumed. A wine will display very different characteristics when served in different glass shapes. These differences can be so great, that even experienced wine connoisseurs have believed that they are tasting as many different wines as there are different glasses. RIEDEL has created shapes that specifically enhance a wine's harmony and highlight its unique characteristics. Grape varieties carry in their DNA unmistakable flavor profiles, which add to the importance of selecting the appropriate glass. Wines have two, three or four flavor contributors which are associated with the fermentation.

RIEDEL has extensively researched the impact of the size and shape of the glass across all popular grape varieties, leading to the conclusion, on which the world's wine experts agree: the aroma, taste, texture, finish and enjoyment of wine, is maximized by using the correct 'WINE TOOL'.



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

RIESLING GRAND CRU
(380 ccm, 12.8 US fl. oz)



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
(520 ccm, 17.6 US fl. oz)



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).

CABERNET
(860 ccm, 29.1 US fl. oz)

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CONNECT, FOLLOW & LOVE IT



@RIEDEL_OFFICIAL



@MAXIRIEDEL

WHY 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 fully enjoy young wines (up to 10 years for both red and white) consider opening them 8–12 hours prior to consumption for oxidation or decant the wine as this shortens the aeration process.
- The main preserving element in wine is carbon dioxide which becomes part of the wine during the first (= alcoholic) fermentation.
- Decanting diminishes 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 promote oxygenation.
- When decanting off the sediment of an old wine, slowly pour the wine into the decanter without allowing any sediment to leave the bottle.
- Try the following: Using identical glasses, decant half the bottle and serve the other half directly from the bottle — then draw your own conclusion.

CHRISTIAN MOUEIX, PRESIDENT OF THE NÉGOCIANT HOUSE ÉTABLISSEMENTS 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.”

CHEFS AND
SOMMELIERS
DISCUSS RIEDEL



GLASS FURNACE



HANDMADE



BOWL



STEM



BASE



HANDMADE SIGN

MICROFIBER POLISHING CLOTH

- Wash with odorless soap
- Should be machine washed at 140° F/60° C
- Never use fabric softener when rinsing your microfiber polishing cloth (avoids grease film on surface)



CARING FOR YOUR RIEDEL CRYSTAL

- MOST RIEDEL GLASSES ARE DISHWASHER SAFE!
- RIEDEL exclusively recommends Miele dishwashers.
- To avoid scratches: Avoid glass 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.

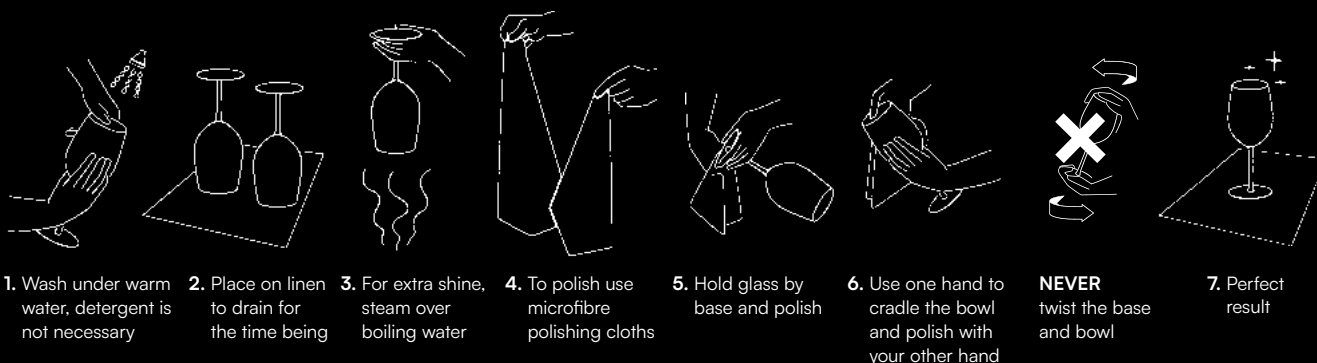


FOR INFORMATION ON GLASS CARE AND HOW TO WASH GLASSWARE, VISIT RIEDEL.COM

IF WASHING BY HAND

- Wash the glass under warm water (use detergent and rinse the glass carefully)
- Glass polishing: Use two polishing cloths, never hold the glass by the base to polish the bowl
- Stem snap: Occurs through mishandling = torque or bend pressure at the stem
- Storage: Avoid glass storage in kitchen cabinets which have strong aromas that translates into glass

For a perfect result



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'.



Rules when handling connoisseur glasses

1 FILLING THE GLASS
Do not over-pour. This will ensure maximum development of the wine's bouquet, and also provide the most elegant table setting.

2 HOLDING THE GLASS
The appropriately filled glass should always be held by the stem rather than the bowl.

3 SWIRLING THE GLASS
Carefully swirling the glass allows oxygen into the wine by increasing its surface area and helps release the wine's rich, mature aroma.

4 WHY AND HOW TO DECANT WINES
To decant wine means to transfer it from its bottle to a decanter or carafe before drinking. During storage or aging, wine can develop a solid deposit or sediment at the bottom of the bottle. Decanting is an easy means of separating the sediment from the wine. It also helps the wine breathe, as the greater surface diameter lets more oxygen reach the wine than the bottle does.

5 WINE TEMPERATURE
Before decanting/or serving wine, store it at appropriate temperatures (red wine 15–17°C, 59–63°F, white wines at 10–12°C, 50–54°F). The proper serving temperature enhances the quality of the wine by allowing it to fully develop its characteristic aromas and flavours.

RIEDEL



THE WINE GLASS COMPANY

RIEDEL Crystal is a 300 year-old family owned company known for the creation and development of varietal-specific stemware. RIEDEL Crystal was the first in history to recognize that the taste and aroma of a beverage is affected by the shape of the vessel from which it is consumed, and has been recognized for its revolutionary designs complementing alcoholic beverages and other drinks. Founded in 1756 and pioneering varietal-specific stemware since 1958, RIEDEL has become the brand of choice for wine connoisseurs and drink specialists, hospitality professionals and consumers globally.

RIEDEL glassware is distributed worldwide and can be found at all good retailers and fine dining destinations.



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