

RIEDEL 
THE WINE GLASS COMPANY

2010



GLASS LINES SORTED BY LAUNCH DATE YEAR.



THE RIEDEL TRADEMARK

dates from the Art Nouveau period at the end of the nineteenth century, and was used for RIEDEL glassware made in Bohemia from 1890 to 1925. In 1996, to commemorate RIEDEL'S 240th anniversary, we reintroduced this trademark for all our mouth-blown, hand-made products. The distinctive *Riedel* signature is now featured on the base of all these products made in Austria. This signature trademark helps our customers to distinguish immediately between hand-made products and those made by machine. Our machine-made products carry this RIEDEL trademark. The RIEDEL glass dynasty is built on the creative energies of a long line of glass-makers. The story begins in 1756 in Bohemia and continues right down to the united Europe of today, taking in on the way some of the most dramatic events in European history.

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ALL RIEDEL SERIES ARE DISHWASHER SAFE.

WWW.RIEDEL.COM
INFO@RIEDEL.COM



CLAUS RIEDEL'S LEGENDARY DESIGN FROM 1958. A FISH BOWL?



SOMMELIERS
BURGUNDY GRAND CRU (37 oz)

DECANTER MAGAZINE: "The finest burgundy glass of all time, suitable for both young and old burgundies".

THE WINE ADVOCATE, ROBERT M. PARKER JR.: "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".

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".

GUIDE TO MAJOR GRAPES AND WINES

AROMAS IMPARTED BY THE GRAPES

These derive directly from the grapes. Right after the bottling these aromas typically dominate the flavor of the young wine. Eventually, these fruit aromas give way to or are complemented by mature aromas.

AROMAS IMPARTED BY BOTTLE AGE

New aroma structures develop over time as the wine matures in the bottle, thereby enriching the mature wine's flavor. Mature aromas start to dominate after the wine has peaked and can eventually cause the wine to seem tired. Some wines do not age well and should be drunk when young.

AROMAS IMPARTED BY VINIFICATION

The winemaker can heavily influence the wine's flavor by the use of steel tanks, wooden casks or barriques (small wood barrels), depending on the intensity of the use, the age of the wine and level of the toasting (roasting of wood barrels over fire) aromas from vanilla to caramel may be imparted to the wine. Furthermore, stirring of the yeast cells (bâtonnage) may impart yeast and butter aromas. These vinification aromas can become either complementary or dominant in the ready-to-drink wine.

THE STAGES OF WINE TASTING

1. LOOK OF THE WINE

Pour a small amount of wine into a glass, tilt the glass at an angle of 45 degrees away from you and look at the wine against a plain white background. The table of colors can help you in assessing the wine's color. In addition to the color, assess the appearance of the wine according to the criteria below:

Clarity	Color Intensity	Liveliness	Perlage Carbonic Acid
intransparent	faint	dead	stale
cloudy	subtle	lifeless	flat
translucent	light	dull	calm
hazy	medium	flat	beading
slightly	hazy	rich	medium vivid
transparent	dense	active	tingling
clear	dark	vivid	sparkling
radiant	deep	lively	fizzy
brilliant	opaque	vibrant	hissing

2. SCENT OF THE WINE

What you initially perceive from the calm wine are the most volatile aromas. Based on a first gentle sniff you can determine if a wine is faulty (has an unpleasant smell) due to oxidation, acetic acid (vinegar) or corkiness. Experiment by varying the distance between your nose and the glass. The aroma wheel can help you in identifying the wine's aromas.

3. SCENT OF THE SWIRLED WINE

Gently swirl the wine in the glass with a rhythmic circular motion of your wrist. This releases the less volatile aromas, allowing you to capture the complete pattern of the nose of the wine. The more subtle aromas identified in the previous step are now partially overlaid.

4. TASTE OF THE WINE

Take a sip and keep it in your mouth. Pay attention to the wine's initial impact, mouthfeel and finish.

To intensify the tasting you can chew the wine (causing the tannins to emerge) or you can take in some air with your lips slightly open (causing sealed aromas to open up). Again, the aroma wheel can help you in identifying the wine's aromas. Should you taste a series of wines, spit the samples out (this reduces the negative effect the alcohol has on your tasting abilities). To neutralize your palate you can simply drink some water. Do not eat any bread while tasting wine since this will significantly affect your sense of taste. The list below can help you in further assessing the wine's palate:

Sweetness	Acidity	Tannins	Astringency	Bitterness
bone-dry	hollow	silky	subtle	faint
dry	thin	velvety	smooth	subtle
subtle	subtle	tender	mouth-filling	light
half-dry	refreshing	rounded	integrated	medium
sweet	lively	fine-grained	furry	firm
heavy	crisp	raw	coating	dominant
syrupey	vigorous	hard	coarse	coarse
honeyed	tart	coarse	harsh	harsh
plump	aggressive	aggressive	abrasive	aggressive

Body	Alcoholic Strength	Consistency	Aroma Intensity	Finish
hollow	watery	watery	faint	abrupt
light	thin	diluted	delicate	faint
lean	light	light	subtle	slight
round	balanced	medium	medium	short
powerful	warm	concentrated	pronounced	medium
muscular	hot	rich	concentrated	expanded
voluptuous	vigorous	heavy	intense	long
fat	intense	thick	exuberant	lingering
heavy	spirity	pasty	explosive	infinite

5. SCENT OF THE EMPTY GLASS

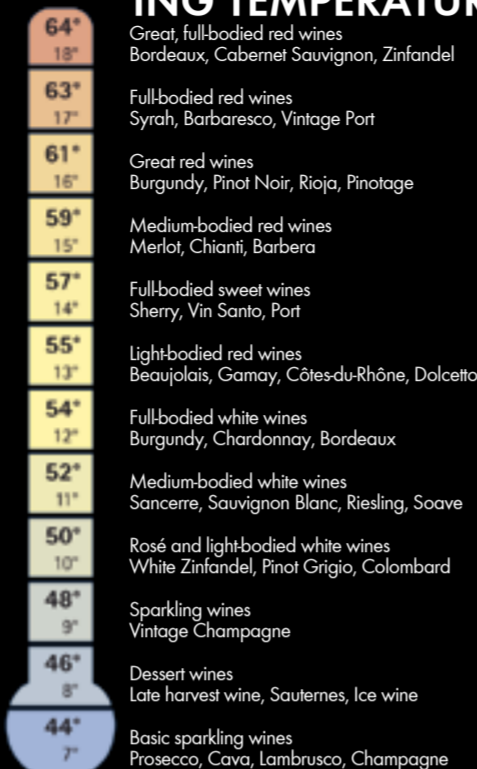
You will once more find new aroma structures that can provide you with additional information about the wine. If you are in doubt, go back to step number 2 and repeat the tasting.

6. ASSESS THE WINE AS A WHOLE

At this final stage, assess the wine's complexity, balance and perceived age. The most important thing is the overall impression you have formed during the wine tasting. You can score the wine using a scale of 20 or 100 points.

Complex	Balance	Age	20 point scale	100 point scale
dumb	poor	fresh	20 classic	95-100 world class
dull	unbalanced	youthful	19 extraordi.	90-94 outstanding
simple	incomplete	emergent	18 outstand.	85-89 very good
straight-forward	jagged	mature	17 excellent	80-84 good
defined	1-dimensional	advanced	16 very good	75-79 average
layered	centered	declining	15 good	70-74 below average
nuanced	balanced	tired	14 average	65-69 banal
complex	graceful	finished	13 bet. average	60-64 acceptable
overwhelming	harmonious	dead	12 poor	55-59 defective
			11 unacceptable	50-54 unacceptable

RECOMMENDED SERVING TEMPERATURES



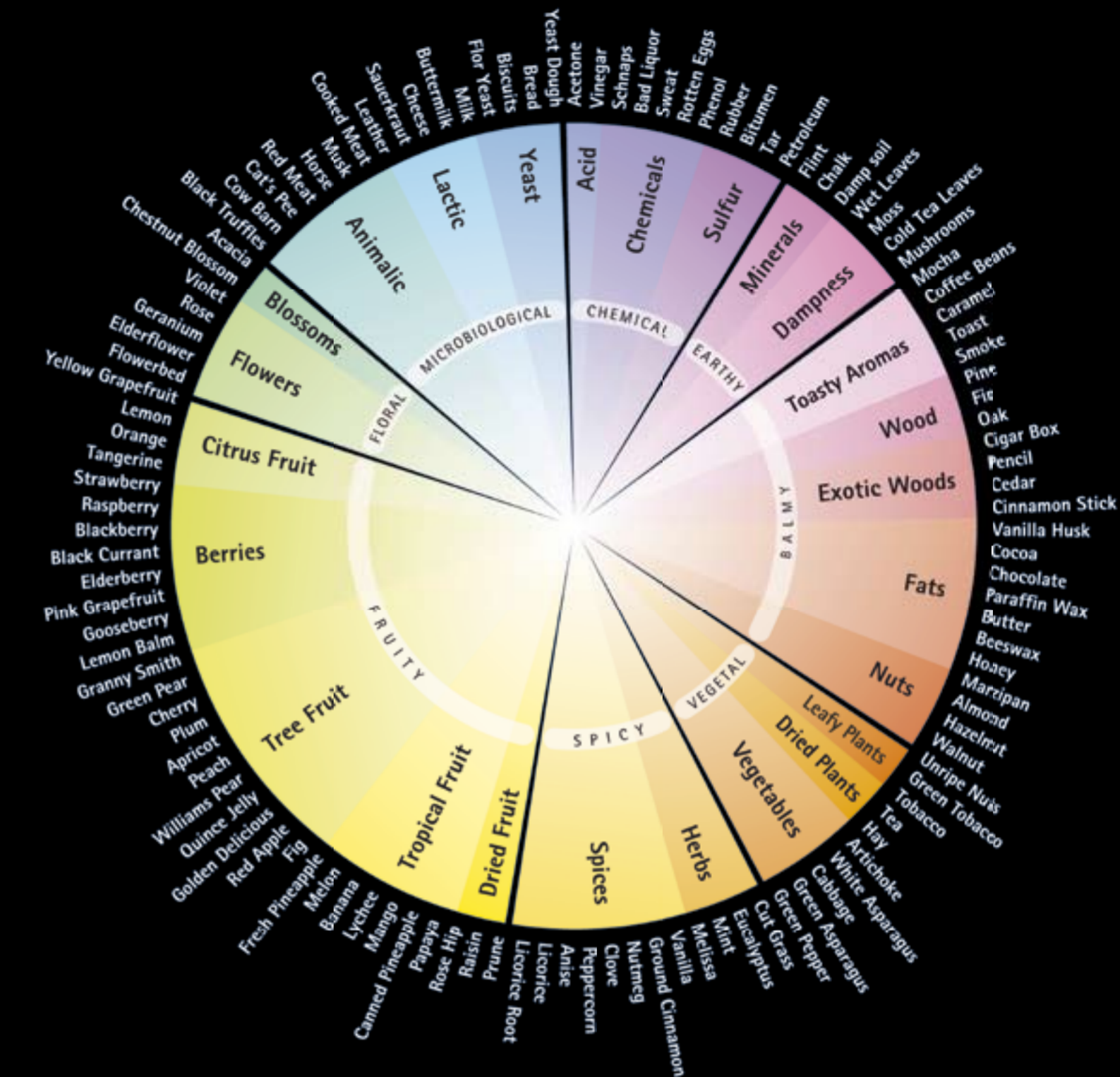
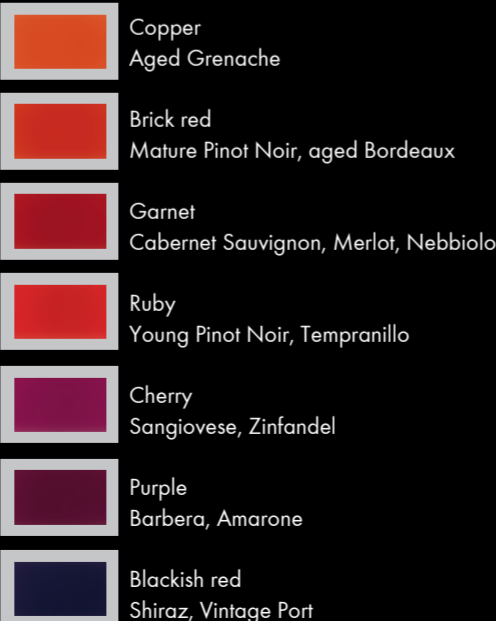
WHITE WINES THE WINE COLORS



ROSÉ



RED WINES



THE AROMA WHEEL AND HOW TO USE IT

The aroma wheel helps you in identifying the various aromas by presenting related aromas in a structured way. Positive Search: While tasting the wine, use the wheel to look for those aromas that come closest to your subjective sensations. Next, verify if the perceived aromas and their neighboring aromas correspond. This way, you will gradually identify your sensations. Negative Search: If the aroma you have been looking for cannot be found using the positive search, simply exclude one sector after the other from the wheel. With this process of elimination, you will automatically reach the sector depicting the aroma group you have been looking for. Then you proceed the same way as described for the positive search.

