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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 grape 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.

10TH + 11TH GENERATION

Georg J. Riedel and Maximilian J. Riedel



RIEDEL GLASS KUFSTEIN



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 handmade/hand-finished, products. The distinctive Riedel signature is now featured on the base of all handmade/hand-finished products. This *Riedel* signature trademark helps our customers to distinguish immediately between handmade/hand-finished 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 glassmakers. The story begins in 1756 in Bohemia and continues right down to the united Europe of today, taking in some of the most dramatic events in European history along the way.

A **RIEDEL** glass turns a sip of wine into a celebration!

CAUTION: this 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 the aroma, taste, texture and finish of a wine, is maximized by using the right „**WINE TOOL**“.

ABOUT RIEDEL CRYSTAL

- RIEDEL CRYSTAL (established 1756) has been producing glass in the heart of Europe for over 260 years and 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 wine and spirit enjoyment. 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

Wine friendly glassware delivers the aroma and the flavor of all aromatic beverages.

- In the late 1950's CLAUS RIEDEL was the first to develop and introduce wine friendly stemware.
- Wine friendly stemware translates 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.

There are **4** sensations in wine.

1. **Bouquet:** Grape varietal-specific stemware is responsible for delivering the quality and intensity of the wine’s aroma.
2. **Texture:** Grape varietal-specific stemware highlights the exciting and diverse styles of „mouthfeel“ in wine (watery, creamy, silky, velvety).
3. **Taste:** Grape varietal-specific stemware creates a balanced interaction between the fruit, minerality, acidity and bitter components of a wine.
4. **Flavor:** Grape varietal-specific stemware offers a pleasant, seamless, harmonious, and long lasting aftertaste.

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 3 to 6 US fl. oz/100 to 125 ml: Never overpour the glass.
- The ample, gracious glass volume offers great wines the room to breathe and to express their unique message of the aroma.

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.
- If washing by hand, wash the glass under warm water (use detergent and rinse the glass carefully).
- Wash cleaning towels with odorless soap.
- Never use linen softener when rinsing your cleaning towels (to avoid grease film on surface).
- To polish the glass: Use two towels, never hold the glass by the base to polish the bowl as the stem could snap due to mishandling.
- Avoid storing glasses in kitchen cabinets next to items with a strong odour, as this can taint the glass and have an effect on the wine’s aroma.

FOR INFORMATION ON GLASS CARE AND HOW TO WASH GLASSWARE, VISIT [RIEDEL.COM](https://www.riedel.com).



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.

HOW MUCH TO INVEST IN ONE GLASS?

Plan to invest in one glass the same amount as you would normally spend on a bottle of 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 (13-3/8 US fl. oz, 380 ccm)



Three flavor contributors: oak-aged white wines – aroma and taste are dominated by fermented grape juice, the flavor of yeast, and oak influence (malolactic fermentation, gentle wood flavors combined with aging and aeration).

MONTRACHET/CHARDONNAY (18-3/8 US fl. oz, 520 ccm)



Four flavor contributors: oak-aged red wines – aroma and taste are dominated by fermented grape juice, the flavor of yeast, maceration (fermentation of skin and juice) and oak influence (malolactic fermentation, gentle wood flavors combined with aging and aeration).

CABERNET (30-3/8 US fl. oz, 860 ccm)

WHY SHOULD I USE A DECANTER? HOW WILL DECANTING ENHANCE MY WINE EXPERIENCE?

- There are two reasons for which we decant wines:
 1. Decant older wine to separate it from its sediment.
 2. Decant younger wines to increase oxygenation, reveal more complexity, and open 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 oxidization 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 aging.”

HANDMADE/HAND-FINISHED PRODUCT

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



AMADEO PERFORMANCE
DECANTER
1756/19

	SOMMELIERS		RIEDEL SUPERLEGGERO		RIEDEL WINEWINGS	
	# 4400	PAGE	# 6425	PAGE	# 1234	PAGE
Aglianico	30	26	41	32	41	34
Airen	0	27	15	33		
Albariño	0	27	15	33	33	35
Aligoté	0	27	15	33		
Alma Valley	30	26	41	32	41	34
Alsace Grand Cru	15	27	15	33	15	35
Amarone	30	26	41	32	41	34
Aquavit	71	30	10	33		
Armagnac (mature)	70	29				
Armagnac (young)	71	30				
Arneis	33	27	33	33	33	35
Ausbruch	55	28	33	33		
Auslese (sweet)	55	28	33	33		
Auxerrois	0	27	15	33		
Bacchus	33	27	33	33		
Barbaresco	07	28	16	32	07	34
Barbera	30	26	41	32	41	34
Bardolino	15	27	15	33		
Barolo	07	28	16	32	07	34
Barsac	33	27	33	33	33	35
Beaujolais Cru	16	26	16	32	07	34
Beaujolais Nouveau	15	27	15	33		
Beerenauslese	55	28	33	33		
Blanc de Blancs	58	28	28	32	28	34
Blanc de Noirs	58	28	16	32		
Blanc du Bois	33	27	33	33		
Blauburgunder	16	26	16	32	07	34
Blauer Portugieser	15	27	15	33		
Blaufränkisch	30	26	41	32	41	34
Bobal	30	26	41	32		

	RIEDEL PERFORMANCE		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC®		RIEDEL VELOCE	
	# 6884	PAGE	# 6449	PAGE	# 6330	PAGE
Aglianico	41	36	41	38	41	42
Airen			05	40	15	43
Albariño	33	37	05	40	15	43
Aligoté			05	40	15	43
Alma Valley	41	36	41	38	41	42
Alsace Grand Cru	15	37	15	39	15	43
Amarone	41	36	41	38	41	42
Aquavit			71	40		
Armagnac (mature)			71	40		
Armagnac (young)			71	40		
Arneis	33	37	33	40	15	43
Ausbruch	28	36	33	40	33	43
Auslese (sweet)	33	37	33	40	33	43
Auxerrois			05	40	15	43
Bacchus	33	37	33	40	15	43
Barbaresco	67	36	67	38	07	42
Barbera	41	36	41	38	41	42
Bardolino	15	37	15	39	15	43
Barolo	67	36	67	38	07	42
Barsac	33	37	33	40	33	43
Beaujolais Cru	67	36	07	38	07	42
Beaujolais Nouveau			15	39	15	43
Beerenauslese	28	36	33	40	33	43
Blanc de Blancs	28	36	28	39	28	42
Blanc de Noirs	67	36	67	38	07	42
Blanc du Bois	33	37	33	40	33	43
Blauburgunder	67	36	07	38	07	42
Blauer Portugieser	15	37	15	39	41	42
Blaufränkisch	41	36	41	38	41	42
Bobal	41	36	41	38	41	42

	VINUM		EXTREME		THE O WINE TUMBLER		GRAPE@RIEDEL	
	#6416	PAGE	#4441	PAGE	#0414	PAGE	#0424	PAGE
Aglianico	30	44	32	50	41	55		
Airen	05	46	15	50	05	56	05	52
Albariño	05	46			05	56		
Aligoté	05	46	15	50	05	56	05	52
Alma Valley	30	44	32	50	41	55		
Alsace Grand Cru	15	45	15	50	15	56	05	52
Amarone	30	44	32	50	41	55		
Aquavit	71	47						
Armagnac (mature)	71	47						
Armagnac (young)	71	47						
Arneis	33	45	15	50			05	52
Ausbruch	33	45	55	51				
Auslese (sweet)	33	45	15	50			05	52
Auxerrois	05	46	15	50	05	56	05	52
Bacchus	33	45	15	50			05	52
Barbaresco	07	45	07	50	67	55	07	52
Barbera	30	44	32	50	41	55		
Bardolino	15	45	15	50	15	56	05	52
Barolo	07	45	07	50	67	55	07	52
Barsac	33	45	15	50			05	52
Beaujolais Cru	07	45	07	50	67	55	07	52
Beaujolais Nouveau	15	45	15	50	15	56	05	52
Beerenauslese	33	45	55	51				
Blanc de Blancs	58	46	55	51	28	56		
Blanc de Noirs	16 + 58	44 + 46			67	55		
Blanc du Bois	33	45	15	50			05	52
Blauburgunder	07	45	07	50	07	56	07	52
Blauer Portugieser	15	45	15	50	15	56	05	52
Blaufränkisch	30	44	32	50	41	55		
Bobal	30	44	32	50	41	55		



6425/00
RIEDEL SUPERLEGGERO
BORDEAUX GRAND CRU
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	SOMMELIERS		RIEDEL SUPERLEGGERO		RIEDEL WINEWINGS	
	# 4400	PAGE	# 6425	PAGE	# 1234	PAGE
Bonarda	30	26	41	32		
Bordeaux (mature)	0	27				
Bordeaux (red)	00	26	00	32	0	35
Bordeaux (white)	0	27	15	33		
Brandy	71	30	10	33		
Brunello di Montalcino	0	27	00	32	0	35
Burgundy (red)	16	26	16	32	07	34
Burgundy (white)	07	28	97	33	97	35
Cabernet Franc	00	26	00	32	0	35
Cabernet Sauvignon	00	26	00	32	0	35
Cahors	30	26	41	32	41	34
Calvados	71	30	10	33		
Cannonau	30	26	41	32	41	34
Carignan	30	26	41	32	41	34
Carménère	00	26	00	32	0	35
Catteratto	15	27	15	33		
Cava	58	28	28	32	28	34
Chablis	0	27	15	33	97	35
Chambolle Musigny	16	26	16	32	07	34
Champagne	58	28	28	32	28	34
Chardonnay (oaked)	07	28	97	33	97	35
Chardonnay (unoaked)	0	27	15	32	97	35
Chasselas/Gutedel	33	27	33	33	33	35
Châteauneuf-du-Pape (blanc)	0	27	15	33		
Châteauneuf-du-Pape (rouge)	30	26	41	32	41	34
Chenin Blanc	33	27	33	33	33	35
Cinsault	30	26	41	32	41	34
Cognac V.S.O.P.	71	30	10	33		
Cognac XO	70	29	10	33		
Colheita	60	29				

	RIEDEL PERFORMANCE		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC		RIEDEL VELOCE	
	# 6884	PAGE	# 6449	PAGE	# 6330	PAGE
Bonarda	41	36	41	38	41	42
Bordeaux (mature)			05	40	15	43
Bordeaux (red)	0	37	0	39	0	42
Bordeaux (white)	15	37	05	40	15	43
Brandy			71	40		
Brunello di Montalcino	0	37	0	39	0	42
Burgundy (red)	67	36	07	38	07	42
Burgundy (white)	97	37	97	40	97	43
Cabernet Franc	0	37	0	39	0	42
Cabernet Sauvignon	0	37	0	39	0	42
Cahors	41	36	41	38	41	42
Calvados			71	40		
Cannonau	41	36	41	38	41	42
Carignan	41	36	41	38	41	42
Carménère	0	37	0	39	0	42
Catteratto	15	37	15	39	15	43
Cava	28	36	28	39	28	42
Chablis	97	37	05	40	15	43
Chambolle Musigny	67	36	07	38	07	42
Champagne	28	36	28	39	28	42
Chardonnay (oaked)	97	37	97	40	97	43
Chardonnay (unoaked)			05	40	15	43
Chasselas/Gutedel	33	37	33	40	15	43
Châteauneuf-du-Pape (blanc)	15	37	05	40	15	43
Châteauneuf-du-Pape (rouge)	41	36	41	38	41	42
Chenin Blanc	33	37	33	40	15	43
Cinsault	41	36	41	38	41	42
Cognac V.S.O.P.			71	40		
Cognac XO			71	40		
Colheita					33	43

	VINUM		EXTREME		THE O WINE TUMBLER		GRAPE@RIEDEL	
	#6416	PAGE	#4441	PAGE	#0414	PAGE	#0424	PAGE
Bonarda	30	44	32	50	41	55		
Bordeaux (mature)	05	46	15	50	05	56	05	52
Bordeaux (red)	0	44	0	50	0	55	0	52
Bordeaux (white)	05	46	15	50	05	56	05	52
Brandy	71	47						
Brunello di Montalcino	0	44	0	50	0	55	0	52
Burgundy (red)	07	45	07	50	07	56	07	52
Burgundy (white)	97	46	97	51	97	56		
Cabernet Franc	0	44	0	50	0	55	0	52
Cabernet Sauvignon	0	44	0	50	0	55	0	52
Cahors	30	44	32	50	41	55		
Calvados	71	47						
Cannonau	30	44	32	50	41	55		
Carignan	30	44	32	50	41	55		
Carménère	0	44	0	50	0	55	0	52
Catteratto	15	45	15	50	15	56	05	52
Cava	58	46	55	51	28	56		
Chablis	05	46	15	50	05	56	05	52
Chambolle Musigny	07	45	07	50	07	56	07	52
Champagne	58	46	55	51	28	56		
Chardonnay (oaked)	97	46	97	51	97	56		
Chardonnay (unoaked)	05	46	15	50	05	56	05	52
Chasselas/Gutedel	33	45	15	50			05	52
Châteauneuf-du-Pape (blanc)	05	46	15	50	05	56	05	52
Châteauneuf-du-Pape (rouge)	30	44	32	50	41	55		
Chenin Blanc	33	45	15	50			05	52
Cinsault	30	44	32	50	41	55		
Cognac V.S.O.P.	71	47						
Cognac XO	71	47						
Colheita	60	47			60	57		



6424/05
GRAPE@RIEDEL
WHITE WINE/CHAMPAGNE GLASS/
ROSÈ/SPRITZ DRINKS
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	SOMMELIERS		RIEDEL SUPERLEGGERO		RIEDEL WINEWINGS	
	# 4400	PAGE	# 6425	PAGE	# 1234	PAGE
Commandaria						
Condrieu	0	27	15	33		
Cornas	30	26	41	32	41	34
Cortese	0	27	15	33		
Corton-Charlemagne	07	28	97	33	97	35
Corvina	33	27	33	33	33	35
Côte Rôtie	30	26	41	32	41	34
Côtes de Provence	15	27	15	33		
Côtes du Rhône Blanc	0	27	15	33		
Côtes du Rhône Rosé	15	27	15	33		
Côtes du Rhône Rouge	30	26	41	32	41	34
Côtes du Roussillon	30	26	41	32	41	34
Côtes du Ventoux	30	26	41	32	41	34
Coulée de Serrant	33	27	33	33	33	35
Crianza	30	26	41	32		
Crozes Hermitage	30	26	41	32	41	34
Daiginjo (Ricewine)	15	27	15	33		
Dessertwine	55	28	33	33		
Dolcetto	15	27	15	33		
Dornfelder	15	27	15	33		
Echézeaux	16	26	16	32	07	34
Fallanghina	0	27	15	33		
Fiano	0	27	15	33		
Franciacorta	58	28	28	32	28	34
Friulano	0	27	15	33	97	35
Fronsac	00	26	00	32	0	35
Fumé Blanc	0	27	15	33	97	35
Furmint	33	27	33	33	33	35
Gamay						
Gelber Muskateller	33	27	33	33	33	35

	RIEDEL PERFORMANCE		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC®		RIEDEL VELOCE	
	# 6884	PAGE	# 6449	PAGE	# 6330	PAGE
Commandaria					33	43
Condrieu			05	40	15	43
Cornas	41	36	41	38	41	42
Cortese			05	40	15	43
Corton-Charlemagne	97	37	97	40	97	43
Corvina	33	37	33	40	15	43
Côte Rôtie	41	36	41	38	41	42
Côtes de Provence	15	37	15	39	55	43
Côtes du Rhône Blanc			05	40	15	43
Côtes du Rhône Rosé	15	37	15	39	55	43
Côtes du Rhône Rouge	41	36	41	38	41	42
Côtes du Roussillon	41	36	41	38	41	42
Côtes du Ventoux	41	36	41	38	41	42
Coulée de Serrant	33	37	33	40	15	43
Crianza	41	36	41	38	41	42
Crozes Hermitage	41	36	41	38	41	42
Daiginjo (Ricewine)			15	39	15	43
Dessertwine	28	36	33	40	33	43
Dolcetto	15	37	15	39	15	43
Dornfelder	15	37	15	39	15	43
Echézeaux	67	36	07	38	07	42
Fallanghina			05	40	15	43
Fiano			05	40	15	43
Franciacorta	28	36	28	39	28	42
Friulano			05	40	15	43
Fronsac	0	37	0	39	0	42
Fumé Blanc			05	40	15	43
Furmint	33	37	33	40	15	43
Gamay			07	38	07	42
Gelber Muskateller	33	37	33	40	15	43

	VINUM		EXTREME		THE O WINE TUMBLER		GRAPE@RIEDEL	
	#6416	PAGE	#4441	PAGE	#0414	PAGE	#0424	PAGE
Commandaria			55	51				
Condrieu	05	46	15	50	05	56	05	52
Cornas	30	44	32	50	41	55		
Cortese	05	46	15	50	05	56	05	52
Corton-Charlemagne	97	46	97	51	97	56		
Corvina	33	45	15	50			05	52
Côte Rôtie	30	44	32	50	41	55		
Côtes de Provence	15	45	15	50	15	56	05	52
Côtes du Rhône Blanc	05	46	15	50	05	56	05	52
Côtes du Rhône Rosé	15	45	15	50	15	56	05	52
Côtes du Rhône Rouge	30	44	32	50	41	55		
Côtes du Roussillon	30	44	32	50	41	55		
Côtes du Ventoux	30	44	32	50	41	55		
Coulée de Serrant	33	45	15	50			05	52
Crianza			32	50	41	55		
Crozes Hermitage	30	44	32	50	41	55		
Daiginjo (Ricewine)	0416/75	45	15	50	15	56	05	52
Dessertwine	33	45	55	51				
Dolcetto	15	45	15	50	15	56	05	52
Dornfelder	15	45	15	50	15	56	05	52
Echézeaux	07	45	07	50	07	56	07	52
Fallanghina	05	46	15	50	05	56	05	52
Fiano	05	46	15	50	05	56	05	52
Franciacorta	58	46	55	51	28	56		
Friulano	05	46	15	50	05	56	05	52
Fronsac	0	44	0	50	0	55	0	52
Fumé Blanc	05	46	15	50	05	56	05	52
Furmint	33	45	15	50			05	52
Gamay	07	45	07	50	07	56	07	52
Gelber Muskateller	33	45	15	50			05	52



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SOMMELIERS
BURGUNDY GRAND CRU
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	SOMMELIERS		RIEDEL SUPERLEGGERO		RIEDEL WINEWINGS	
	# 4400	PAGE	# 6425	PAGE	# 1234	PAGE
Gewürztraminer	33	27	33	33	33	35
Godello	15	27	15	33		
Graciano	31	26	41	32	41	34
Gran Reserva	30	26	41	32	41	34
Grappa		30	10	33		
Graves blanc	0	27	15	33		
Graves rouge	00	26	00	32	0	35
Greco di Tufo	0	27	15	33		
Grenache Blanc/Granacha Blanca	0	27	15	33	97	35
Grenache/Granacha	30	26	41	32	41	34
Grüner Veltliner	15	27	15	33	15	35
Hermitage (Blanc)	0	27	15	33		
Hermitage (Rouge)	30	26	41	32	41	34
Icewine	55	28	33	33		
Jerez	18	29				
Jurançon moelleux	55	28	33	33	33	35
Jurançon Sec	15	27	15	33		
Kerner			15	33		
Kōshū	58	28	28	32		
Lagrein	30	26	41	32	41	34
Lambrusco	33	27	33	33		
LBV (Late Bottled Vintage)	60	29				
Listrac	00	26	00	32	0	35
Loire (Sauvignon Blanc)	33	27	33	33	33	35
Loupiac	33	27	33	33	33	35
Macabeo	0	27	15	33		
Madeira	60	29				
Madiran	30	26	41	32	41	34
Malbec	30	26	41	32	41	34
Malt Whisky	80	30				

	RIEDEL PERFORMANCE		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC®		RIEDEL VELOCITY	
	# 6884	PAGE	# 6449	PAGE	# 6330	PAGE
Gewürztraminer	33	37	33	40	15	43
Godello	15	37	15	39	15	43
Graciano	41	36	41	38	41	42
Gran Reserva	41	36	41	38	41	42
Grappa			71	40		
Graves blanc			05	40	15	43
Graves rouge	0	37	0	39	0	42
Greco di Tufo			05	40	15	43
Grenache Blanc/Granacha Blanca			05	40	15	43
Grenache/Granacha	41	36	41	38	41	42
Grüner Veltliner	15	37	15	39	15	43
Hermitage (Blanc)	41	36	05	40	15	43
Hermitage (Rouge)	41	36	41	38	41	42
Icewine	28	36	33	40	33	43
Jerez						
Jurançon moelleux	28	36	33	40	33	43
Jurançon Sec	15	37	15	39	15	43
Kerner			05	40	15	43
Kōshū			28	39	28	42
Lagrein	41	36	41	38	41	42
Lambrusco	33	37	33	40	33	43
LBV (Late Bottled Vintage)						
Listrac	0	37	0	39	0	42
Loire (Sauvignon Blanc)	33	37	33	40	33	43
Loupiac	33	37	33	40	33	43
Macabeo			05	40	15	43
Madeira					33	43
Madiran	41	36	30	38	41	42
Malbec	41	36	30	38	41	42
Malt Whisky			71	40		