Note: The aroma groups depicted in the inner part of the circle are meant for your guidance and do not correlate with the more detailed outer structure in every single case.

SOMMELIERS

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." (Robert M. Parker Jr., The Wine Advocate)

PROFESSOR CLAUD J. RIEDEL was the first designer to recognize that the bouquet, taste, balance and finish of wines are affected by the shape of the glass from which they are drunk. Fifty years ago he began his pioneering work to create stemware that would match and complement different wines and spirits. In the late 1950s, RIEDEL started to produce glasses which at that time were a design revolution. Thin-blown, unadorned, reducing the design to its essence: Bowl, stem, base. Working with experienced tasters, Riedel discovered that wine enjoyed from his glasses showed more depth and better balance than when served in other glasses. CLAUD J. RIEDEL laid the groundwork for stemware which was functional as well as beautiful, and made according to the Bauhaus design principle: FORM FOLLOWS FUNCTION.

In 1961 a revolutionary concept was introduced, when the RIEDEL catalogue featured the first line of wine glasses created in different sizes and shapes. Before this, conventional stemware had used a single basic bowl shape, with only the size varying depending on use. The concept was illustrated to perfection with the introduction of the Sommeliers series in 1973, which 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.



SOMMELIERS 4400/00

Ideal for highly tannic red wines of moderate acidity. Directs the wine to the center of the tongue, creating an harmony of fruit, tannin and acidity. **CUT RIM** Permits the wine to flow smoothly onto the tongue.



SOMMELIERS 4400/16

Perfect for red wines with high acidity and moderate tannin. Directs the wine to the tip of the tongue, highlighting the fruit and balancing the naturally high acidity. **CUT RIM** Permits the wine to flow smoothly onto the tongue.



ROLLED RIM Inhibits the smooth flow of wine and tends to accentuate acidity and harshness.



SOMMELIERS 4400/28

For champagne. Designed to highlight the fine bouquet, richness and complexity on the palate.



SOMMELIERS 4400/0

Created for full bodied white wines with moderate acidity. Directs the wine to the center of the tongue, bringing all of the components into perfect harmony.



SOMMELIERS 4400/1

Designed for light, fruity white wines that are high in acidity. Guides the wine to the tip of the tongue, accentuating the fruit and deemphasizing the naturally high acid.

THE CONTENT DETERMINES THE SHAPE

When developing a glass **RIEDEL**'s design ideas are not born on a drawing board but shaped by trial and error with the help and support of the world's greatest palates. A person interested in wine is led by color, bouquet and taste, but often the glass is not considered as an instrument to convey the message of the wine. Over the years **RIEDEL** acquired some interesting scientific explanations as to why the shape of a glass influences the bouquet and taste of alcoholic beverages. The first discovery was made while enjoying wine. The same wine displayed completely differently characteristics when served in a variety of glasses. The differences were so great that experienced connoisseurs were made to believe that they were tasting a different wine. The grape variety is the key factor in determining the relationship between fruit, acidity, tannin and alcohol. As the next step, **RIEDEL** was able to create shapes in which the wine, vinified from specific grape varieties, seemed to improve. We started to recognize the complex role that size and shape play in conveying the message of a fine wine.

BOUQUET

The quality and intensity of aromas are determined not only by the personality of a wine but also by its affinity to the glass shape. Bouquet can only develop properly in a limited temperature range. Low temperatures temper the intensity, whereas high temperatures promote mainly alcoholic fumes. Important as the shape of a glass is, it cannot function properly unless the wine is served at the correct temperature and in the right serving quantities (white wine: 2-3 oz., red wine 3-5 oz.) When the wine is poured, it immediately starts to evaporate and its aromas quickly fill the glass in layers according to their density and specific gravity. Consequently, the size and the shape of the glass can be fine-tuned to the typical aromas of a grape variety. The lightest, most fragile aromas are those reminiscent of flowers and fruit and these rise right up to the rim of the glass, while the middle fills with green vegetal scents and earthy, mineral components. The heaviest aromas, typically of wood and alcohol, remain at the bottom of the glass. Swirling the wine in the glass moistens a larger surface area, and this increases the evaporation and intensity of the aromas. But swirling does not encourage different elements of the bouquet to blend together. This in fact explains why the same wine in different glasses shows such an amazing variety of aromas. (The same wine can exhibit fruit aromas in one glass and green and vegetal notes in another). To eliminate this physical effect, you would have to shuffle the layers vertically by shaking the glass. Only then would you discover the same bouquet in all glasses. Experienced tasters rely on their olfactory talents more than their palates to determine the provenance of the wine or the grape variety in blind tastings. Very large glasses with a capacity of more than 25 ounces allow you to "nose" through the layers of bouquet by inhaling very gently and regularly for about ten seconds, penetrating down through the surface layers of fruit to the more earthy and alcoholic notes below.

TASTE

Each individual is the sovereign of his palate. We cannot dictate rigid rules that override personal preferences. We can, however, give some valuable guidelines - and over the years the response of wine lovers to our suggestions has been overwhelmingly positive. Physical movements and adjustments of head and body are controlled subconsciously. The shape of the glass forces the head to position itself in such a way that you drink and do not spill. Wide, open glass shapes require us to sip by lowering the head, whereas a narrow rim forces the head to tilt backwards so that the liquid flows because of its gravity. This delivers and positions the beverage to different "taste zones" of the palate.

Gulping to quench one's thirst negates the benefits of the glass, since it means that flavor is only experienced in the aftertaste. Alcoholic beverages are consumed according to their strength in small to very small quantities at a time. This offers the opportunity to control the flow of the drink and consequently the initial contact with the tongue. The resulting nerve impulse is transmitted to the brain at a speed of 400/m sec, where it leaves a lasting first impression. In most cases we are disappointed if sweet fruit flavors are absent and tart components dominate the taste picture. When this happens, the tendency is to blame the wine rather than the inappropriate shape of the glass. This is precisely where a glass can make a dramatic difference in conveying a wine's message. Every wine has its own unique blend of qualities: fruit, acidity, minerals, tannin, alcohol that are based on the grape variety and the climate and soil on which it is grown. By studying the varietal characteristics, **RIEDEL** glasses are able to deliver a wine or spirit to the nose and palate in such a way that it can fully express its personality. The finish plays an important part in the overall impression and this too is strongly influenced by the design of the bowl. It will take time to recognize that a glass is not just a glass but an instrument of pleasure and enjoyment.

The glasses are designed to emphasize a wine's harmony, not faults. **RIEDEL** has always viewed the wine glass as an instrument to bring together: the personality of the wine, smell, taste, appearance (including the beauty of the object).

GENEREL RULES

To fully appreciate the different grape varieties and the subtle characteristics of individual wines, it is essential to have a glass whose shape is fine-tuned for the purpose. The shape is responsible for the quality and intensity of the bouquet and the flow of the wine. The initial contact point depends on the shape and volume of the glass, the diameter of the rim, and its finish (whether it

is a cut and polished or rolled edge) as well as the thickness of the crystal. As you put your wine glass to your lips, your taste buds are on the alert. The wine flow is directed onto the appropriate taste zones of our palate and consequently leads to different taste pictures. Once your tongue is in contact with the wine three messages are transmitted at the same time: temperature, texture and taste.

SHAPE

RIEDEL's guiding principal: The content determines the shape.

SIZE

The size of a glass is important, affecting the quality and intensity of aromas. The breathing space has to be chosen according to the "personality" of the wine or spirit. Red wines require large glasses, white wines medium-sized glasses and spirits, small ones (to emphasize the fruit character and not the alcohol).

SERVING QUANTITIES

The glass should not be over filled. Red wine: four to five ounces; White Wine: three ounces; Spirits: one ounce.

SCIENTIFIC BACKGROUND, A TASTE ILLUSION

Taste Sensation Localized by Touch by Linda M. Bartoshuk, Yale University School of Medicine, Department of Surgery. We get calories from three categories of macronutrients: carbohydrates (which include sugar and starch), proteins and fats. To consider how these might be detected, we must distinguish between taste and smell. When food or beverages enter the mouth, they contact gustatory receptors on the tongue and palate. The sensations produced are sweet, salty, sour, or bitter. At the same time, volatiles from the foods and beverages rise through the oral and nasal cavities and ultimately reach the olfactory receptors located just under the eyes. The many qualitatively distinct olfactory sensations that can be produced are responsible for much of the sensory experience of eating. That is, while we eat, we both taste and smell foods. We call the composite sensation "flavor", and we perceptually localize it in the mouth. We believe that this localization is produced by the sense of touch. Taste sensations are not localized to the location of taste buds, but rather to areas touched in the mouth. Thus during drinking and eating, taste sensations seem to originate from the entire inner surface of the mouth even though the taste buds are found only on certain loci. This occurs because the brain uses the sense of touch to localize taste sensations.

Since there are pain fibres associated with taste buds, supertasters are unusually responsive to the oral burn of spices. A recent extension of this work showed that supertasters have the largest number of taste buds, nontasters the smallest. The difference in number of receptors are very large. For example, the average number of taste buds per square centimeter was 96, 184 and 425 for nontasters, mediumtasters and supertasters, respectively. The supertasters fungiform papillae were smaller

TASTE-OLFACTORY CONFUSION

Although we generally speak of tasting foods and beverages, much of the sensory input involved is actually olfactory.

MODALITIES THAT SENSE FOOD

The combination of taste and olfaction is called flavor. Clinical taste pathologies have begun to yield insights about how the taste system works, and the development of a remarkable way to count taste buds in living human subjects has let us begin to connect anatomical variation with functional differences.

TASTE ANATOMY

The tongue is covered with a variety of papillae that give it its bumpy appearance. Filiform papillae are the most numerous but they contain no taste buds. The fungiform papillae are distributed most densely at the tip (the front of the tongue contributes a disproportionate amount to whole taste-nerve responses) and on the edges of the tongue. The foliate papillae consist of a series of folds on the rear edges of the tongue. Foliate papillae can be seen at the base of the tongue. The circumvallate papillae are large circular structures on the rear of the tongue.

GENETIC VARIATIONS

In 1931, Fox reported a startling, accidental discovery. He was synthesizing some phenylthiocarbamide (PTC) in his laboratory and some of it blew into the air. One of his colleagues commented on how bitter it was, yet Fox tasted nothing. Fox's discovery stimulated geneticists to evaluate families for the distribution of "taste blindness" and the results of these and later studies led to the conclusion that tasting is produced by the dominant allele, T. (An allele is any of the group of genes from which a pair of genes occupying identical places and homologous chromosomes can be drawn). Individuals with two recessive alleles, tt, are nontasters (the nontaster functions are lower at the lowest concentrations) and individuals with one dominant allele, Tt, as well as those with two dominant alleles, TT, are tasters. There is evidence for three phenotypic groups in the threshold data. Nontasters were a very homogeneous group but tasters showed a great deal of variability.