	VINUM		EXTREME		THE O WINE TUMBLER		GRAPE@RIEDEL	
	#6416	PAGE	#4441	PAGE	#0414	PAGE	#0424	PAGE
Gewürztraminer	33	45	15	50			05	52
Godello	15	45	15	50	15	56	05	52
Graciano			32	50	41	55		
Gran Reserva			32	50	41	55		
Grappa	71	47						
Graves blanc	05	46	15	50	05	56	05	52
Graves rouge	00	44	0	50	0	55	0	52
Greco di Tufo	05	46	15	50	05	56	05	52
Grenache Blanc/Granacha Blanca	05	46	15	50	05	56	05	52
Grenache/Granacha	30	44	32	50	41	55		
Grüner Veltliner	15	45	15	50	15	56	05	52
Hermitage (Blanc)	05	46	15	50	05	56	05	52
Hermitage (Rouge)	30	44	32	50	41	55		
Icewine	33	45	55	51				
Jerez								
Jurançon moelleux	33	45	55	51	15	56		
Jurançon Sec	15	45	15	50	15	56	05	52
Kerner	05	46	15	50	05	56	05	52
Kōshū	58	46	15	50	15	56	05	52
Lagrein	30	44	32	50	41	55		
Lambrusco	33	45	15	50			05	52
LBV (Late Bottled Vintage)	60	47			60	57		
Listrac	0	44	0	50	0	55	0	52
Loire (Sauvignon Blanc)	33	45	15	50			05	52
Loupiac	33	45	15	50			05	52
Macabeo	05	46	15	50	05	56	05	52
Madeira	60	47			60	57		
Madiran	30	44	32	50	30	55		
Malbec	30	44	32	50	30	55		
Malt Whisky	80	47						



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RIEDEL WINEWINGS
RIESLING
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	SOMMELIERS		RIEDEL SUPERLEGGERO		RIEDEL WINEWINGS	
	# 4400	PAGE	# 6425	PAGE	# 1234	PAGE
Malvazija Istriana	33	27	33	33	33	35
Marc	71	30	10	33		
Margaux	00	26	00	32	0	35
Marsala	60	29				
Marsannay rosé	15	27	15	33		
Marsanne	0	27	15	33		
Martini	17	30				
Médoc	00	26	00	32	0	35
Melon de Bourgogne (Muscadet)	0	27	15	33	97	35
Mencia	30	26	41	32	41	34
Merlot	00	26	00	33	0	35
Meursault	07	28	97	33	97	35
Monbazillac	55	28	33	33	33	35
Montagny	0	27	15	33		
Montepulciano	00	26	00	32	0	35
Montrachet	07	28	97	33	97	35
Monsant	30	26	41	32	41	34
Morillon (oaked)	07	28	97	33	97	35
Morillon (unoaked)	0	27	15	33	97	35
Mosel-Saar-Ruwer	15	27	15	33	15	35
Moulin à vent	16	26	16	32	07	34
Moulis	00	26	00	32	0	35
Mourvèdre	30	26	41	32	41	34
Müller-Thurgau	33	27	33	33		
Muscadet	0	27	15	33	97	35
Muscadine	0	27	15	33		
Musigny	16	26	16	32	07	34
Muskateller	33	27	33	33	33	35
Muskat-Ottonel	33	27	33	33	33	35
Nebbiolo	07	28	16	32	07	34

	RIEDEL PERFORMANCE		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC®		RIEDEL VELOCE	
	# 6884	PAGE	# 6449	PAGE	# 6330	PAGE
Malvazija Istriana	33	37	33	40	15	43
Marc			71	40		
Margaux	0	37	0	39	0	42
Marsala					33	43
Marsannay rosé	15	37	15	39	55	43
Marsanne			05	40	15	43
Martini			09	40		
Médoc	0	37	0	39	0	42
Melon de Bourgogne (Muscadet)			05	40	15	43
Mencia	41	36	41	38	41	42
Merlot	0	37	0	39	0	42
Meursault	97	37	97	40	97	43
Monbazillac	28	36	33	40	33	43
Montagny	41	36	05	40	15	43
Montepulciano	0	37	0	39	0	42
Montrachet	97	37	97	40	97	43
Monsant	41	36	41	38	41	42
Morillon (oaked)	97	37	97	40	97	43
Morillon (unoaked)			05	40	15	43
Mosel-Saar-Ruwer	15	37	15	39	15	43
Moulin à vent	67	36	07	38	07	42
Moulis	0	37	0	39	0	42
Mourvèdre	41	36	41	38	41	42
Müller-Thurgau	33	37	33	40	15	43
Muscadet			05	40	15	43
Muscadine	15	37	05	40	15	43
Musigny	67	36	07	38	07	42
Muskateller	33	37	33	40	15	43
Muskat-Ottonel	33	37	33	40	15	43
Nebbiolo	67	36	67	38	07	42

	VINUM		EXTREME		THE O WINE TUMBLER		GRAPE@RIEDEL	
	#6416	PAGE	#4441	PAGE	#0414	PAGE	#0424	PAGE
Malvazija Istriana	33	45	15	50			05	52
Marc	71	47						
Margaux	00	44	0	50	0	55	0	52
Marsala	60	47			60	57		
Marsannay rosé	15	45	15	50	15	56	05	52
Marsanne	05	46	15	50	05	56	05	52
Martini	77	47						
Médoc	00	44	0	50	0	55	0	52
Melon de Bourgogne (Muscadet)	05	46	15	50	05	56	05	52
Mencia	30	44	32	50	41	55		
Merlot	0	44	0	50	0	55	0	52
Meursault	97	46	97	51	97	56		
Monbazillac	33	45	55	51				
Montagny	05	46	15	50	05	56	05	52
Montepulciano	0	44	0	50	0	55	0	52
Montrachet	97	46	97	51	97	56		
Monsant	30	44	32	50	41	55		
Morillon (oaked)	97	46	97	51	97	56		
Morillon (unoaked)	05	46	15	50	05	56	05	52
Mosel-Saar-Ruwer	15	45	15	50	15	56	05	52
Moulin à vent	07	45	07	50	67	55	07	52
Moulis	0	44	0	50	0	55	0	52
Mourvèdre	30	44	32	50	41	55		
Müller-Thurgau	33	45	15	50			05	52
Muscadet	05	46	15	50	05	56	05	52
Muscadine	05	46	15	50	05	56	05	52
Musigny	07	45	07	50	07	56	07	52
Muskateller	33	45	15	50			05	52
Muskat-Ottonel	33	45	15	50			05	52
Nebbiolo	07	45	07	50	67	55	07	52



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RIEDEL VERITAS
OLD WORLD SYRAH/BLAUFRÄNKISCH
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	SOMMELIERS		RIEDEL SUPERLEGGERO		RIEDEL WINEWINGS	
	# 4400	PAGE	# 6425	PAGE	# 1234	PAGE
Nerello Mascalese	07	28	16	32	07	34
Nero d'Avola	30	26	41	32	41	34
Neuburger	0	27	15	33	97	35
Noilly Prat	60	29	10	33		
Norton	30	26	41	32	41	34
Nuits Saint Georges	16	26	16	32	07	34
Orvieto Classico	0	27	15	33		
Palomino (except Sherry)	0	27	15	33		
Palomino (Sherry)	18	29				
Pauillac	00	26	00	32	0	35
Pessac Leognan (Blanc)	0	27	15	33	97	35
Pessac Leognan (Rouge)	00	26	00	32	0	35
Petit Verdot	00	26	00	32	0	35
Petite Sirah	30	26	41	32	41	34
Pinot (Blanc, Grigio, Gris)	0	27	15	33	97	35
Pinot Noir New World	07	28	16	32		
Pinot Noir Old World	16	26	16	32	07	34
Pinotage	30	26	41	32	41	34
Pomerol	00	26	00	32	0	35
Pommard	16	26	16	32	07	34
Pouilly Fumé	33	27	33	33	33	35
Pouilly-Fuissé	07	28	97	33	97	35
Primitivo	15	27	15	33		
Priorato	30	26	41	32	41	34
Prosecco	58	28	28	32	28	34
Quarts de Chaume	33	27	33	33	33	35
Recioto di Soave	55	28	33	33		
Refosco	30	26	41	32	41	34
Ribera del Duero	30	26	41	32	41	34
Ribolla Gialla	0	27	15	33	97	35

	RIEDEL PERFORMANCE		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC®		RIEDEL VELOCE	
	# 6884	PAGE	# 6449	PAGE	# 6330	PAGE
Nerello Mascalese	67	36	67	38	07	42
Nero d'Avola	41	36	30	38	07	42
Neuburger			05	40	15	43
Noilly Prat						
Norton	41	36	41	38	41	42
Nuits Saint Georges	67	36	07	38	07	42
Orvieto Classico			05	40	15	43
Palomino (except Sherry)			05	40	15	43
Palomino (Sherry)						
Pauillac	0	37	0	39	0	42
Pessac Leognan (Blanc)			05	40	15	43
Pessac Leognan (Rouge)	0	37	0	39	0	42
Petit Verdot	0	37	0	39	0	42
Petite Sirah	41	36	41	38	41	42
Pinot (Blanc, Grigio, Gris)			05	40	15	43
Pinot Noir New World	67	36	67	38	07	42
Pinot Noir Old World	67	36	07	38	07	42
Pinotage	41	36	41	38	41	42
Pomerol	0	37	0	39	0	42
Pommard	67	36	07	38	07	42
Pouilly Fumé	33	37	33	40	33	43
Pouilly-Fuissé	97	37	97	40	97	43
Primitivo	15	37	15	39	15	43
Priorato	41	36	41	38	41	42
Prosecco	28	36	28	39	28	42
Quarts de Chaume	33	37	33	40	33	43
Recioto di Soave	28	36	33	40	33	43
Refosco	41	36	41	38	41	42
Ribera del Duero	41	36	41	38	41	42
Ribolla Gialla			05	40	15	43

	VINUM		EXTREME		THE O WINE TUMBLER		GRAPE@RIEDEL	
	#6416	PAGE	#4441	PAGE	#0414	PAGE	#0424	PAGE
Nerello Mascalese	07	45	07	50	67	55	07	52
Nero d'Avola	30	44	32	50	30	55		
Neuburger	05	46	15	50	05	56	05	52
Noilly Prat	60	47			60	57		
Norton	30	44	32	50	41	55		
Nuits Saint Georges	07	45	07	50	07	56	07	52
Orvieto Classico	05	46	15	50	05	56	05	52
Palomino (except Sherry)	05	46	15	50	05	56	05	52
Palomino (Sherry)	18	47						
Pauillac	00	44	0	50	0	55	0	52
Pessac Leognan (Blanc)	05	46	15	50	05	56	05	52
Pessac Leognan (Rouge)	0	44	0	50	0	55	0	52
Petit Verdot	0	44	0	50	0	55	0	52
Petite Sirah	30	44	32	50	41	55		
Pinot (Blanc, Grigio, Gris)	05	46	15	50	05	56	05	52
Pinot Noir New World	16	44	07	50	67	55	07	52
Pinot Noir Old World	07	45	07	50	07	56	07	52
Pinotage	30	44	32	50	41	55		
Pomerol	00	44	0	50	0	55	0	52
Pommard	07	45	07	50	07	56	07	52
Pouilly Fumé	33	45	15	50			05	52
Pouilly-Fuissé	97	46	97	51	97	56		
Primitivo	15	45	15	50	15	56	05	52
Priorato	30	44	32	50	41	55		
Prosecco	58	46	55	51	28	56		
Quarts de Chaume	33	45	15	50			05	52
Recioto di Soave	33	45	55	51				
Refosco	30	44	32	50	41	55		
Ribera del Duero	30	44	32	50	41	55		
Ribolla Gialla	05	46	15	50	05	56	05	52



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VINUM
CHAMPAGNE WINE GLASS
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	SOMMELIERS		RIEDEL SUPERLEGGERO		RIEDEL WINEWINGS	
	# 4400	PAGE	# 6425	PAGE	# 1234	PAGE
Riesling	15	27	15	33	15	35
Riesling (Spätlese/late harvest dry)	15	27	15	33	15	35
Riesling Smaragd	15	27	15	33	15	35
Rioja	30	26	41	32	41	34
Rivaner	15	27	15	33		
Romanée Saint Vivant	16	26	16	32	07	34
Rosé	15	27	15	33	15	35
Rosé Champagne	58	28	16	32	28	34
Rotgipfler	0	27	15	33	97	35
Roussanne	0	27	15	33	97	35
Rum	71	30	10	33		
Sancerre	33	27	33	33	33	35
Sangiovese	30	26	41	32	41	34
Santenay	16	26	16	32	07	34
Saperavi	30	26	41	32	41	34
Sauternes	55	28	33	33	33	35
Sauvignon Blanc oaked (Bordeaux Style)	0	27	15	33	97	35
Sauvignon Blanc unoaked (Loire Style)	33	27	33	33	33	35
Scheurebe	15	27	15	33		
Schilcher	15	27	15	33		
Sekt	58	28	28	32	28	34
Sémillon	33	27	33	33	33	35
Sherry	18	29				
Shiraz New World					41	34
Single Malt Whisky	80	30				
Smaragd	15	27	15	33	15	35
Soave	0	27	15	33		
Sparkling Wine	58	28	28	32	28	34
Spirits	71	30				
St. Aubin	16	26	16	32	07	34

	RIEDEL PERFORMANCE		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC®		RIEDEL VELOCE	
	# 6884	PAGE	# 6449	PAGE	# 6330	PAGE
Riesling	15	37	15	39	15	43
Riesling (Spätlese/late harvest dry)	15	37	15	39	15	43
Riesling Smaragd	15	37	15	39	15	43
Rioja	41	36	41	38	41	42
Rivaner	15	37	15	39	15	43
Romanée Saint Vivant	67	36	07	38	07	42
Rosé	15	37	15	39	55	43
Rosé Champagne	67	36	67	38	07	42
Rotgipfler			05	40	15	43
Roussanne			05	40	15	43
Rum			71	40		
Sancerre	33	37	33	40	33	43
Sangiovese	41	36	41	38	41	42
Santenay	67	36	07	38	07	42
Saperavi	41	36	41	38	41	42
Sauternes	28	36	33	40	33	43
Sauvignon Blanc oaked (Bordeaux Style)			05	40	15	43
Sauvignon Blanc unoaked (Loire Style)	33	37	33	40	33	43
Scheurebe	15	37	15	39	15	43
Schilcher	15	37	15	39	15	43
Sekt	28	36	28	39	28	42
Sémillon	33	37	33	40	33	43
Sherry						
Shiraz New World			30	38	41	42
Single Malt Whisky						
Smaragd	15	37	15	39	15	43
Soave	5	37	05	40	15	43
Sparkling Wine	28	36	28	39	28	42
Spirits			71	40		
St. Aubin	67	36	07	38	07	42

	VINUM		EXTREME		THE O WINE TUMBLER		GRAPE@RIEDEL	
	# 6416	PAGE	# 4441	PAGE	# 0414	PAGE	# 0424	PAGE
Riesling	15	45	15	50	15	56	05	52
Riesling (Spätlese/late harvest dry)	15	45	15	50	15	56	05	52
Riesling Smaragd	15	45	15	50	15	56	05	52
Rioja	30	44	32	50	41	55		
Rivaner	15	45	15	50	15	56	05	52
Romanée Saint Vivant	07	45	07	50	07	56	07	52
Rosé	15	45	15	50	15	56	05	52
Rosé Champagne	16 + 58	44 + 46	55	51	67	55		
Rotgipfler	05	46	15	50	05	56	05	52
Roussanne	05	46	15	50	05	56	05	52
Rum	71	47						
Sancerre	33	45	15	50			05	52
Sangiovese	30	44	32	50	41	55		
Santenay	07	45	07	50	07	56	07	52
Saperavi	30	44	32	50	41	55		
Sauternes	33	45	55	51				
Sauvignon Blanc oaked (Bordeaux Style)	05	46	15	50	15	56	05	52
Sauvignon Blanc unoaked (Loire Style)	33	45	15	50			05	52
Scheurebe	15	45	15	50	15	56	05	52
Schilcher	15	45	15	50	15	56	05	52
Sekt	58	46	55	51	28	56	55	52
Sémillon	33	45	15	50			05	52
Sherry								
Shiraz New World	30	44	32	50	30	55		
Single Malt Whisky	80	47						
Smaragd	15	45	15	50	15	56	05	52
Soave	05	46	15	50	05	56	05	52
Sparkling Wine	58	46	55	51	28	56		
Spirits	71	47						
St. Aubin	07	45	07	50	07	56	07	52



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RIEDEL PERFORMANCE
SAUVIGNON BLANC
PAGE 37

	SOMMELIERS		RIEDEL SUPERLEGGERO		RIEDEL WINEWINGS	
	# 4400	PAGE	# 6425	PAGE	# 1234	PAGE
St. Emilion	00	26	00	32	0	35
St. Estèphe	00	26	00	32	0	35
St. Joseph (red)	30	26	41	32	41	34
St. Joseph (White)	0	27	15	33	97	35
St. Julien	00	26	00	32	0	35
St. Laurent	30	26	41	32	41	34
Stone Fruit	4200/06	30	10	33		
Sylvaner	33	27	33	33	33	35
Syrah Old World	30	26	41	32	41	34
Tannat			00	33	41	34
Tawny Port	60	29				
Tempranillo	31	26	41	32	41	34
Tequila	18	29	10	33		
Tequila Reposado	18	29	10	33		
Teroldego	30	26	41	32	41	34
Timorasso	0	27	15	33	97	35
Tinta de Toro	31	26	41	32	41	34
Tinto Reserva	30	26	41	32	41	34
Tokaji (dry)	33	27	33	33	33	35
Tokaji (sweet)	55	28	33	33	33	35
Touriga Nacional	30	26	41	32	41	34
Traminer	33	27	33	33	33	35
Trebbiano	0	27	15	33		
Treixadura	0	27	15	33		
Trockenbeerenauslese	55	28	33	33		
Ugni Blanc	0	27	15	33		
Valpolicella	30	26	41	32	41	34
Verdelho	0	27	15	33		
Verdicchio	0	27	15	33		
Vermentino	33	27	33	33	33	35

	RIEDEL PERFORMANCE		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC®		RIEDEL VELOCE	
	# 6884	PAGE	# 6449	PAGE	# 6330	PAGE
St. Emilion	0	37	0	39	0	42
St. Estèphe	0	37	0	39	0	42
St. Joseph (red)	41	36	41	38	41	42
St. Joseph (White)			05	40	15	43
St. Julien	0	37	0	39	0	42
St. Laurent	41	36	41	38	41	42
Stone Fruit			71	40		
Sylvaner	33	37	33	40	15	43
Syrah Old World	41	36	41	38	41	42
Tannat			30	38	41	42
Tawny Port						
Tempranillo	41	36	41	38	41	42
Tequila						
Tequila Reposado						
Teroldego	41	36	41	38	41	42
Timorasso			05	40	15	43
Tinta de Toro	41	36	41	38	41	42
Tinto Reserva	41	36	41	38	41	42
Tokaji (dry)	33	37	33	40	15	43
Tokaji (sweet)	33	37	33	40	33	43
Touriga Nacional	41	36	41	38	41	42
Traminer	33	37	33	40	15	43
Trebbiano			05	40	15	43
Treixadura			05	40	15	43
Trockenbeerenauslese	28	36	33	40	33	43
Ugni Blanc			05	40	15	43
Valpolicella	41	36	41	38	41	42
Verdelho			05	40	15	43
Verdicchio			05	40	15	43
Vermentino	33	37	33	40	15	43

	VINUM		EXTREME		THE O WINE TUMBLER		GRAPE@RIEDEL	
	# 6416	PAGE	# 4441	PAGE	# 0414	PAGE	# 0424	PAGE
St. Emilion	00	44	0	50	0	55	0	52
St. Estèphe	00	44	0	50	0	55	0	52
St. Joseph (red)	30	44	32	50	41	55		
St. Joseph (White)	05	46	15	50	05	56	05	52
St. Julien	00	44	0	50	0	55	0	52
St. Laurent	30	44	32	50	41	55		
Stone Fruit	71	47						
Sylvaner	33	45	15	50			05	52
Syrah Old World			32	50	41	55		
Tannat	30	44	32	50	30	55		
Tawny Port	60	47			60	57		
Tempranillo			32	50	41	55		
Tequila								
Tequila Reposado								
Teroldego	30	44	32	50	41	55		
Timorasso	05	46	15	50	05	56	05	52
Tinta de Toro			32	50	41	55		
Tinto Reserva	30	44	32	50	41	55		
Tokaji (dry)	33	45	15	50			05	52
Tokaji (sweet)	33	45	15	50			05	52
Touriga Nacional	30	44	32	50	41	55		
Traminer	33	45	15	50			05	52
Trebbiano	05	46	15	50	05	56	05	52
Treixadura	05	46	15	50	05	56	05	52
Trockenbeerenauslese	33	45	55	51				
Ugni Blanc	05	46	15	50	05	56	05	52
Valpolicella	30	44	32	50	41	55		
Verdelho	05	46	15	50	05	56	05	52
Verdicchio	05	46	15	50	05	56	05	52
Vermentino	33	45	15	50			05	52