WHAT MAKES SUPERTASTERS DIFFERENT FROM MEDIUM AND NONTASTERS?

Miller and Reedy have introduced a new perspective. They utilized methylene blue to stain the taste buds so that they could be counted. They found that tasters had more taste buds than nontasters. In addition, they found that subjects with more taste buds perceived stronger tastes.

Since there are pain fibres associated with taste buds, supertasters are unusually responsive to the oral burn of spices. A recent extension of this work showed that supertasters have the largest number of taste buds, nontasters the smallest. The difference in number of receptors are very large. For example, the average number of taste buds per square centimeter was 96, 184 and 425 for nontasters, mediumtasters and supertasters, respectively. The supertasters fungiform papillae were smaller

and had rings of tissue around them that were not seen on the fungiform papillae of nontasters. These anatomical differences may prove to be a better indicator of genetic status than the taste differences.

SUPERTASTERS AND ETHYL ALCOHOL

The alcohol effect is especially interesting because of the finding that alcoholism is associated with non-tasting. This suggests that super and mediumtasters might be protected against alcoholism to some extent, because the alcohol is a less pleasant sensory stimulus to those individuals.

AGE

The good news is that taste is very robust across age. The bad news is that olfactory sensations do diminish with age.

THE TONGUE MAP

One of the most widespread "facts" about taste concerns the distribution of sensitivity to the four basic tastes. This "fact", was reexamined by Collings (1974.) The tongue map with "sweet" on the tip, "bitter" on the back and so on dates back to the PhD thesis of Hänig which was published in "Philosophische Studien" in 1901. He believed that if the thresholds for his four stimuli (sweet, acid, salty and bitter) could be shown to vary differentially around the perimeter of the tongue, then this would support the argument that these four tastes had distinct physiological mechanisms. Hänig noted that the sensitivity for sweet was at its maximum on the tongue tip and its minimum on the base of the tongue. For bitter, the sensitivity was at its maximum on the base of the tongue and its minimum on the tip. Saltiness was perceived approximately equally on all loci. For sourness, the sensitivity was at its minimum on the tip and the base with two equidistant maxima at the centers of the tongue edges. Edwin Boring, the great historian of psychology at Harvard, discussed Hänig's thesis in Sensation and Perception in the History of Experimental Psychology published in 1942. Boring did not reproduce Hänig's summary sketch but rather calculated the actual sensitivities by taking the reciprocals of the average thresholds given in Hänig's tables. On Boring's figure, there is no way to tell how meaningful the sizes of the variations are on the ordinate. Boring's graph led other authors to conclude that there was virtually no sensation at the loci where the curves showed a minimum and that there was maximum sensation where the curves showed a maximum and so we have the familiar tongue maps labeled "sweet" on the tip of the tongue, "bitter" on the base of the tongue, etc. Collings reexamined the threshold variation in 1974. Her results differed from those of Hänig in some regards (e.g. bitter thresholds are actually lower on the front of the tongue than on the back); however, in one very important particular Collings and Hänig agreed: there were variations in taste threshold around the perimeter of the tongue but those variations were small.

EFFECTS OF TEMPERATURE ON THE PERCEIVED SWEETNESS OF SUCROSE

The effects of temperature on the sweetness of sucrose have the most practical significance at relatively low concentrations of sucrose. According to our data, the sweetness of sucrose increases by 40% as the temperature increases from 4°C (about refrigerator temperature) to 36°C (about body temperature). On the other hand, the sweetness of a lower sucrose concentration like the sucrose equivalent of 2 teaspoons of sugar in a cup of coffee increases by 92% (i.e., the sweetness nearly doubles) as the temperature increases from 4° to 36°C.

WHY DO WE LOVE SWEETNESS?

Sugars are the primary natural stimulus for the sweet taste in nature. Love of sugar is virtually universal among mammals. We can even examine the human's reactions to sweet taste at an earlier point in development. De Snoo (1937) was intrigued by the fact that the fetus drinks amniotic fluid. He succeeded in getting the fetus to drink more amniotic fluid by injecting saccharin into it. This remarkable feat demonstrated that taste receptors function before birth, a fact that has now been extensively studied in other species. It also demonstrated that sweetness is liked before birth. Did our sweet systems evolve to ensure that those sugars that are useful to us produce intense sweet tastes, while those that are not are less sweet? The sugar molecule that is most important biologically is glucose. This molecule serves as an important energy source in the body and is the only energy source that can be utilized by the brain.

RIEDEL'S CLASSIC THE FIRST GRAPE VARIETY SPECIFIC STEMWARE LINE SINCE 1973 LEAD CRYSTAL, MOUTH-BLOWN IN AUSTRIA

SOMMELIERS

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BORDEAUX GRAND CRU
Bordeaux (red), Brunello di Montalcino, Cabernet franc, Cabernet - Sauvignon, Domina, Fronsac, Graves rouge, Lustrac, Merlot, Médoc, Margaux, Maulis, Pauillac, Pomerol, Sangiovese, Sangiovese - Grosso, St. Emilion, St. Estéphe, St. Julien

#4400/00
10-5/8" (270 MM)
30-3/8 OZ (860 CCM)



BURGUNDY GRAND CRU
Barbaresco, Barolo, Beaujolais Cru, Blauburgunder, Burgundy (red), Dornfelder, Echézeaux, Gamay, Moulin à vent, Musigny, Nuits Saint Georges, Nebbiolo, Pinot Noir, Pomard, Romanée Saint Vivant, Santenay, Valnay, Vosne-Romanée, Vougeot

#4400/16
9-3/4" (248 MM)
37 OZ (1050 CCM)



TINTO RESERVA
Gran Reserva, Ribera del Duero, Rioja, Tannat, Tinto Reserva, Tempranillo

#4400/31
9-3/4" (248 MM)
21-7/8 OZ (620 CCM)



HERMITAGE
Amarone, Barbera, Comas, Côte Rotie, Crozes Hermitage, Châteauneuf-du-Pape, Grenache, Hermitage, Malbec, Mourvèdre, Petit Syrah, Priorato, Saint Joseph, Shiraz, Syrah, Tannat

#4400/30
9-1/4" (235 MM)
20-3/4 OZ (590 CCM)



ZINFANDEL CHIANTI CLASSICO
Ajaccio, Bardolino, Beaujolais Nouveau, Blauer Portugieser, Carignan, Chianti, Côtes du Roussillon, Côtes du Ventoux, Dolcetto, Dornfelder, Freisa, Grignolino, Lambrusco, Montepulciano, Patrimonia, Primitivo, Sangiovese, Trollinger, Vin de Corse, Zinfandel

#4400/15
8-7/8" (226 MM)
13-3/8 OZ (380 CCM)



MATURE BORDEAUX
Bordeaux (mature), Cahors, Lagrein, Madiran, Zweigelt

#4400/0
8-1/2" (216 MM)
12-3/8 OZ (350 CCM)



ROSÉ
Blush, Côtes de Provence, Côtes du Rhône rosé, Marsannay rosé, Rosé, Schilcher, Weißherbst

#4400/04
7" (178 MM)
7 OZ (200 CCM)



VINTAGE CHAMPAGNE GLASS

#4400/28
9-5/8" (245 MM)
11-5/8 OZ (330 CCM)



SPARKLING WINE

#4400/88
8-1/2" (125 MM)
3-7/8 OZ (110 CCM)



CHAMPAGNE GLASS

#4400/08
9-5/8" (245 MM)
6 OZ (170 CCM)



SHERRY TEQUILA

#4400/18
8-1/4" (211 MM)
6-3/4 OZ (190 CCM)



VINTAGE PORT

#4400/60
6-3/4" (172 MM)
8-3/4 OZ (250 CCM)



COGNAC XO

#4400/70
6-1/2" (165 MM)
6 OZ (170 CCM)



COGNAC V.S.O.P.

#4400/71
6-1/2" (165 MM)
5-5/8 OZ (160 CCM)



SINGLE MALT WHISKY

#4400/80
4-1/2" (115 MM)
7 OZ (200 CCM)

SOMMELIERS

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. (Robert M. Parker Jr., The Wine Advocate). Professor **CLAUS J. RIEDEL** was the first designer to recognize that the bouquet, taste, balance and finish of wines are affected by the shape of the glass from which they are drunk. Forty years ago he began his pioneering work to create stemware that would match and complement different wines and spirits. In the late 1950s, **RIEDEL** started to produce glasses which at that time were a design revolution. Thin-blown, unadorned, reducing the design to its essence: Bowl, stem, base. Working with experienced tasters, **RIEDEL** discovered that wine enjoyed from his glasses showed more depth and better balance than when served in other glasses. **CLAUS J. RIEDEL** laid the groundwork for stemware which was functional as well as beautiful, and made according to the Bauhaus design principle: form follows function. In 1961 a revolutionary concept was introduced, when the **RIEDEL** catalogue featured the first line of wine glasses created in different sizes and shapes. Before this, conventional stemware had used a single basic bowl shape, with only the size varying depending on use. The concept was illustrated to perfection with the introduction of the **SOMMELIERS** series in 1973, which 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.

RIEDEL'S CLASSIC
THE FIRST
 GRAPE VARIETY SPECIFIC STEMWARE LINE
SINCE 1973
 LEAD CRYSTAL, MOUTH-BLOWN IN AUSTRIA



ALSACE

Aligoté, Chenin Blanc, Cortese, Fendant, Fumé Blanc, Furmint (dry), Gewürztraminer, Gutedel, Kerner, Melon de Bourgogne (Muscadelle), Muscadet, Müller-Thurgau, Muskateller, Muskat-Ottonei, Neuburger, Palomino (except Sherry), Pinot (Blanc, Grigio, Gris), Reclat di Soave, Ribolla gialla, Rotgipfler, Ruländer, Sancerre, Sauvignon blanc, Soave, Trebbiano, Vin de Savoie (blanc), Zierfandler

#4400/05
 7-5/8" (193 MM)
 8-5/8 OZ (245 CCM)



SAUTERNES

Ausbruch, Auslese, Barsac, Beerenauslese, Eiswein, Jurançon moelleux, Loupiac, Monbazillac, Picolit, Recioto di Soave, Quarts de Chaume, Sauternes, Tokay, Trockenbeerenauslese, Vins Liqueureux

#4400/55
 7-7/8" (200 MM)
 12 OZ (340 CCM)



MONTRACHET

Burgundy (white), Chardonnay, Corton-Charlemagne, Maursault, Montrachet, Pouilly-Fuisse, St. Aubin

#4400/07
 7-7/8" (200 MM)
 18-3/8 OZ (520 CCM)



RHEINGAU

Grüner Veltliner, Orvieto Classico, Pinot (Blanc, Grigio, Gris), Riesling (Kabinett), Roter Veltliner, Ruländer, Scheurebe, Sylvaner, Vernaccia, Welschriesling

#4400/01
 8-1/8" (206 MM)
 8-1/2 OZ (230 CCM)



GRÜNER VELTLINER

#6400/15
 9-3/4" (248 MM)
 13-3/8 OZ (380 CCM)



CHABLIS (CHARDONNAY)

Albariño, Bourgogne Aligoté, Bordeaux (white), Burgundy (white), Chablis, Chardonnay, Chenin Blanc, Corton - Charlemagne, Cortese, Hermitage blanc, Marsanne, Meursault, Montagny, Morillon, Pinot (Blanc, Grigio, Gris), Ruländer, St. Joseph (blanc), Sauvignon Blanc (Barrique), Sauvignon - Sémillon (Barrique), Vernatsch, Viognier