6330/55
RIEDEL VELOCE
ROSÉ
PAGE 43

	SOMMELIERS		RIEDEL SUPERLEGGERO		RIEDEL WINEWINGS	
	# 4400	PAGE	# 6425	PAGE	# 1234	PAGE
Vermouth	60	29				
Vernaccia	15	27	15	33		
Vin Santo	55	28	33	33		
Vino Nobile di Montepulciano	30	26	41	32	41	34
Vins Liqueureux	60	29				
Vintage Port	60	29				
Viognier	0	27	15	33	97	35
Volnay	16	26	16	32	07	34
Vosne-Romanée	16	26	16	32	07	34
Vougeot	16	26	16	32	07	34
Vouvray	33	27	33	33	33	35
Welschriesling	15	27	15	33		
Whisky/Whiskey	80	30	10	33		
Xarel-Lo	0	27	15	33		
Zierfandler	15	27	15	33	15	35
Zinfandel	15	27	15	33		
Zweigelt	30	26	41	32		

	RIEDEL PERFORMANCE		RIEDEL VERITAS GRAPE VARIETAL SPECIFIC®		RIEDEL VELOCE	
	# 6884	PAGE	# 6449	PAGE	# 6330	PAGE
Vermouth					33	43
Vernaccia	15	37	15	39	15	43
Vin Santo	28	36	33	40	33	43
Vino Nobile di Montepulciano	41	36	41	38	41	42
Vins Liqueureux						
Vintage Port						
Viognier			05	40	15	43
Volnay	67	36	07	38	07	42
Vosne-Romanée	67	36	07	38	07	42
Vougeot	67	36	07	38	07	42
Vouvray	33	37	33	40	15	43
Welschriesling	15	37	15	39	15	43
Whisky/Whiskey			71	40		
Xarel-Lo			05	40	15	43
Zierfandler	15	37	15	39	15	43
Zinfandel	15	37	15	39	15	43
Zweigelt	41	36	41	38	41	42

	VINUM		EXTREME		THE O WINE TUMBLER		GRAPE@RIEDEL	
	#6416	PAGE	#4441	PAGE	#0414	PAGE	#0424	PAGE
Vermouth	60	47			60	57		
Vernaccia	15	45	15	50	15	56	05	52
Vin Santo	33	45	55	51				
Vino Nobile di Montepulciano	30	44	32	50	41	55		
Vins Liqueureux	60	47			60	57		
Vintage Port	60	47			60	57		
Viognier	05	46	15	50	05	56	05	52
Volnay	07	45	07	50	07	56	07	52
Vosne-Romanée	07	45	07	50	07	56	07	52
Vougeot	07	45	07	50	07	56	07	52
Vouvray	33	45	15	50			05	52
Welschriesling	15	45	15	50	15	56	05	52
Whisky/Whiskey	80	47						
Xarel-Lo	05	46	15	50	05	56	05	52
Zierfandler	15	45	15	50	15	56	05	52
Zinfandel	15	45	15	50	15	56	05	52
Zweigelt	30	44	32	50	41	55		



4441/0
EXTREME
CABERNET
PAGE 50

sommeliers

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

- RIEDEL’S CLASSIC
- THE FIRST VARIETAL SPECIFIC STEMWARE LINE
- HANDMADE



4400/00 • BORDEAUX GRAND CRU



Height: 270 mm, 10-5/8 inch
Widest Ø: 106 mm, 4-1/8 inch
Capacity: 860 ccm, 29-1/8 US fl. oz
Design: 1959

4400/16 • BURGUNDY GRAND CRU



Height: 248 mm, 9-3/4 inch
Widest Ø: 114 mm, 4-1/2 inch
Capacity: 1050 ccm, 35-1/2 US fl. oz
Design: 1958

4400/31 • TINTO RESERVA



Height: 248 mm, 9-3/4 inch
Widest Ø: 96 mm, 3-3/4 inch
Capacity: 620 ccm, 21 US fl. oz
Design: 1987

4400/30 • HERMITAGE



Height: 235 mm, 9-1/4 inch
Widest Ø: 96 mm, 3-3/4 inch
Capacity: 590 ccm, 20 US fl. oz
Design: 1995

4400/15 • ZINFANDEL



Height: 226 mm, 8-7/8 inch
Widest Ø: 81 mm, 3-1/4 inch
Capacity: 380 ccm, 12-7/8 US fl. oz
Design: 1991

4400/0 • MATURE BORDEAUX



Height: 216 mm, 8-1/2 inch
Widest Ø: 80 mm, 3-1/8 inch
Capacity: 350 ccm, 11-7/8 US fl. oz
Design: 1973

4400/04 • ROSÉ



Height: 178 mm, 7 inch
Widest Ø: 76 mm, 3 inch
Capacity: 200 ccm, 6-3/4 US fl. oz
Design: 1973

4400/33 • LOIRE



Height: 235 mm, 9-1/4 inch
Widest Ø: 79 mm, 3-1/8 inch
Capacity: 350 ccm, 11-7/8 US fl. oz
Design: 1997

4400/15 • RIESLING GRAND CRU



Height: 226 mm, 8-7/8 inch
Widest Ø: 81 mm, 3-1/4 inch
Capacity: 380 ccm, 12-7/8 US fl. oz
Design: 1991

4400/0 • CHABLIS/ CHARDONNAY



Height: 216 mm, 8-1/2 inch
Widest Ø: 80 mm, 3-1/8 inch
Capacity: 350 ccm, 11-7/8 US fl. oz
Design: 1973

4400/01 • RHEINGAU



Height: 206 mm, 8-1/8 inch
Widest Ø: 70 mm, 2-3/4 inch
Capacity: 230 ccm, 7-3/4 US fl. oz
Design: 1973

4400/07 • MONTRACHET



Height: 200 mm, 7-7/8 inch
Widest Ø: 102 mm, 4 inch
Capacity: 520 ccm, 17-5/8 US fl. oz
Design: 1973

4400/55 • SAUTERNES



Height: 200 mm, 7-7/8 inch
Widest Ø: 85 mm, 3-3/8 inch
Capacity: 340 ccm, 11-1/2 US fl. oz
Design: 1989

4400/28 • VINTAGE CHAMPAGNE GLASS



Height: 245 mm, 9-5/8 inch
Widest Ø: 72 mm, 2-7/8 inch
Capacity: 330 ccm, 11-1/8 US fl. oz
Design: 1985

4400/08 • CHAMPAGNE GLASS



Height: 245 mm, 9-5/8 inch
Widest Ø: 70 mm, 2-3/4 inch
Capacity: 170 ccm, 5-3/4 US fl. oz
Design: 1973

4400/58 • CHAMPAGNE WINE GLASS



Height: 235 mm, 9-1/4 inch
Widest Ø: 85 mm, 3-3/8 inch
Capacity: 445 ccm, 15 US fl. oz
Design: 2020

4400/88 • SPARKLING WINE



Height: 215 mm, 8-1/2 inch
Widest Ø: 72 mm, 2-7/8 inch
Capacity: 125 ccm, 4-1/4 US fl. oz
Design: 1982

4400/20 • WATER



Height: 130 mm, 5-1/8 inch
Widest Ø: 73 mm, 2-7/8 inch
Capacity: 340 ccm, 11-1/2 US fl. oz
Design: 1987

4400/18 • SHERRY



Height: 211 mm, 8-1/4 inch
Widest Ø: 58 mm, 2-1/4 inch
Capacity: 190 ccm, 6-1/2 US fl. oz
Design: 1980

4400/18 • TEQUILA



Height: 211 mm, 8-1/4 inch
Widest Ø: 58 mm, 2-1/4 inch
Capacity: 190 ccm, 6-1/2 US fl. oz
Design: 1980

4400/60 • VINTAGE PORT



Height: 172 mm, 6-3/4 inch
Widest Ø: 72 mm, 4-7/8 inch
Capacity: 250 ccm, 8-1/2 US fl. oz
Design: 1992

4400/70 • COGNAC XO



Height: 165 mm, 6-1/2 inch
Widest Ø: 67 mm, 2-5/8 inch
Capacity: 170 ccm, 5-3/4 US fl. oz
Design: 1989

4400/71 • COGNAC VSOP



Height: 165 mm, 6-1/2 inch
Widest Ø: 67 mm, 2-5/8 inch
Capacity: 160 ccm, 5-3/8 US fl. oz
Design: 1989

4400/80 • SINGLE MALT WHISKY



Height: 115 mm, 4-1/2 inch
Widest Ø: 66 mm, 2-5/8 inch
Capacity: 200 ccm, 6-3/4 US fl. oz
Design: 1992

4400/17 • MARTINI



Height: 182 mm, 7-1/8 inch
Widest Ø: 100 mm, 4 inch
Capacity: 210 ccm, 7-1/8 US fl. oz
Design: 1982

4200/03 • GRAPPA



Height: 200 mm, 7-7/8 inch
Widest Ø: 70 mm, 2-3/4 inch
Capacity: 110 ccm, 3-3/4 US fl. oz
Design: 1984

4200/04 • ORCHARD FRUIT



Height: 200 mm, 7-7/8 inch
Widest Ø: 70 mm, 2-3/4 inch
Capacity: 125 ccm, 4-1/4 US fl. oz
Design: 1984

4200/06 • STONE FRUIT



Height: 200 mm, 7-7/8 inch
Widest Ø: 70 mm, 2-3/4 inch
Capacity: 180 ccm, 6-1/8 US fl. oz
Design: 1984

8400/15 • BLIND BLIND TASTING GLASS



Height: 226 mm, 8-7/8 inch
Widest Ø: 81 mm, 3-1/8 inch
Capacity: 380 ccm, 12-7/8 US fl. oz
Design: 2003

RIEDEL
sommeliers
50
YEARS
sommeliers
— SINCE 1973 —



CLAUS J. RIEDEL, 9TH GENERATION



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.

- **GRAPE VARIETAL SPECIFIC BOWL**
- **PREMIUM MACHINE MADE**
- **LARGEST BASE EVER PRODUCED ON MACHINE**
- **GRAPE VARIETAL SPECIFIC CODE**

On the center of the base, below the stem, you will find a **CODE** which assists in identifying the right glass for your favorite **GRAPE VARIETY**.



6425/00 • BORDEAUX GRAND CRU

Height: 282 mm, 11-1/8 inch
 Widest Ø: 106 mm, 4-1/4 inch
 Capacity: 953 ccm, 32-1/4 US fl. oz
 Design: 2023



6425/16 • BURGUNDY GRAND CRU

Height: 276 mm, 10-7/8 inch
 Widest Ø: 114 mm, 4-1/2 inch
 Capacity: 1022 ccm, 34-1/2 US fl. oz
 Design: 2023



6425/41 • HERMITAGE/SYRAH

Height: 267 mm, 10-1/4 inch
 Widest Ø: 100 mm, 3-5/8 inch
 Capacity: 668 ccm, 22-5/8 US fl. oz
 Design: 2023



6425/28 • CHAMPAGNE WINE GLASS

Height: 260 mm, 10-1/4 inch
 Widest Ø: 92 mm, 3-5/8 inch
 Capacity: 464 ccm, 15-5/8 US fl. oz
 Design: 2023

IMAGES SHOWN AT 30% OF ACTUAL SIZE.