#4400/0
 8-1/2" (216 MM)
 12-3/8 OZ (350 CCM)



RIESLING GRAND CRU

Alsace Grand Cru, Jurançon sec, Patrimonio, Riesling (late harvest), Sémillon, Smaragd (late harvest dry), Teroldego, Vouvray

#4400/15
 8-7/8" (226 MM)
 13-3/8 OZ (380 CCM)



LOIRE

Bordeaux (white), Chasselas, Chenin Blanc, Coulée de Serrant, Fumé Blanc, Gewürztraminer, Graves blanc, Loire (Blanc), Pouilly - Fumé, Sancerre, Sauvignon blanc, Sémillon, Sauvignon - Sémillon, Spätrot - Rotgipfler, Zierfandler

#4400/33
 9-1/4" (235 MM)
 12-3/8 OZ (350 CCM)



AQUAVIT

#4200/01
 7-7/8" (200 MM)
 4-5/8 OZ (130 CCM)

ORCHARD FRUIT

#4200/04
 7-7/8" (200 MM)
 4-3/8 OZ (125 CCM)

STONE FRUIT

#4200/06
 7-7/8" (200 MM)
 6-3/8 OZ (180 CCM)

MARTINI

#4400/17
 7-1/8" (182 MM)
 7-3/8 OZ (210 CCM)

BLIND BLIND TASTING GLASS

#8400/15
 8-7/8" (226 MM)
 13-3/8 OZ (380 CCM)

GRAPE VARIETY SPECIFIC, RIEDEL'S BENCHMARK SINCE 1986

LEAD CRYSTAL, MACHINE-BLOWN IN BAVARIA/GERMANY

VINUM

"It takes a great deal of efforts 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." (Michel Bettane, *guide bettane et desseauve*) Introduced in 1986, VINUM was the first machine-made series of glasses in history to be based exclusively on the characteristics of grape varieties. VINUM, functional, high in quality, reasonably priced and widely distributed, has had a permanent impact on the globe's wine glass culture. These glasses have proven to consumers that the pleasure of consuming wine starts with the glass. The VINUM collection, developed by GEORG J. RIEDEL on the principle that the content commands the shape, is the "vitrum-vinothek" for every day use.



SHIRAZ/SYRAH
Amarone, Barbera, Comas, Côte Rotie, Crozes Hermitage, Châteauneuf-du-Pape, Grenache, Hermitage, Malbec, Maurvédre, Petit Syrah, Priorato, Saint Joseph, Shiraz, Syrah, Tannat

#6416/30
9-1/4" (236 MM)
24-3/8 OZ (690 CCM)



BORDEAUX
Bordeaux (red), Brunello di Montalcino, Cabernet franc, Cabernet - Sauvignon, Domina, Fronsac, Graves rouge, Listrac, Merlot, Médoc, Margaux, Moulis, Pauillac, Pomerol, Sangiovese, Sangiovese - Grosso, St. Emillion, St. Estéphe, St. Julian

#6416/0
8-7/8" (225 MM)
21-1/2 OZ (610 CCM)



BRUNELLO DI MONTALCINO
Brunello di Montalcino

#6416/90
8-5/8" (218 MM)
20-3/4 OZ (590 CCM)



TEMPRANILLO
Gran Reserva, Ribera del Duero, Rioja, Tannat, Tinto Reserva, Tempranillo

#6416/31
8-7/8" (226 MM)
14-7/8 OZ (420 CCM)



BURGUNDY
Barbaresco, Barolo, Beaujolais Cru, Blauburgunder, Burgundy (red), Dornfelder, Echázzeaux, Gamay, Moulin à vent, Musigny, Nuits Saint Georges, Nebbiolo, Pinot Noir, Pommard, Romanée Saint Vivant, Santenay, Volnay, Vosne-Romanée, Vougeot

#6416/07
8-1/4" (210 MM)
24-3/4 OZ (700 CCM)



ZINFANDEL
Ajaccio, Bardolino, Beaujolais Nouveau, Blauer Portugieser, Carignan, Chianti, Côtes du Roussillon, Côtes du Ventoux, Dolcetto, Dornfelder, Freisa, Grignolino, Lambrusco, Montepulciano, Patrimonio, Primitivo, Sangiovese, Trollinger, Vin de Corse, Zinfandel

#6416/15
8-1/4" (210 MM)
13 OZ (400 CCM)



KALTERER SEE AUSLESE
Grauvernatsch, Kalterer See Auslese, Lagrein, Vernatsch

#6416/25
8-1/2" (205 MM)
13-3/8 OZ (380 CCM)



GOURMETGLASS
(NON LEAD)
#6416/21
6-1/8" (156 MM)
13 OZ (370 CCM)



WATER
(NON LEAD)
#6416/02
5-7/8" (148 MM)
12-3/8 OZ (350 CCM)



MARTINI
#6416/77
5-7/8" (148 MM)
4-5/8 OZ (130 CCM)



GRAPPA
#6416/70
8" (204 MM)
3-1/2 OZ (100 CCM)



SPIRITS
#6416/17
6-3/8" (161 MM)
2-7/8 OZ (80 CCM)

VINUM

"It takes a great deal of efforts 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." (Michel Bettane, *guide bettane et desseauve*) Introduced in 1986, VINUM was the first machine-made series of glasses in history to be based exclusively on the characteristics of grape varieties. VINUM, functional, high in quality, reasonably priced and widely distributed, has had a permanent impact on the globe's wine glass culture. These glasses have proven to consumers that the pleasure of consuming wine starts with the glass. The VINUM collection, developed by GEORG J. RIEDEL on the principle that the content commands the shape, is the "vitrum-vinothek" for every day use.

GRAPE VARIETY SPECIFIC, RIEDEL'S BENCHMARK SINCE 1986 LEAD CRYSTAL, MACHINE-BLOWN IN BAVARIA/GERMANY



CHAMPAGNE GLASS

Champagne, Champagne Cocktail, Cuvée Prestige, Kir, Prosecco, Rosé Champagne, Sekt, Vintage Champagne, Vintage Sparkling Wine

#6416/08
8-7/8" (225 MM)
5-5/8 OZ (160 CCM)



CUVÉE PRESTIGE

Champagne, Cuvée Prestige, Prosecco, Rosé Champagne, Vintage Champagne, Vintage Sparkling Wine

#6416/48
8-5/8" (218 MM)
8-1/2 OZ (230 CCM)



DAIGINJO

Daiginjo (Rice wine)

#0416/75
8-1/2" (205 MM)
13-3/8 OZ (380 CCM)



MONTRACHET (CHARDONNAY)

Burgundy (white), Chardonnay, Corton-Charlemagne, Meursault, Montrachet, Morillon, Neve Welt Chardonnay, Pouilly-Fuissé, Riesling (late harvest dry), Riesling Smaragd, Sauvignon blanc (Barrique) St. Aubin

#6416/97
7-1/2" (192 MM)
21-1/8 OZ (600 CCM)



RHEINGAU

Grüner Veltliner, Orvieto Classico, Pinot (Blanc, Grigio, Gris), Riesling (Kabinett), Roter Veltliner, Ruländer, Scheurebe, Sylvaner, Vernaccia, Welschriesling

#6416/01
7-1/2" (190 MM)
8-1/2 OZ (240 CCM)



CHABLIS (CHARDONNAY)

Albariño, Bourgogne Aligoté, Bordeaux (white), Burgundy (white), Chablis, Chardonnay, Chenin Blanc, Corton - Charlemagne, Cortese, Hermitage blanc, Marsanne, Meursault, Montagny, Morillon, Pinot (Blanc, Grigio, Gris), Ruländer, St. Joseph (blanc), Sauvignon Blanc (Barrique), Sauvignon - Sémillon (Barrique), Vernatsch, Viognier

#6416/05
7-3/4" (198 MM)
12-3/8 OZ (350 CCM)



RIESLING GRAND CRU

Alsace Grand Cru, Jurançon sec, Patrimonia, Riesling (late harvest), Sémillon, Smaragd (late harvest dry), Teroldego, Vouvray

#6416/15
8-1/4" (210 MM)
13 OZ (400 CCM)



SAUVIGNON BLANC/DESSERT WINE

Ausbruch, Auslese, Beerenauslese, Bouvier, Bordeaux (white), Chasselas, Chenin Blanc, Coulée de Serrant, Dessertwine, Fumé Blanc, Gewürztraminer, Graves blanc, Icewine, Jurançon Moelleux, Muskateller, Muskat-Ottoneil, Loire (Blanc), Loupiac, Monbazillac, Müller-Thurgau, Pouilly-Fumé, Quarts de Chaume, Recioto di Soave, Sancerre, Sangiovese Blanc, Sauternes, Sauvignon Blanc, Sémillon, Sauvignon - Sémillon, Spätrot-Rotgipfler, Sylvaner, Tokaji, Trockenbeerenauslese, Traminer, Vins Liquoreux Zierfandler

#6416/33
8-1/2" (214 MM)
12-3/8 OZ (350 CCM)



SINGLE MALT WHISKY

#6416/80
4-1/2" (115 MM)
7 OZ (200 CCM)



PORT

#6416/60
6-1/2" (166 MM)
8-1/2 OZ (240 CCM)



COGNAC HENNESSY

#6416/71
7-1/4" (183 MM)
6 OZ (170 CCM)



TASTING GLASS

#0416/22
6-3/8" (175 MM)
14-7/8 OZ (420 CCM)

AN ACCESSIBLE ENTRY TO THE WORLD OF WINE

SINCE 1989
NON LEAD, MACHINE-BLOWN IN BAVARIA/GERMANY



MAGNUM
#0408/90
7-7/8" (201 MM)
18-5/8 OZ (530 CCM)



RED WINE
#0408/00
7-7/8" (187 MM)
12-3/8 OZ (350 CCM)



WHITE WINE
#0408/05
7-7/8" (180 MM)
9-7/8 OZ (280 CCM)



CHAMPAGNE GLASS
#0408/48
8-1/2" (217 MM)
9-1/8 OZ (260 CCM)



TEQUILA
#0408/18
8-1/4" (210 MM)
6-3/4 OZ (190 CCM)



SHERRY
#0408/88
8-1/2" (217 MM)
9-1/8 OZ (260 CCM)



BOURBON
#0408/77
4-5/8" (122 MM)
7 OZ (200 CCM)



BEER
#0408/11
6-3/4" (170 MM)
17-5/8 OZ (500 CCM)



WATER
#0408/02
5-7/8" (148 MM)
12-3/8 OZ (350 CCM)



SPIRITS
#0408/19
6-7/8" (175 MM)
6-1/8 OZ (180 CCM)

OVERTURE

Introduced in 1989, RIEDEL'S unsophisticated entry level series for customers who appreciate good, reasonably priced wine. **OVERTURE** is a non-varietal specific collection of ten, lead-free glasses that will increase the buyers drinking pleasure of wine, beer and spirits.

WINE

The **WINE** collection made for customers who feel that plain stemware on a well laid table is just not decorative enough, combines a light catching, decorative stem and **VINUM'S** most popular bowls. Their appearance and price positions them as functional, wine-specific machine-blown glasses. **WINE** fills a niche in the market and is executed lead free.

GRAPE VARIETY SPECIFIC
 WITH A DECORATED STEM
 DURABLE AND FUNCTIONAL
 SINCE 1999
 NON LEAD, MACHINE-BLOWN IN BAVARIA/GERMANY



**VIOGNIER/
 CHARDONNAY**
 Albariño, Bordeaux (white),
 Burgundy (white), Chablis,
 Chardonnay, Chenin Blanc,
 Corton-Charlemagne, Cortese,
 Hermitage blanc, Marsanne,
 Meursault, Montagny, Morillon,
 Pinot (Blanc, Grigio, Gris), Ruländer,
 St. Joseph (blanc), Sauvignon Blanc
 (Barrique), Sauvignon - Sémillon
 (Barrique), Vernatsch, Viognier

#6448/05
 8-1/4" (210 MM)
 13 OZ (370 CCM)



CHARDONNAY
 Burgundy (white), Chardonnay,
 Corton-Charlemagne, Meursault,
 Montrachet, Morillon, Neuburger,
 Neue Welt Chardonnay, Pouilly-Fuissé,
 St. Aubin

#6448/97
 7-7/8" (201 MM)
 21-1/8 OZ (600 CCM)



RIESLING
 Alsace Grand Cru, Jurançon sec,
 Patrimonio, Riesling (late
 harvest), Sémillon, Smaragd
 (late harvest dry), Teroldego,
 Vouvray

#6448/15
 8-3/4" (221 MM)
 13-3/8 OZ (380 CCM)



ZINFANDEL
 Ajaccio, Bardolino, Beaujolais
 Nouveau, Blauer Portugieser,
 Carignan, Chianti, Côtes du
 Roussillon, Côtes du Ventoux,
 Dolcetto, Dornfelder, Freisa,
 Grignolino, Lambrusco,
 Montepulciano, Patrimonio,
 Primitivo, Sangiovese, Trollinger,
 Vin de Corse, Zinfandel

#6448/15
 8-3/4" (221 MM)
 13-3/8 OZ (380 CCM)



PINOT/NEBBIOLO
 Barbaresco, Barbera, Barolo, Beaujolais Cru,
 Blauburgunder, Blauer Portugieser,
 Burgundy (red), Dornfelder, Echézeaux,
 Gamay, Moulin à vent, Musigny,
 Nebbiolo, Nuits Saint Georges, Pinot Noir,
 Pommard, Romanée Saint Vivant, Rotgipfler,
 Santenay, St. Laurent, Spätrot-Rotgipfler,
 Trollinger, Volnay, Vosne-Romanée, Vougeot

#6448/07
 8-3/4" (221 MM)
 24-3/4 OZ (700 CCM)



CABERNET/MERLOT
 Bordeaux (red), Brunello di Montalcino, Cabernet franc,
 Cabernet - Sauvignon, Domina, Fransac, Graves rouge,
 Listrac, Merlot, Médoc, Margaux, Moulis, Pauillac,
 Pomerol, Sangiovese, Sangiovese - Grosso, Rioja,
 St. Emilion, St. Estéphe, St. Julian, Tempranillo,
 Zweigelt

#6448/0
 9-1/4" (236 MM)
 21-1/2 OZ (610 CCM)



SHIRAZ/SYRAH
 Amarone, Barbera, Cornas, Côte Rotie, Crozes
 Hermitage, Châteauneuf-du-Pape, Grenache,
 Hermitage, Malbec, Mourvèdre, Petit Syrah,
 Priorato, Saint Joseph, Shiraz,
 Syrah, Tannat

#6448/30
 9-3/4" (247 MM)
 22-7/8 OZ (650 CCM)



**CHAMPAGNE
 GLASS**

#6448/08
 9-3/4" (247 MM)
 8-1/2 OZ (230 CCM)

GRAPE VARIETY SPECIFIC DRAMATICALLY DESIGNED FOR NEW WORLD WINES SINCE 2000

LEAD CRYSTAL, MACHINE-BLOWN IN BAVARIA/GERMANY

VINUM EXTREME

VINUM EXTREME is part of RIEDEL'S machine-made "Gourmet Glass Concept". The inspiration for this development can be attributed to three factors:

- the steady improvement in wine quality, to more dense, more concentrated and more perfect wines, which call for the development of new shapes
- to translate a wine's message in a perfect way
- to the progress that has been made in the features and quality of machine production



CABERNET

Bordeaux (red), Brunello di Montalcino, Cabernet franc, Cabernet-Sauvignon, Domina, Fronsac, Graves rouge, Lustrac, Merlot, Médoc, Margaux, Moulis, Pauillac, Pomerol, Sangiovese, Sangiovese-Grosso, St. Emilion, St. Estéphe, St. Julian

#4444/0
9-3/4" (247 MM)
28-1/4 OZ (800 CCM)



PINOT NOIR

Barbaresco, Barolo, Beaujolais Cru, Blauburgunder, Blauer Portugieser, Burgundy (red), Dornfelder, Echézéaux, Gamay, Moulin à vent, Musigny, Nebbiolo, Nuits Saint-Georges, Pinot Noir, Pommard, Romanée Saint-Vivant, Rotgipfler, Santenay, St. Laurent, Spätrot-Rotgipfler, Trollinger, Volnay, Vosne-Romanée, Vougeot

#4444/07
9-5/8" (246 MM)
27-1/8 OZ (770 CCM)



SYRAH/SHIRAZ

Amarone, Barbera, Blaufränkisch, Carmenère, Cornas, Côte Rôtie, Crozes Hermitage (red), Châteauneuf-du-Pape, Grenache, Hermitage, Malbec, Mourvèdre, Petite Syrah, Pinotage, Priorato, Saint-Joseph, Shiraz, Syrah, Tannat

#4444/30
9-1/2" (242 MM)
22-1/4 OZ (630 CCM)



RIESLING/ SAUVIGNON BLANC

Albariño, Aligoté, Bouvier, Bourdeaux (mature), Bourdeaux (white), Cahors, Chablis, Chasselas, Chenin Blanc, Cortese, Coulée de Serrant, Dolcetta, Fendant, Freisa, Fumé Blanc, Furmit (dry), Gelber Muskateller, Gewürztraminer, Graves Blanc, Grignolino, Grüner Veltliner, Guttedel, Hermitage (blanc), Jurançon Sec, Kerner, Loire (Blanc), Madiran, Marsanne, Melon de Bourgogne (Muscadèl), Muscadet, Müller-Thurgau, Muskateller, Muskat-Ottoneil, Neuburger, Orvieto Classico, Palomino (except Sherry), Pinot (Blanc, Grigio, Gris), Pouilly-Fumé, Recioto di Soave, Ribolla Gialla, Riesling (kabinett), Roter Veltliner, Ruländer, Patrimonio, Riesling (late harvest), St. Joseph (white), Sancerre, Sauvignon (Barrique), Sauvignon-Sémillon, Sémillon, Soave, Smaragd (late harvest dry), Teroldego, Traminer, Trebbiano, Vernatsch, Vin de Savoie (blanc), Viognier, Vouvray

#4444/05
9-1/2" (240 MM)
16-1/4 OZ (460 CCM)



CHARDONNAY

Burgundy (white), Chardonnay, Corton-Charlemagne, Meursault, Montrachet, Morillon, Neue Welt Chardonnay, Pouilly-Fuissé, Riesling (late harvest dry), Riesling Smaragd, Sauvignon blanc (Barrique), St. Aubin

#4444/97
8-7/8" (227 MM)
23-5/8 OZ (670 CCM)



ICEWINE

Ausbruch, Auslese, Barsac, Dessertwine, Icewine, Juracon, Moelleux, Loupiac, Monbazillac, Picolit, Quarts de Chaume, Sauternes, Tokaj, Trockenbeerenauslese, Vins Liqueux,

#4444/55
8-7/8" (228 MM)
11-1/2 OZ (325 CCM)



CHAMPAGNE GLASS

Cava, Champagne, Champagne Cocktail, Cuvée Prestige, Kir, Rosé Champagne, Sekt, Sparkling Wine, Vintage Champagne, Vintage Sparkling Wine

#4444/08
10" (254 MM)
11-5/8 OZ (330 CCM)

O THE WINE TUMBLER

O is different, O is a true RIEDEL, O is the wine tumbler. MAXIMILIAN RIEDEL (11th generation) presents his first glass series. The RIEDEL connoisseur will be surprised to find that this new glass series has something missing - there is no stem or base. So what is O? RIEDEL O is an innovative take on the wine glass. In short: O is the ideal glass for every day use and for every occasion. It is fun, feels good to hold, looks trendy and it works! The designs of O are based on the benchmark shapes of RIEDEL VINUM. For the first time in glass history the design parameters such as shape of tumbler, size and diameter of rim, have been fine tuned to enhance the world's most important grape varieties. O is available as: Cabernet/Merlot, Champagne, Martini, Pinot/Nebbiolo, Syrah/Shiraz, Chardonnay, Viognier/Chardonnay, Riesling/Sauvignon Blanc, Red+White, Spirits and a Saké Taster Glass. The tumbler, used for centuries as an all-round drinking vessel, is now turned into a sophisticated wine accessory. It fits in every dishwasher, picnic basket, minibar or small kitchen. Broken stems are a thing of the past.



SAKÉ
TASTER GLASS

#0414/22
4-1/8" (105 MM)
13-1/4 OZ (375 CCM)



CHARDONNAY

Chardonnay,
Corton-Charlemagne, Meursault,
Montrachet, Morillon, Neuburger,
Neue Welt Chardonnay, Pouilly-Fuissé,
Riesling (late harvest), Riesling Smaragd,
Sauvignon Blanc (Barrique),
Smaragd, St. Aubin

#0414/97
3-5/8" (94 MM)
20-3/4 OZ (580 CCM)



VIOGNIER/
CHARDONNAY

Albariño, Aligoté, Bouvier,
Bordeaux (white), Chablis,
Chardonnay, Chenin Blanc,
Corton - Charlemagne, Cortese,
Hermitage blanc, Marsanne,
Meursault, Montagny, Morillon,
Pinot (Blanc, Grigio, Gris), Ruländer,
St. Joseph (blanc), Sauvignon Blanc
(Barrique), Sauvignon - Sémillon
(Barrique), Vernatsch, Viognier

#0414/05
3-7/8" (96 MM)
11-1/4 OZ (320 CCM)



RIESLING/
SAUVIGNON BLANC

Ajaccio, Alsace Grand Cru, Beaujolais
Nouveau, Carignan, Côtes du Roussillon,
Côtes du Ventoux, Dornfelder, Freisa,
Gelber Muskateller, Gewürztraminer,
Grignolino, Grüner Veltliner, Juracon Sec,
Patrimoine, Riesling (late harvest),
Riesling Smaragd, Rotgipfler,
Roter Veltliner, Ruländer,
Smaragd, Traminer

#0414/15
4-1/4" (108 MM)
13-1/4 OZ (375 CCM)



PINOT/NEBBIOLO

Barbaresco, Barolo, Beaujolais Cru, Blauburgunder,
Blauer Portugieser, Burgundy (red), Dornfelder, Echézeaux,
Gamay, Moulin à vent, Musigny, Nebbiolo, Nuits Saint
Georges, Pinot Noir, Pommard, Romanée
Saint Vivant, Rotgipfler, Santenay, St. Laurent, Spätrot-
Rotgipfler, Trollinger, Volnay, Vosne-Romanée,
Vougeot

#0414/07
4-1/2" (112 MM)
23-7/8 OZ (690 CCM)



CABERNET/MERLOT

Bordeaux (red), Brunello di Montalcino, Cabernet franc,
Cabernet - Sauvignon, Domina, Fronsac, Graves rouge,
Listrac, Merlot, Médoc, Margaux, Moulis, Pauillac,
Pomerol, Ribera del Duero, Rioja, Sangiovese, Sangiovese - Grosso,
St. Emilion, St. Estéphe, St. Julian, Zweigelt

#0414/0
4-7/8" (121 MM)
21-1/8 OZ (600 CCM)



SYRAH/SHIRAZ

Amarone, Barbera, Blaufränkisch, Carmenère, Cornas, Côte Rôtie,
Crozes Hermitage (red), Châteauneuf-du-Pape, Grenache, Hermitage,
Malbec, Mourvèdre, Petite Syrah, Pinotage, Priorato, Saint Joseph,
Shiraz, Syrah, Tannat