6425/33 • SAUVIGNON BLANC



Height: 261 mm, 10-1/4 inch
Widest Ø: 92 mm, 3-5/8 inch
Capacity: 400 ccm, 13-1/2 US fl. oz
Design: 2023

6425/15 • RIESLING



Height: 252 mm, 10 inch
Widest Ø: 92 mm, 3-5/8 inch
Capacity: 400 ccm, 13-1/2 US fl. oz
Design: 2023

6425/97 • CHARDONNAY



Height: 234 mm, 9-1/4 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 660 ccm, 22-1/4 US fl. oz
Design: 2023

6425/10 • SPIRITS



Height: 244 mm, 9-5/8 inch
Widest Ø: 92 mm, 3-5/8 inch
Capacity: 248 ccm, 8-3/8 US fl. oz
Design: 2023



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

RIEDEL WINEWINGS

RIEDEL WINEWINGS WAS BORN AND WAS ABOUT TO TAKE FLIGHT!

RIEDEL WINEWINGS (2020): A flat and stretched bottom, with a wing-like shape to increase the surface area between wine and air, which increases the levels of evaporation and develops a greater intensity of aroma. When positioning one's head to the glass, the nose is closer and is exposed to the wider surface of the wine. However, this alone would not fully deliver the optimal aroma of each grape variety and so, to capture the delicate layered aromas, it was necessary to curve the glass walls and to correctly calibrate the opening of each glass with its rim diameter.

RIEDEL Winewings has seven glasses in total, three for red wines, three for white and one for champagne and sparkling wines.

1234/0 • CABERNET/MERLOT



Height: 250 mm, 9-7/8 inch
Widest Ø: 117 mm, 4-5/8 inch
Capacity: 1002 ccm, 33-7/8 US fl. oz
Design: 2020

1234/07 • PINOT NOIR/NEBBIOLO



Height: 250 mm, 9-7/8 inch
Widest Ø: 115 mm, 4-1/2 inch
Capacity: 950 ccm, 32-1/8 US fl. oz
Design: 2020

1234/41 • SYRAH



Height: 250 mm, 9-7/8 inch
Widest Ø: 110 mm, 4-3/8 inch
Capacity: 865 ccm, 29-1/4 US fl. oz
Design: 2020

1234/28 • CHAMPAGNE WINE GLASS



Height: 250 mm, 9-7/8 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 742 ccm, 25-1/8 US fl. oz
Design: 2020

1234/15 • RIESLING



Height: 250 mm, 9-7/8 inch
Widest Ø: 118 mm, 4-5/8 inch
Capacity: 1017 ccm, 34-3/8 US fl. oz
Design: 2020

1234/33 • SAUVIGNON BLANC



Height: 250 mm, 9-7/8 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 742 ccm, 25-1/8 US fl. oz
Design: 2020

1234/97 • CHARDONNAY



Height: 250 mm, 9-7/8 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 736 ccm, 24-7/8 US fl. oz
Design: 2020

RIEDEL
WINE
WINGS



performance

OPTIC IMPACT

RIEDEL PERFORMANCE (2018): With three generations of research, development and experience in creating wine specific glassware Georg Riedel & Maximilian J. Riedel have created RIEDEL Performance; the ultimate loudspeaker for fine wine. Lightweight, durable and dishwasher safe, RIEDEL Performance glasses are executed in sparkling fine crystal, and feature long fine stems and large stable bases.

RIEDEL 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. The grape varietal specific shapes in RIEDEL Performance, when combined with the optic impact, deliver ultimate wine enjoyment, making RIEDEL Performance the new essential 'must-have' wine glass collection for all wine-lovers.

6884/0 • CABERNET/MERLOT



Height: 245 mm, 9-5/8 inch
Widest Ø: 105 mm, 4-1/8 inch
Capacity: 834 ccm, 28-1/4 US fl. oz
Design: 2018

6884/41 • SYRAH/SHIRAZ/ZWEIGELT



Height: 245 mm, 9-5/8 inch
Widest Ø: 100 mm, 3-7/8 inch
Capacity: 631 ccm, 21-3/8 US fl. oz
Design: 2018

6884/67 • PINOT NOIR



Height: 245 mm, 9-5/8 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 830 ccm, 28-1/8 US fl. oz
Design: 2018

6884/28 • CHAMPAGNE GLASS



Height: 245 mm, 9-5/8 inch
Widest Ø: 90 mm, 3-1/2 inch
Capacity: 375 ccm, 12-5/8 US fl. oz
Design: 2018

6884/15 • RIESLING/GRÜNER VELTLINER



Height: 245 mm, 9-5/8 inch
Widest Ø: 96 mm, 3-3/4 inch
Capacity: 623 ccm, 21 US fl. oz
Design: 2018

6884/33 • SAUVIGNON BLANC



Height: 245 mm, 9-5/8 inch
Widest Ø: 90 mm, 3-1/2 inch
Capacity: 440 ccm, 14-7/8 US fl. oz
Design: 2019

6884/97 • CHARDONNAY



Height: 245 mm, 9-5/8 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 727 ccm, 24-5/8 US fl. oz
Design: 2018



RIEDEL VERITAS

Timeless and elegant **RIEDEL VERITAS (2014)** 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.

6449/30 • NEW WORLD SHIRAZ



Height: 246 mm, 9-5/8 inch
Widest Ø: 95 mm, 3-3/4 inch
Capacity: 709 ccm, 24 US fl. oz
Design: 2014

6449/41 • OLD WORLD SYRAH/BLAUFRÄNKISCH



Height: 235 mm, 9-1/4 inch
Widest Ø: 96 mm, 3-3/4 inch
Capacity: 630 ccm, 21-1/4 US fl. oz
Design: 2014

6449/07 • OLD WORLD PINOT NOIR



Height: 235 mm, 9-1/4 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 738 ccm, 25 US fl. oz
Design: 2014

6449/67 • NEW WORLD PINOT NOIR/
NEBBIOLO/ROSÉ CHAMPAGNE GLASS



Height: 235 mm, 9-1/4 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 807 ccm, 27-1/4 US fl. oz
Design: 2014

6449/0 • CABERNET/MERLOT



Height: 235 mm, 9-1/4 inch
Widest Ø: 95 mm, 3-3/4 inch
Capacity: 709 ccm, 24 US fl. oz
Design: 2014

6449/28 • CHAMPAGNE WINE GLASS



Height: 235 mm, 9-1/4 inch
Widest Ø: 85 mm, 3-3/8 inch
Capacity: 459 ccm, 15-1/2 US fl. oz
Design: 2014

6449/15 • RIESLING/ZINFANDEL



Height: 235 mm, 9-1/4 inch
Widest Ø: 82 mm, 3-1/4 inch
Capacity: 409 ccm, 13-7/8 US fl. oz
Design: 2014



RIEDEL VERITAS

6449/33 • SAUVIGNON BLANC



Height: 235 mm, 9-1/4 inch
Widest Ø: 82 mm, 3-1/4 inch
Capacity: 440 ccm, 14-7/8 US fl. oz
Design: 2017

6449/05 • VIOGNIER/CHARDONNAY



Height: 225 mm, 8-7/8 inch
Widest Ø: 82 mm, 3-1/4 inch
Capacity: 381 ccm, 12-7/8 US fl. oz
Design: 2014

6449/97 • OAKED CHARDONNAY



Height: 217 mm, 8-5/9 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 655 ccm, 22-1/8 US fl. oz
Design: 2014

6449/09 • COUPE/COCKTAIL



Height: 170 mm, 6-2/3 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 310 ccm, 10-1/2 US fl. oz
Design: 2014

6449/71 • SPIRITS



Height: 235 mm, 9-1/4 inch
Widest Ø: 82 mm, 3-1/4 inch
Capacity: 170 ccm, 5-3/4 US fl. oz
Design: 2016

6449/11 • BEER



Height: 160 mm, 8-1/2 inch
Widest Ø: 85 mm, 3-3/8 inch
Capacity: 459 ccm, 15-1/2 US fl. oz
Design: 2016





RIEDEL VELOCE (2022) 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.

- FINE, LIGHT & PERFECTLY BALANCED
- WINE NAME ENGRAVED ON BASE
- DESIGNED FOR OPTIMAL WINE ENJOYMENT

6330/0 • CABERNET/MERLOT



Height: 247 mm, 9-3/4 inch
Widest Ø: 104 mm, 4 inch
Capacity: 829 ccm, 28 US fl. oz
Design: 2022

6330/07 • PINOT NOIR/NEBBIOLO



Height: 247 mm, 9-3/4 inch
Widest Ø: 113 mm, 4-1/2 inch
Capacity: 763 ccm, 25-3/4 US fl. oz
Design: 2022

6330/41 • SYRAH/SHIRAZ



Height: 247 mm, 9-3/4 inch
Widest Ø: 101 mm, 3-7/8 inch
Capacity: 720 ccm, 24-3/8 US fl. oz
Design: 2022

6330/28 • CHAMPAGNE WINE GLASS



Height: 247 mm, 9-3/4 inch
Widest Ø: 86 mm, 3-3 inch
Capacity: 327 ccm, 11-5/8 US fl. oz
Design: 2022

6330/33 • SAUVIGNON BLANC



Height: 247 mm, 9-3/4 inch
Widest Ø: 86 mm, 3-3/8 inch
Capacity: 347 ccm, 11-3/4 US fl. oz
Design: 2022

6330/15 • RIESLING



Height: 247 mm, 9-3/4 inch
Widest Ø: 92 mm, 3-5/8 inch
Capacity: 570 ccm, 19-1/4 US fl. oz
Design: 2022

6330/97 • CHARDONNAY



Height: 247 mm, 9-3/4 inch
Widest Ø: 113 mm, 4-3/8 inch
Capacity: 690 ccm, 23-3/8 US fl. oz
Design: 2022

6330/55 • ROSÉ



Height: 247 mm, 9-3/4 inch
Widest Ø: 86 mm, 3-3/8 inch
Capacity: 347 ccm, 11-3/4 US fl. oz
Design: 2022

6330/20 • ALL PURPOSE TUMBLER



Height: 118 mm, 4-5/8 inch
Widest Ø: 92 mm, 3-5/8 inch
Capacity: 550 ccm, 18-5/8 US fl. oz
Design: 2023

6330/02 • WATER



Height: 100 mm, 3-7/8 inch
Widest Ø: 80 mm, 3-1/8 inch
Capacity: 430 ccm, 14-1/2 US fl. oz
Design: 2022

vinum

RIEDEL'S BENCHMARK

VINUM (1986) was the first machine-made glass in history to be based on the characteristics of grape varieties. VINUM was not developed on a drawing board, but in tasting workshops, based on performance, where the content commands the shape. The pleasure of enjoying fine wine starts with the right glass.