#0414/30
5-3/8" (132 MM)
21-7/8 OZ (620 CCM)

LONGDRINK

#0414/03
5-5/8" (145 MM)
22-7/8 OZ (650 CCM)



WHISKY

#0414/02
3-7/8" (100 MM)
15-1/8 OZ (430 CCM)



WATER

#0414/01
3-1/8" (80 MM)
11-1/8 OZ (330 CCM)



SPIRITS/
FORTIFIED WINES/
CASK AGED BRANDIES

#0414/60
3-1/2" (90 MM)
8-1/4 OZ (235 CCM)



MARTINI

#0414/77
4-5/8" (117 MM)
10-3/8 OZ (295 CCM)



CHAMPAGNE
GLASS

#0414/08
6-1/4" (160 MM)
9 OZ (255 CCM)



RED + WHITE

#414/25
7" (179 MM)
17-1/4 OZ (490 CCM)



THE FIRST STEMLESS WINE TUMBLER
FOR EVERY DAY
WINE ENJOYMENT
SINCE 2004
NON LEAD, MACHINE-BLOWN IN BAVARIA/GERMANY

GRAPE VARIETY SPECIFIC FASHIONABLE FOR THE WELL LAID TABLE SINCE 2006 LEAD CRYSTAL, MACHINE-BLOWN IN BAVARIA/GERMANY

GRAPE @ RIEDEL

RIEDEL, known as the industry's innovator and creator of special wine glasses to enhance the flavors of the world's greatest wines, now presents the new **GRAPE@RIEDEL**. The wine-friendly stemware line follows **SOMMELIERS**, **VINUM**, **VINUM EXTREME** and **O** and represents the pinnacle in terms 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. The latest machine blown technology, in conjunction with the seamless pulled stem, offers a special design feature, which creates an indent on the bottom of the bowl, reflecting the light and adding another dimension to the lively color of wine.



SYRAH/SHIRAZ

Amarone, Barbera, Blaufränkisch, Carmenère, Cornas, Côte Rôtie, Crozes Hermitage (red), Châteauneuf-du-Pape, Grenache, Hermitage, Malbec, Mourvèdre, Petite Syrah, Pinotage, Priorato, Saint Joseph, Shiraz, Syrah, Tannat

#6404/30
9-5/8" (245 MM)
27-1/4 OZ (780 CCM)



CABERNET/MERLOT

Albarino, Bordeaux (red), Bordeaux (mature), Brunello di Montalcino, Cabernet franc, Cabernet - Sauvignon, Domina, Frontac, Graves rouge, Lustrac, Merlot, Médoc, Margaux, Moulis, Pauillac, Pomerol, Sangiovese, Sangiovese - Grosso, Shiraz, Syrah, St. Emillion, St. Estèphe, St. Julian, Zweigelt

#6404/0
9-5/8" (235 MM)
27-1/4 OZ (380 CCM)



PINOT/NEBBIOLO

Barbarasco, Barolo, Beaujolais Cru, Blauburgunder, Blauer Portugieser, Burgundy (red), Dornfelder, Echézeaux, Gamay, Moulin à vent, Musigny, Nebbiolo, Nuits Saint Georges, Pinot Noir, Pomard, Romanée Saint Vivant, Rotgipfler, Sautenay, St. Laurent, Spätrot-Rotgipfler, Trällinger, Volnay, Vosne-Romanée, Vougeot

#6404/07
9-1/4" (235 MM)
26-1/2 OZ (750 CCM)



RIESLING/ SAUVIGNON BLANC

Ajaccio, Alsace Grand Cru, Beaujolais Nouveau, Carignan, Chasselas, Côtes du Roussillon, Côtes du Ventoux, Dolcetta, Dornfelder, Freisa, Graves Blanc, Grignolino, Jurançon Sec, Kerner, Patrimonio, Pouilly Fumé, Primitivo, Riesling (Kabinett), Riesling (late harvest dry), Rotgipfler, Roter Veltliner, Ruländer, Sangiovese Blanc, Sauvignon Blanc (Barrique), Sauvignon-Sémillon, Smaragd, Spätrot-Rotgipfler, Teroldego, Traminer, Trällinger, Vernatsch, Vin de Corse, Viognier, Vouvray

#6404/15
9-1/4" (235 MM)
13-3/8 OZ (380 CCM)



VIIGNIER/ CHARDONNAY

Aligoté, Bouvier, Bordeaux (white), Chablis, Chardonnay, Cortese, Fendant, Fumé Blanc, Furmit (dry), Gelber Muskateller, Gewürztraminer, Güner Veltliner, Gutedel, Hermitage blanc, Kerner, Madiran, Marsanne, Melon de Bourgogne (Muscadet), Meursault, Montagny, Morillon, Muscadet, Müller-Thurgau, Muskateller, Muskat-Ottonel, Neuburger, Orviète Classico, Pinot (Blanc, Grigio, Gris), St. Joseph (white), Sauvignon Blanc (Barrique), Sauvignon - Sémillon (Barrique), Soave, Sylvaner, Trebbiano, Vernaccia, Vin de Soave (blanc), Viognier, Welschriesling, Zierfandler

#6404/05
8-7/8" (225 MM)
12-7/8 OZ (365 CCM)



CHARDONNAY

Burgundy (white), Chardonnay, Corton-Charlemagne, Meursault, Monbazillac, Montrachet, Morillon, Neue Welt Chardonnay, Picolit, Pouilly-Fuissé, Riesling (late harvest dry), Riesling Smaragd, Sauvignon blanc (Barrique), St. Aubin

#6404/97
8-1/2" (217 MM)
22-1/4 OZ (630 CCM)



CHAMPAGNER GLASS

Cava, Champagne, Champagne Cocktail, Cuvée Prestige, Kir, Rosé Champagne, Sekt, Sparkling Wine, Vintage Champagne, Vintage Sparkling Wine

#6404/28
9-1/4" (235 MM)
10 OZ (285 CCM)



MARTINI

#6404/17
6-3/4" (170 MM)
9-1/4 OZ (275 CCM)

TYROL

TYROL is ideal for casual, elegant in-home dining. The glass stands on a solid half-sphere which offers an amazing light reflection. The low height allows the glass to be enjoyed daily because of easy dishwashing. The line consists of 10 different sizes and each bowl is developed for the enjoyment of popular grape varieties and soft drinks. TYROL is executed in lead crystal which gives to the solid base a never ending sparkle and great stability. The name TYROL commemorates RIEDEL'S new start in 1957 in Austria in the federal State of TYROL.



CHAMPAGNE
GLASS

#0405/08
6" (152 MM)
5-5/8 OZ (160 CCM)



VIIGNIER/
CHARDONNAY

Bordeaux (red), Brunello di Montalcino, Cabernet franc, Cabernet - Sauvignon, Domina, Fronsac, Graves rouge, Lustrac, Merlot, Médoc, Margaux, Moulis, Pauillac, Pomerol, Sangiovese, Sangiovese - Grosso, St. Emillon, St. Estéphe, St. Julian

#0405/05
4-7/8" (126 MM)
12-7/8 OZ (366 CCM)



RIESLING/
SAUVIGNON BLANC

Bordeaux (red), Brunello di Montalcino, Cabernet franc, Cabernet - Sauvignon, Domina, Fronsac, Graves rouge, Lustrac, Merlot, Médoc, Margaux, Moulis, Pauillac, Pomerol, Sangiovese, Sangiovese - Grosso, St. Emillon, St. Estéphe, St. Julian

#0405/15
7-3/8" (138 MM)
14-7/8 OZ (421 CCM)

CHIC YET CASUAL GRAPE VARIETY SPECIFIC SINCE 2007 LEAD CRYSTAL, MACHINE-BLOWN IN BAVARIA/GERMANY



CABERNET

Bordeaux (red), Brunello di Montalcino, Cabernet franc, Cabernet - Sauvignon, Domina, Fronsac, Graves rouge, Lustrac, Merlot, Médoc, Margaux, Moulis, Pauillac, Pomerol, Sangiovese, Sangiovese - Grosso, St. Emillon, St. Estéphe, St. Julian

#0405/0
6-1/2" (155 MM)
24-1/4 OZ (685 CCM)



SYRAH

Bordeaux (red), Brunello di Montalcino, Cabernet franc, Cabernet - Sauvignon, Domina, Fronsac, Graves rouge, Lustrac, Merlot, Médoc, Margaux, Moulis, Pauillac, Pomerol, Sangiovese, Sangiovese - Grosso

#0405/30
6-1/2" (165 MM)
24-1/4 OZ (687 CCM)

THE HEIGHT OF ELEGANCE GRAPE VARIETY SPECIFIC SINCE 2007

LEAD CRYSTAL, MACHINE-BLOWN IN BAVARIA/GERMANY

VITIS

VITIS stands tall. RIEDEL'S tallest machine-made lead crystal glass is the pinnacle of modern stemmed-glass technology featuring highly sophisticated grape variety specific bowls on a pulled stem. The name VITIS = vine (lat.).



SYRAH/SHIRAZ
Bordeaux (red), Brunello di Montalcino, Cabernet franc, Cabernet - Sauvignon, Domina, Fronsac, Graves rouge, Lustrac, Merlot, Médoc, Margaux, Moulis, Pauillac, Pomerol, Sangiovese, Sangiovese - Grosso, St. Emillon, St. Estéphe, St. Julian

#0403/30
10-1/4" (260 MM)
23-1/2 OZ (665 CCM)



CABERNET
Bordeaux (red), Brunello di Montalcino, Cabernet franc, Cabernet - Sauvignon, Domina, Fronsac, Graves rouge, Lustrac, Merlot, Médoc, Margaux, Moulis, Pauillac, Pomerol, Sangiovese, Sangiovese - Grosso, St. Emillon, St. Estéphe, St. Julian

#0403/0
10-1/4" (260 MM)
28-1/4 OZ (819 CCM)



PINOT NOIR
Bordeaux (red), Brunello di Montalcino, Cabernet franc, Cabernet - Sauvignon, Domina, Fronsac, Graves rouge, Lustrac, Merlot, Médoc, Margaux, Moulis, Pauillac, Pomerol, Sangiovese, Sangiovese - Grosso, St. Emillon, St. Estéphe, St. Julian

#0403/07
10-1/4" (260 MM)
27-7/8 OZ (770 CCM)



RIESLING
Bordeaux (red), Brunello di Montalcino, Cabernet franc, Cabernet - Sauvignon, Domina, Fronsac, Graves rouge, Lustrac, Merlot, Médoc, Margaux, Moulis, Pauillac, Pomerol, Sangiovese, Sangiovese - Grosso, St. Emillon, St. Estéphe, St. Julian

#0403/15
10-1/4" (260 MM)
17-1/4 OZ (490 CCM)



MONTRACHET
Bordeaux (red), Brunello di Montalcino, Cabernet franc, Cabernet - Sauvignon, Domina, Fronsac, Graves rouge, Lustrac, Merlot, Médoc, Margaux, Moulis, Pauillac, Pomerol, Sangiovese, Sangiovese - Grosso, St. Emillon, St. Estéphe, St. Julian

#0403/97
9-5/8" (240 MM)
24-3/8 OZ (690 CCM)



CHAMPAGNE GLASS
Bordeaux (red), Brunello

#0403/08
10-1/4" (260 MM)
11-1/8 OZ (320 CCM)



MARTINI

#0403/17
7-5/8" (193 MM)
8-5/8 OZ (245 CCM)

GRAPE VARIETY SPECIFIC SOPHISTICATED AND REFINED SINCE 2008 LEAD CRYSTAL, MOUTH-BLOWN IN AUSTRIA

SOMMELIERS BLACK TIE

SOMMELIERS, RIEDEL'S Grand Wine Glass Collection was born in 1958 when the "Pokal Hoch" was first exhibited at the world exhibition in Brussels. The glass was instantly awarded with a "Grand Prix" for its creative and striking design. Shortly after, New York's Museum of Modern Art selected it for their permanent collection as a significant 1960s design. Today the "SOMMELIERS Burgundy Grand Cru" is the linchpin of the mouth-blown SOMMELIERS collection. Each hand-crafted glass is touched by 25 skilled artisans on its way from molten crystal to one of the most coveted glasses among wine lovers. Named by Decanter Magazine in 1989 "The Best Burgundy Glass of all time". 50 years later we celebrate the anniversary of this iconic glass by presenting SOMMELIERS BLACK TIE. Based on the timeless original shapes, these classic and elegant glasses feature a tall black stem on the varietally specific red wine glasses and a black base with crystal stem on the white wine glasses. CLAUS J. RIEDEL started his career as a young glass designer creating this magnum opus based on the request of Conte Odazio, an Italian nobleman and business partner who said to Claus: "I am tired to drink my fine Piedmont red wines from small glasses!" Based on the functionality of this truly unique work of art, Claus began a lifetime exploration to discover step by step the effect of "shape and size" on aroma and flavor perception of the wine.