6416/00 • BORDEAUX GRAND CRU



Height: 265 mm, 10-1/2 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 995 ccm, 33-5/8 US fl. oz
Design: 2008

6416/30 • SHIRAZ/SYRAH



Height: 236 mm, 9-1/4 inch
Widest Ø: 95 mm, 3-3/4 inch
Capacity: 692 ccm, 23-3/8 US fl. oz
Design: 1995

6416/16 • NEW WORLD PINOT NOIR



Height: 225 mm, 9-1/4 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 800 ccm, 27 US fl. oz
Design: 2018

6416/0 • CABERNET SAUVIGNON/ MERLOT



Height: 225 mm, 8-7/8 inch
Widest Ø: 95 mm, 3-3/4 inch
Capacity: 650 ccm, 22 US fl. oz
Design: 1986

6416/07 • PINOT NOIR
(BURGUNDY RED)



Height: 210 mm, 8-1/4 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 725 ccm, 24-1/2 US fl. oz
Design: 1986

6416/15 • ZINFANDEL



Height: 210 mm, 8-1/4 inch
Widest Ø: 79 mm, 3-1/8 inch
Capacity: 404 ccm, 13-5/8 US fl. oz
Design: 1992

6416/33 • SAUVIGNON BLANC



Height: 214 mm, 8-1/2 inch
Widest Ø: 82 mm, 3-1/4 inch
Capacity: 356 ccm, 12 US fl. oz
Design: 1998

6416/33 • DESSERT WINE



Height: 214 mm, 8-1/2 inch
Widest Ø: 82 mm, 3-1/4 inch
Capacity: 356 ccm, 12 US fl. oz
Design: 1998

6416/15 • RIESLING GRAND CRU



Height: 210 mm, 8-1/4 inch
Widest Ø: 79 mm, 3-1/8 inch
Capacity: 404 ccm, 13-5/8 US fl. oz
Design: 1992

0416/75 • DAIGINJO



Height: 205 mm, 8 inch
Widest Ø: 79 mm, 3-1/8 inch
Capacity: 390 ccm, 13-1/8 US fl. oz
Design: 1999

6416/05 • VIOGNIER/ CHARDONNAY



Height: 198 mm, 7-3/4 inch
Widest Ø: 79 mm, 3-1/8 inch
Capacity: 370 ccm, 12-1/2 US fl. oz
Design: 1986

6416/97 • OAKED CHARDONNAY (MONTRACHET)



Height: 192 mm, 7-1/2 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 640 ccm, 21-5/8 US fl. oz
Design: 2000

6416/08 • CHAMPAGNE FLUTE



Height: 226 mm, 8-7/8 inch
Widest Ø: 74 mm, 2-7/8 inch
Capacity: 162 ccm, 5-1/2 US fl. oz
Design: 1986

6416/58 • CHAMPAGNE WINE GLASS



Height: 225 mm, 8-5/8 inch
Widest Ø: 86 mm, 3-1/8 inch
Capacity: 445 ccm, 15 US fl. oz
Design: 2018

6416/48 • CUVÉE PRESTIGE



Height: 218 mm, 8-5/8 inch
Widest Ø: 68 mm, 2-3/4 inch
Capacity: 230 ccm, 7-3/4 US fl. oz
Design: 1999

6416/21 • GOURMET GLASS



Height: 156 mm, 6-1/8 inch
Widest Ø: 79 mm, 3-1/4 inch
Capacity: 370 ccm, 12-1/2 US fl. oz
Design: 1997

6416/02 • WATER



Height: 145 mm, 5-3/4 inch
Widest Ø: 79 mm, 3-1/8 inch
Capacity: 350 ccm, 11-7/8 US fl. oz
Design: 1991

6416/71 • COGNAC



Height: 183 mm, 7-1/4 inch
Widest Ø: 70 mm, 2-3/4 inch
Capacity: 156 ccm, 5-1/2 US fl. oz
Design: 1998

6416/60 • PORT



Height: 168 mm, 6-1/2 inch
Widest Ø: 74 mm, 2-7/8 inch
Capacity: 250 ccm, 8-1/2 US fl. oz
Design: 1991

6416/18 • BRANDY



Height: 151 mm, 6 inch
Widest Ø: 118 mm, 4-5/8 inch
Capacity: 885 ccm, 30 US fl. oz
Design: 1998

6416/77 • MARTINI



Height: 147 mm, 5-7/8 inch
Widest Ø: 100 mm, 3-7/8 inch
Capacity: 155 ccm, 5-1-2 US fl. oz
Design: 1997

6416/80 • SINGLE MALT WHISKY



Height: 113 mm, 4-1/2 inch
Widest Ø: 68 mm, 2-5/8 inch
Capacity: 189 ccm, 6-3/8 US fl. oz
Design: 1991

FOR SPIRITS SERVED NEAT

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

6408/18 • TEQUILA



Height: 210 mm, 8-1/4 inch
Widest Ø: 68 mm, 2-3/4 inch
Capacity: 190 ccm, 6-3/8 US fl. oz
Design: 1998

6416/71 • COGNAC



Height: 183 mm, 7-1/4 inch
Widest Ø: 70 mm, 2-3/4 inch
Capacity: 156 ccm, 5-1/4 US fl. oz
Design: 1998

6416/60 • PORT



Height: 168 mm, 6-1/2 inch
Widest Ø: 74 mm, 2-7/8 inch
Capacity: 250 ccm, 8-1/2 US fl. oz
Design: 1991

6416/18 • BRANDY



Height: 151 mm, 6 inch
Widest Ø: 118 mm, 4-5/8 inch
Capacity: 885 ccm, 30 US fl. oz
Design: 1998

6416/80 • SINGLE MALT WHISKY



Height: 113 mm, 4-3/8 inch
Widest Ø: 68 mm, 2-5/8 inch
Capacity: 189 ccm, 6-3/8 US fl. oz
Design: 1991

6408/11 • BEER



Height: 170 mm, 6-5/8 inch
Widest Ø: 86 mm, 3-3/8 inch
Capacity: 500 ccm, 17 US fl. oz
Design: 2002





DESIGNED FOR NEW WORLD WINES

EXTREME (2018) was developed in sensory workshops by experts, Extreme glasses from RIEDEL are specially designed for the optimum enjoyment of new world wines. Executed in clear, brilliant crystal by RIEDEL in Bavaria Germany. Extreme perfectly shows the true colours and depths of the wine. Extreme glasses feature a broad, angled, grape varietal specific bowl, which enhances the wines aromas, opening up the wine to reveal every subtle nuance. Extreme delivers the wine perfectly onto the palate, balancing and harmonising the fruit, acidity and tannins and highlighting the wines delicious flavours.



4441/0 • CABERNET

Height: 247 mm, 9-3/4 inch
Widest Ø: 104 mm, 4-1/8 inch
Capacity: 800 ccm, 27 US fl. oz
Design: 2018



4441/07 • PINOT NOIR

Height: 243 mm, 9-1/2 inch
Widest Ø: 113 mm, 4-1/2 inch
Capacity: 770 ccm, 26 US fl. oz
Design: 2018



4441/32 • SHIRAZ

Height: 244 mm, 9-5/8 inch
Widest Ø: 101 mm, 3-7/8 inch
Capacity: 709 ccm, 24 US fl. oz
Design: 2018



4441/15 • RIESLING/SAUVIGNON BLANC

Height: 240 mm, 9-1/2 inch
Widest Ø: 87 mm, 3-3/8 inch
Capacity: 490 ccm, 16-1/2 US fl. oz
Design: 2018

4441/97 • OAKED CHARDONNAY



Height: 227 mm, 8-7/8 inch
Widest Ø: 113 mm, 4-1/2 inch
Capacity: 670 ccm, 22-5/8 US fl. oz
Design: 2018

4441/55 • ROSÉ/CHAMPAGNE GLASS



Height: 230 mm, 9 inch
Widest Ø: 84 mm, 3-1/4 inch
Capacity: 322 ccm, 10-7/8 US fl. oz
Design: 2018

4441/17 • MARTINI



Height: 175 mm, 6-7/8 inch
Widest Ø: 113 mm, 4-1/2 inch
Capacity: 250 ccm, 8-1/2 US fl. oz
Design: 2018

GRAPE@RIEDEL

A HARMONIOUS BLEND OF CONVENIENCE AND ELEGANCE

Discover the versatility of 2024 **GRAPE@RIEDEL!** A trio of sizes 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.

6424/0 • CABERNET/MERLOT/COCKTAIL



Height: 235 mm, 9-1/4 inch
Widest Ø: 103 mm, 4 inch
Capacity: 830 ccm, 28 US fl. oz
Design: 2024

6424/07 • PINOT NOIR/NEBBIOLO/APERITIVO



Height: 235 mm, 9-1/4 inch
Widest Ø: 111 mm, 4-3/8 inch
Capacity: 750 ccm, 25-3/8 US fl. oz
Design: 2024

6424/05 • WHITE WINE/CHAMPAGNE GLASS/ROSÉ/SPRITZ DRINKS



Height: 236 mm, 9-1/4 inch
Widest Ø: 92 mm, 3-5/8 inch
Capacity: 550 ccm, 18-5/8 US fl. oz
Design: 2024



THE **O** WINE TUMBLER
20 YEARS
ANNIVERSARY



THE **O** WINE TUMBLER

FOR EVERY DAY WINE ENJOYMENT THE ORIGINAL STEMLESS WINE TUMBLER

RIEDEL THE O WINE TUMBLER (2004) is the first varietal specific wine tumbler in history. RIEDEL The O Wine Tumbler is an innovative take on the casual wine glass, giving total wine enjoyment. RIEDEL The O Wine Tumbler is based on the benchmark shapes of VINUM to enhance the world's most important grape varietals. The tumbler, used for centuries as an allround drinking vessel, is turned into a sophisticated wine accessory. Broken stems are a thing of the past.