BORDEAUX GRAND CRU
BORDEAUX (RED), BRUNELLO DI MONTALCINO,
CABERNET FRANC, CABERNET - SAUVIGNON,
DOMINA, FRONSAC, GRAVES ROUGE, LISTRAC,
MERLOT, MÉDOC, MARGAUX, MOULIS,
PAUILLAC, POMEROL, SANGIOVESE,
SANGIOVESE - GROSSO, ST. EMILLON,
ST. ESTÉPHE, ST. JULIAN

#4100/00
11" (282 MM)
30-3/8 OZ (860 CCM)



BURGUNDY GRAND CRU
BARBARESCO, BAROLO, BEAUJOLAIS CRU,
BLAUBURGUNDER, BURGUNDY (RED), DORN-
FELDER, ECHÉZEUX, GAMAY, MOULIN À VENT,
MUSIGNY, NUITS SAINT GEORGES, NEBBIOLO,
PINOT NOIR, POMMARD, ROMANÉE SAINT
VIVANT, SANTENAY, VOLNAY, VOSNE - RO-
MANÉE, VOUGEOT

#4100/16
10-7/8" (276 MM)
37 OZ (1050 CCM)



HERMITAGE
AMARONE, BARBERA, CORNAS,
CÔTE ROTIE, CROSES HERMITAGE,
CHÂTEAUNEUF - DU - PAPE,
GRÉNACHE, HERMITAGE, MALBEC,
MOURVÈDRE, PETIT SYRAH,
PRIORATO, SAINT JOSEPH,
SHIRAZ, SYRAH, TANNAT

#4100/30
10-3/8" (265 MM)
20-3/4 OZ (590 CCM)



**MATURE
BORDEAUX**
BORDEAUX (MATURE),
CAHORS, LAGREIN,
MADIRAN, ZWEIFELT

#4100/0
9-1/2" (242 MM)
12-3/8 OZ (350 CCM)



**RIESLING
GRAND CRU**
ALSACE GRAND CRU,
JURANÇON SEC, PATRIMONIO,
RIESLING (LATE HARVEST),
SÉMILLON, SMARAGD
(LATE HARVEST DRY),
TEROLDEGO, VOUVRAY

#4100/15
9-7/8" (252 MM)
13-3/8 OZ (380 CCM)



LOIRE
BORDEAUX (WHITE),
CHASSELAS, CHENIN BLANC,
COULÉE DE SERRANT,
FUMÉ BLANC, GEWÜRZTRAMINER,
GRAVES BLANC, LOIRE (BLANC),
POUILLY - FUMÉ, SANCERRE,
SAUVIGNON BLANC, SÉMILLON,
SAUVIGNON - SÉMILLON, SPÁTROT -
ROTGIPFLER, ZIERFANDLER

#4100/33
9-5/8" (244 MM)
12-3/8 OZ (350 CCM)



MONTRACHET
BURGUNDY (WHITE),
CHARDONNAY,
CORTON-CHARLEMAGNE,
MEURSAULT, MONTRA-
CHET, POUILLY-FUISSÉ, ST.
AUBIN

#4100/07
9" (229 MM)
17-5/8 OZ (500 CCM)



**VINTAGE
CHAMPAGNE
GLASS**

#4100/28
10-3/8" (262 MM)
11-5/8 OZ (330 CCM)

RIEDEL BAR

RIEDEL BAR is a collection of the finest spirit glasses. For the last 50 years RIEDEL has been the leader in grape specific, wine friendly glassware. The same concept was applied to the spirit glasses. The world's most renowned spirit experts participated in extensive tasting workshops. The tasters analyzed the effect of shapes, size and rim diameters on each beverage to create instruments that express the individual character and originality of the beverage. RIEDEL BAR brings this collection of 12 superior spirits glasses together for the ultimate home bar and features the most popular fortified wines and spirits. Each glass is finely tuned to increase the enjoyment of spirits by showing the unique character of the beverage; highlighting the tempting fruitiness and de-emphasizing the evidence of alcohol on the nose and palate. CLAUS RIEDEL was the first in history to develop functional glass shapes. His principal focus was on how to enhance the fragrance and the flavor of the beverage. This philosophy continues to be the driving force at RIEDEL today.

TO TAKE PLEASURE IN THE WORLD'S
FINEST SPIRITS
 MAKE USE OF FINE TUNED SHAPES
 SINCE 2008
 LEAD CRYSTAL, MACHINE-BLOWN IN BAVARIA/GERMANY



SPIRITS

#6416/17
 6-3/8" (161 MM)
 2-7/8 OZ (80 CCM)



PORT

#6416/60
 6-1/2" (166 MM)
 8-1/2 OZ (240 CCM)



TEQUILA

#6408/18
 8-1/4" (210 MM)
 6-3/4 OZ (190 CCM)



GRAPPA

#6416/70
 8" (204 MM)
 3-1/2 OZ (100 CCM)



BRANDY

#6416/18
 6" (153 MM)
 29-5/8 OZ (840 CCM)



COGNAC HENNESSY

#6416/71
 7-1/4" (183 MM)
 6 OZ (170 CCM)



MARTINI

#6416/37
 7-1/4" (184 MM)
 9-1/2 OZ (270 CCM)



SPIRITS/
 FORTIFIED
 WINES/
 CASK AGED
 BRANDIES

#0414/60
 3-1/2" (90 MM)
 8-1/4 OZ (235 CCM)



MARTINI

#0414/77
 4-5/8" (117 MM)
 10-3/8 OZ (295 CCM)



ROCKS

#0405/02
 4-5/8" (118 MM)
 16-3/4 OZ (475 CCM)



SINGLE MALT
 WHISKY

#6416/80
 4-1/2" (115 MM)
 7 OZ (200 CCM)



BOURBON

#408/77
 4-5/8" (122 MM)
 7 OZ (200 CCM)

LARGE, LUXURIOUS AND LOFTY GRAPE VARIETY SPECIFIC SINCE 2009

LEAD CRYSTAL, MACHINE-BLOWN IN BAVARIA/GERMANY

VINUM XL

Positioned as the new generation of RIEDEL wine glasses, VINUM XL brings fresh excitement to the benchmark VINUM machine-blown range. The collection includes superior and fine tuned wine glass shapes for major Grape varieties such as Aquavit, Cabernet Franc, Cabernet Sauvignon, Champagne, Merlot, Chardonnay, Pinot Noir, Riesling Grand Cru, Viognier, Water and last but not least a glass for Cocktails and Martinis.



CABERNET SAUVIGNON
B

#6416/00
10-1/2" (265 MM)
33-7/8 OZ (960 CCM)



PINOT NOIR
B

#6416/67
9-1/2" (238 MM)
28-1/4 OZ (800 CCM)



RIESLING GRAND CRU
B

#6416/51
9-1/4" (235 MM)
14-1/4 OZ (405 CCM)



VIIGNIER/CHARDONNAY
B

#6416/55
8-7/8" (224 MM)
13 OZ (370 CCM)



MONTRACHET (CHARDONNAY)
B

#6416/57
8-1/8" (205 MM)
21-3/4 OZ (552 CCM)



VINTAGE
CHAMPAGNE
GLASS

#6416/28
9-7/8" (250 MM)
12 OZ (343 CCM)



AQUAVIT

#6416/10
7-7/8" (200 MM)
8-7/8 OZ (250 CCM)

WATER
(NON LEAD)
#6416/20
3-3/8" (85 MM)
14-5/8 OZ (371 CCM)



MARTINI

#6416/37
7-1/4" (184 MM)
9-1/2 OZ (270 CCM)



DECANTER

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 aging."

AMADEO BLACK

#8756/13
 13-7/8" (350 MM)
 52-7/8 OZ (1500 CCM)

SINCE 2007

AMADEO

#1756/13
 13-7/8" (350 MM)
 52-7/8 OZ (1500 CCM)

SINCE 2006

BLACK TIE AMADEO

#4100/83
 13-7/8" (350 MM)
 52-7/8 OZ (1500 CCM)

SINCE 2009

BLACK TIE

#4100/23
 16-1/2" (420MM)
 69 OZ (1950 CCM)

SINCE 2009

BLACK TIE FACE TO FACE

#4100/13
 23-5/8" (600 MM)
 62-1/4 OZ (1766)

SINCE 2008

EVE

#1950/09
 19-7/8" (505 MM)
 48-1/4 OZ (1370)

SINCE 2008

FLAMINGO

#2007/01
 23-5/8" (600 MM)
 66-1/4 OZ (1880)

SINCE 2008

SWAN

#2007/02
 23-5/8" (600 MM)
 55-1/2 OZ (1570 CCM)

SINCE 2008

PALOMA

#2007/03
 8-5/8" (218 MM)
 72 OZ (2040 CCM)

SINCE 2008

MOUTH-BLOWN
 LEAD CRYSTAL
 HAND-MADE IN AUSTRIA

DECANTER

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MOUTH-BLOWN LEAD CRYSTAL HAND-MADE IN AUSTRIA

CABERNET

#1440/13
 9-1/8" (230 MM)
 37-5/8 OZ (1050 CCM)
 MACHINE-BLOWN
 LEAD CRYSTAL
 SINCE 2004

MERLOT

#1440/14
 9-1/2" (240 MM)
 34-1/4 OZ (970 CCM)
 MACHINE-BLOWN
 NON LEAD CRYSTAL
 SINCE 2004

SWIRL

#1450/13
 9-1/2" (240 MM)
 49-7/8 OZ (1330 CCM)
 SINCE 2009

SYRAH

#1430/13
 9-5/8" (245 MM)
 36-3/4 OZ (1040 CCM)
 MACHINE-BLOWN
 NON LEAD CRYSTAL
 SINCE 2007

CABERNET MAGNUM

#1440/26
 10-5/8" (270 MM)
 60 OZ (1700 CCM)
 MACHINE-BLOWN
 NON LEAD CRYSTAL
 SINCE 2004

CORNETTO SINGLE

#1977/13
 12-3/4" (325 MM)
 42-3/8 OZ (1200 CCM)
 SINCE 2003

CORNETTO

#1977/26
 16-3/4" (425 MM)
 63-5/8 OZ (1850 CCM)
 SINCE 2003

BLACK TIE SMILE

#2009/01
 14-3/8" (365 MM)
 49-3/8 OZ (1410 CCM)
 SINCE 2009

BLACK TIE BLISS

#2009/03
 14-3/8" (365 MM)
 42-5/8 OZ (1210 CCM)
 SINCE 2009

BLACK TIE TOUCH

#2009/02
 14-3/8" (365 MM)
 50-1/2 OZ (1430 CCM)
 SINCE 2009

TYROL

#1405/13
 7-1/2" (192 MM)
 SINCE 2007

All Riedel Decanters filled with 1 Bottle Wine, 26-1/2 OZ (750 CCM).

THE RIEDEL FAMILY

has been in the glass business for 300 years, with 12 generations keeping the family business intact. The **RIEDEL** story begins in **1678** in the northern part of Bohemia - bordering Schlesia - today the Czech Republic and Poland respectively. This part of Bohemia was a German speaking enclave known as the Sudetenland.

The Venetians brought back the knowledge of glass making from the Near East around 1000 A.D. The knowledge of producing glass spread slowly towards the northern part of Europe, searching for energy, critical to the melting of glass. Wood was the source, causing a glassmaker migration to the forests. Due to this migration, a glass culture developed in Bohemia in the 17th century.

The **FIRST RIEDEL** in the trade of luxury glass goods was **JOHANN CHRISTOPH RIEDEL**, born in **1678**. He journeyed all over Europe trading glass, traveling as far as Spain and Portugal. The earnings from the business justified the arduous and dangerous travel. **JOHANN CARL, 2ND GENERATION (1701-1781)** was a glider and glasscutter. He operated his own workshop refining glassware.

JOHANN LEOPOLD RIEDEL, 3RD GENERATION (1726-1800), made his fortune in the Seven Years' War (1756-1763) fought between the Austrians and the Prussians over Bohemia and Schlesia. The demand for window panes - needed for rebuilding the surrounding cities and villages destroyed during the war - provided Johann the chance to found his first glass factory, which he opened on **May 17, 1756**. His success was based on his invention of a technique that substituted stained glass windows with window panes.

The next generation, **ANTON LEOPOLD, 4TH GENERATION (1761-1821)** radically changed his father's production from window panes to pure luxury goods such as chandelier parts and ornate glassware.

His son, **FRANZ XAVER, 5TH GENERATION (1786-1844)** became a famous engraver in his youth. He signed his works of art, which are available at auctions even today. He later became an important entrepreneur, enjoying European demand for his goods. His main success derived from his addition of unknown colors to glass, using Uranium to produce the fluorescent colors, yellow and green, known in the literature as "Annagelb" and "Annagrün", which he named after his daughter. Franz called upon his nephew Josef Riedel at the age of 14 to work in his company. Josef Riedel The Elder turned out to be an extremely talented person, becoming his uncle's assistant and ultimately inheriting the company.

JOSEF RIEDEL, THE ELDER, 6TH GENERATION (1816-1894) had great gifts, and the fact that he was born in the time of the industrial revolution, proved to be very much in his favor. He left the romantic traditional production places in the Bohemian forests where the glass was melted using furnaces heated by wood and settled in Poland. When the railway came in 1877, he imported coal, which was less expensive and more efficient than wood. The railway assured that the enormous amount of goods produced could travel quickly and safely to his customers.

Josef employed 1.200 people at this time. His main production was colored glass beads and blanks (glass not shaped into finished form), which were cut and polished in the small family workshops. The goods were ordered and sold through trading companies, reaching as far as India and South America. Distribution through the trading companies had a distinct disadvantage: the Riedel name never became a brand in the 19th century as the trading companies sold the goods under their own names.

The **7TH GENERATION, JOSEF THE YOUNGER (1862-1924)** was an outstanding chemist and mechanical engineer, creating a remarkable portfolio of 600 different glass colors. This sophisticated variety of colors set him apart from the competitors and enabled his business to develop further, unaffected by the first Great War. Due to his development of new machinery, he specialized in the mass production of glass beads, which were used for jewelry and in combination with fabrics. In his cutting departments, he refined blanks with overlays of silver, gold, and color according to the fashion at the time. After **1890** he started to sign them with the **RIEDEL LOGO**, which was brought into use again in 1996.

The **8TH GENERATION, WALTER RIEDEL (1895-1974)** suffered through two great wars, which had a great impact on his destiny. He was forced to change his citizenship four times due to unfortunate political state of affairs. In 1918, Bohemia became part of the Czech Republic, with **WALTER RIEDEL** and the German speaking Sudeten becoming Czech citizens. Around 1930 the political and economic conflict between the Sudeten and the Czechs turned violent, leading to the occupation of Czechoslovakia by the Nazi regime in 1938. At this time 70% of the total Czech glass production was dominated by the Sudeten. In this time the **RIEDEL'S** emerged to the world as a leading manufacturer of perfume flacons and color overlaid gift items, chandeliers and chandelier parts. Walter Riedel inherited the mechanical genius of his father, developing extremely advanced mold techniques. Those products were then refined by cutting, being mounted onto metal and then wired for electricity. The war and the Nazis forced the industry to change from luxury goods to strategic war products. **WALTER RIEDEL** and part of this team worked on picture tubes, part of the radar used for monitoring airspace. This was a unique technological achievement for that time, with Walter increasing the available diameter of the tube from 38 cm to 76 cm. This invention became his destiny. When the Russian army conquered Berlin in 1945, they found an intact tube and were very eager to locate the scientist. In this era of Stalin, they forced Walter Riedel to sign a five year work contract and held him prisoner in Russia for 10 years. By the end of the Great War in 1945, the **RIEDEL'S** property and companies were confiscated and nationalized by the Czechs. The Riedels lost their home. Walter Riedel returned to Austria in 1955. The Swarovskis, with whom the **RIEDEL'S** were very friendly, hosted **WALTER RIEDEL** and offered him and his son, **CLAUS J. RIEDEL**, a new start in Kufstein, Austria, by reopening a glass factory, specializing in mouth-blown items, in 1956.



The **9TH GENERATION, CLAUS J. RIEDEL (1925-2004)** had a vision. He changed stemware from traditional colored and cut glass to plain, unadorned, thin blown, long stemmed wine glasses. He gained immediate recognition from sophisticated customers and museums. Many design awards signaled that a new era had begun. Museums bought pieces for their exhibition, like the MOMA in New York, which today still has **RIEDEL** in their permanent collection. Based on his unique designs, **CLAUS J. RIEDEL** was the first person in history ever to recognize the effect of shapes on the perception of alcoholic beverages. His work has influenced and changed the appearance of stemware forever. His master piece "Sommeliers" was introduced in Orvieto, nearly 40 years ago, the first ever stemware line to be based on the character of wine.



10TH GENERATION, GEORG J. RIEDEL born **1949** joined the family business in 1973. Under his direction, the **RIEDEL** firm evolved into a world wide operating company. Georg founded a network of **RIEDEL**-owned subsidiaries, starting in 1979 by opening Riedel USA and continuing the expansions to Canada in 1992, Germany 1996, Japan 2000 and UK 2001. In 2006 he founded **RIEDEL DEVELOPMENT**, specializing on private label offers. In 2004, Georg bought the German-based companies **NACHTMANN** and **SPIEGELAU**, operating the three brands (**RIEDEL**, **NACHTMANN**, **SPIEGELAU**) under "**RIEDEL GLASS WORKS**" one of the largest producers of quality glass in Europe. Starting in 1987 with the support of winemaker friends like Angelo Gaja, Christian Moueix, Robert Mondavi and the endorsement of wine publications such as Robert Parker's Jr., The Wine Advocate, the Wine Spectator, Decanter Magazine and many others Georg was fortunate to lift "his **RIEDEL** glasses" onto the tables of the wine world. Under his leadership, **RIEDEL** became the world's leading wine glass company.



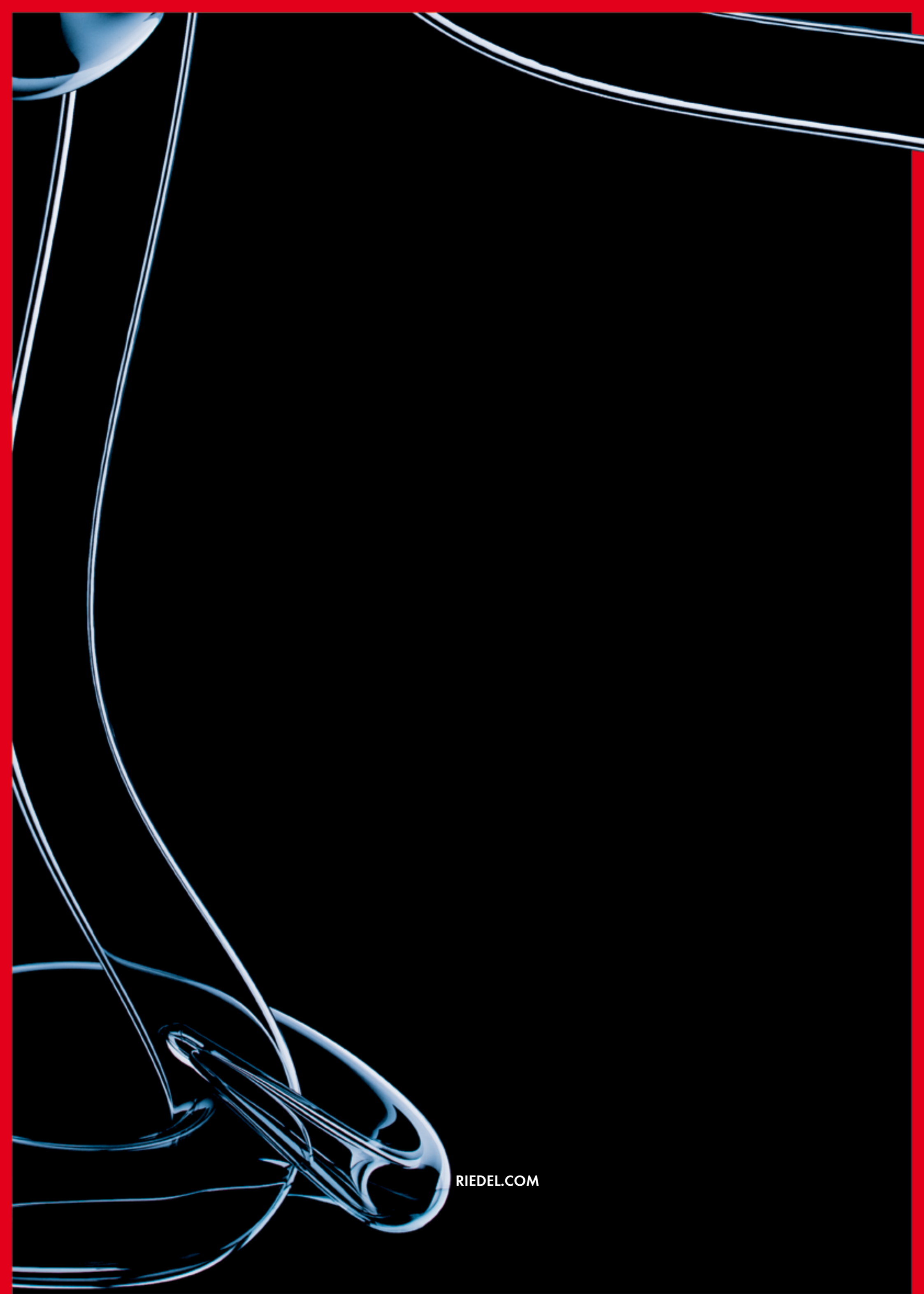
11TH GENERATION, LAETIZIA RIEDEL-RÖTHLISBERGER (born **1974**) company lawyer of the family business.



MAXIMILIAN J. RIEDEL (born **1977**), in the company since 1997, CEO of **RIEDEL CRYSTAL OF AMERICA** as of December 2004. Designer of the globally successful "**O**" line and two of the best selling decanter designs. Since **MAXIMILIAN J. RIEDEL** joined the team he advanced in North America business exponentially and achieved unprecedented success.



JOHANN LEOPOLD RIEDEL'S first glass factory circa 1760.



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