0414/30 • SYRAH/ SHIRAZ



Height: 132 mm, 5-3/8 inch
Widest Ø: 95 mm, 3-3/4 inch
Capacity: 620 ccm, 21 US fl. oz
Design: 2004

0414/67 • NEW WORLD PINOT NOIR



Height: 124 mm, 4-7/8 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 760 ccm, 25-3/4 US fl. oz
Design: 2014

0414/41 • OLD WORLD SYRAH



Height: 118 mm, 4-5/8 inch
Widest Ø: 96 mm, 3-3/4 inch
Capacity: 570 ccm, 19-1/4 US fl. oz
Design: 2014

0414/0 • CABERNET/MERLOT



Height: 121 mm, 4-7/8 inch
Widest Ø: 95 mm, 3-3/4 inch
Capacity: 620 ccm, 21 US fl. oz
Design: 2004

0414/07 • PINOT NOIR/NEBBIOLO



Height: 110 mm, 4-3/8 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 690 ccm, 23-3/8 US fl. oz
Design: 2003

0414/28 • CHAMPAGNE GLASS



Height: 122 mm, 4-3/4 inch
Widest Ø: 63 mm, 2-1/2 inch
Capacity: 264 ccm, 8-7/8 US fl. oz
Design: 2014

0414/15 • RIESLING/ SAUVIGNON BLANC



Height: 108 mm, 4-1/4 inch
Widest Ø: 79 mm, 3-1/8 inch
Capacity: 375 ccm, 12-5/8 US fl. oz
Design: 2003

0414/05 • VIOGNIER/ CHARDONNAY



Height: 96 mm, 3-7/8 inch
Widest Ø: 79 mm, 3-1/8 inch
Capacity: 335 ccm, 11-3/8 US fl. oz
Design: 2003

0414/97 • OAKED CHARDONNAY



Height: 94 mm, 3-3/8 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 580 ccm, 19-5/8 US fl. oz
Design: 2003

0414/60 • SPIRITS/FORTIFIED WINES/
CASK AGED BRANDIES



Height: 90 mm, 3-1/2 inch
Widest Ø: 68 mm, 2-5/8 inch
Capacity: 235 ccm, 8 US fl. oz
Design: 2004

0414/02 • WHISKY



Height: 100 mm, 3-7/8 inch
Widest Ø: 80 mm, 3-1/8 inch
Capacity: 430 ccm, 14-1/2 US fl. oz
Design: 2005

0414/01 • WATER



Height: 80 mm, 3-1/8 inch
Widest Ø: 80 mm, 3-1/8 inch
Capacity: 330 ccm, 11-1/8 US fl. oz
Design: 2005

DECANTER

"I prefer to decant wines, both young and old. It's 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."

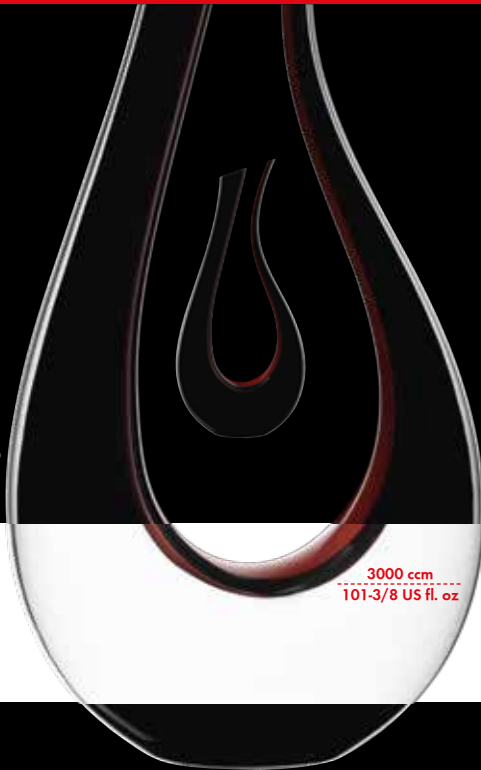
CHRISTIAN MOUEIX, PRESIDENT OF THE NÉGOCIANT HOUSE ÉTABLISSEMENTS JEAN-PIERRE MOUEIX

RIEDEL offers cleaning beads, which can aid in removing tough stains inside the decanter. DO NOT use the beads on our closed end decanters such as Ayam, Eve, Curly, Boa, Mamba, Horse, Twenty Twelve, Swan, Face to Face, Evechen and Horn as well as all Limited Editions.

1756/80 • AMADEO DOUBLEMAGNUM

LIMITED EDITION

Design 2013



3000 ccm
101-3/8 US fl. oz

Height: 680 mm, 26-3/4 inch
Width: 370 mm, 14-1/2 inch
Capacity: 3000 ccm, 101-3/8 US fl. oz

2014/02 • HORN

Design 2013



750 ccm
25-3/8 US fl. oz

Height: 370 mm, 14-1/2 inch
Width: 280 mm, 11 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

4100/23 • BLACK TIE
Design 2009



750 ccm
25-3/8 US fl. oz

Height: 420 mm, 16-1/2 inch
Width: 275 mm, 10-7/8 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1756/24 • RIEDEL AMADEO MAGNUM
OPTIC LIMITED EDITION
Design 2024



1500 ccm
50-3/4 US fl. oz

Height: 420 mm, 16-1/2 inch
Width: 230 mm, 9 inch
Capacity: 1500 ccm, 50-3/4 US fl. oz

1756/13-L • RIEDEL AMADEO LUMINANCE
LIMITED EDITION OF 300
Design 2024



750 ccm
25-3/8 US fl. oz

Height: 350 mm, 13-7/8 inch
Width: 205 mm, 8 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1756/13-P • RIEDEL AMADEO PHYLLON
LIMITED EDITION OF 300
Design 2024



750 ccm
25-3/8 US fl. oz

Height: 350 mm, 13-7/8 inch
Width: 205 mm, 8 inch
Capacity: 750 ccm, 23-3/8 US fl. oz

IMAGES SHOWN AT 20% OF ACTUAL SIZE.

DECANTER

1950/19 • MAMBA
Design 2011



Height: 325 mm, 12-3/4 inch
Width: 320 mm, 12-3/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

4101/13 • HORSE
Design 2013



Height: 600 mm, 23-5/8 inch
Width: 145 mm, 5-3/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

4100/13 • BLACK TIE FACE TO FACE
Design 2009



Height: 600 mm, 23-5/8 inch
Widest Ø: 145 mm, 5-3/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

2024/01 • RIEDEL VITIS
Design 2024



Height: 600 mm, 23-5/8 inch
Width: 190 mm, 7-1/2 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1950/09 • EVE
Design 2009



Height: 505 mm, 19-7/8 inch
Width: 215 mm, 8-3/8 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

2007/02 • SWAN
Design 2008



750 ccm
25-3/8 US fl. oz

Height: 600 mm, 23-5/8 inch
Width: 240 mm, 9-1/2 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

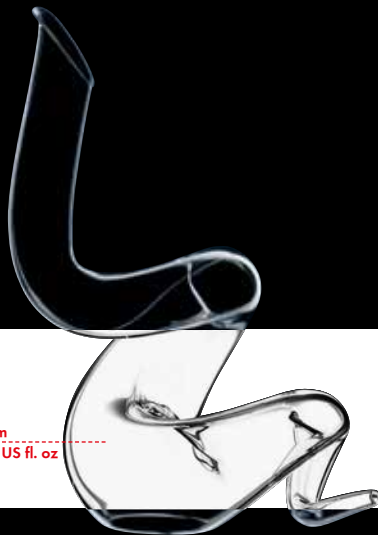
2007/02 S1 • RIEDEL WINEWINGS
Design 2020



750 ccm
25-3/8 US fl. oz

Height: 600 mm, 23-5/8 inch
Width: 190 mm, 7-1/2 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

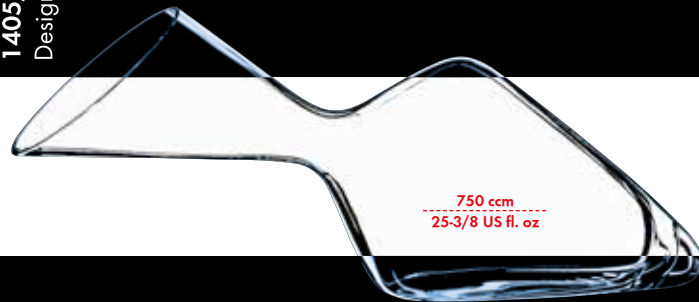
2013/01 • BOA
Design 2013



750 ccm
25-3/8 US fl. oz

Height: 350 mm, 13-3/4 inch
Width: 180 mm, 7-1/8 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1405/13 • TYROL
Design 2007



750 ccm
25-3/8 US fl. oz

Height: 192 mm, 7-1/2 inch
Width: 435 mm, 17 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

DECANTER

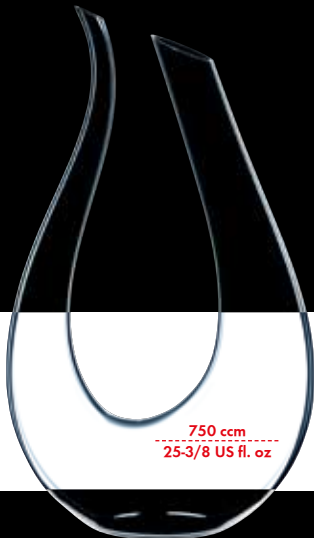
1756/13 • AMADEO
Design 2006



750 ccm
25-3/8 US fl. oz

Height: 350 mm, 13-7/8 inch
Width: 205 mm, 8 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

4100/83 • BLACK TIE AMADEO
Design 2009



750 ccm
25-3/8 US fl. oz

Height: 350 mm, 13-7/8 inch
Width: 205 mm, 8 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1756/13-B • AMADEO BLUE
Design 2022



750 ccm
25-3/8 US fl. oz

Height: 350 mm, 13-7/8 inch
Width: 205 mm, 8 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1756/13-M • AMADEO MENTA
Design 2019



750 ccm
25-3/8 US fl. oz

Height: 350 mm, 13-7/8 inch
Width: 205 mm, 8 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1756/13-R • AMADEO ROSA
Design 2019



750 ccm
25-3/8 US fl. oz

Height: 350 mm, 13-7/8 inch
Width: 205 mm, 8 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1756/00 • AMADEO FATTO A MANO
Design 2018



750 ccm
25-3/8 US fl. oz

Height: 350 mm, 13-7/8 inch
Width: 205 mm, 8 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1756/19 • AMADEO PERFORMANCE
Design 2019



750 ccm
25-3/8 US fl. oz

Height: 350 mm, 13-7/8 inch
Width: 205 mm, 8 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1756/14 • AMADEO MINI
LIMITED EDITION
Design 2019



375 ccm
12-5/8 US fl. oz

Height: 250 mm, 9-7/8 inch
Width: 145 mm, 5-3/4 inch
Capacity: 375 ccm, 12-5/8 US fl. oz

1950/00 • MAMBA FATTO A MANO
Design 2018



Height: 325 mm, 17-3/4 inch
Width: 320 mm, 12-3/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

2016/01 • AYAM CLEAR
Design 2016



Height: 287 mm, 9 inch
Width: 224 mm, 8-3/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

2016/02 • AYAM BLACK
Design 2016



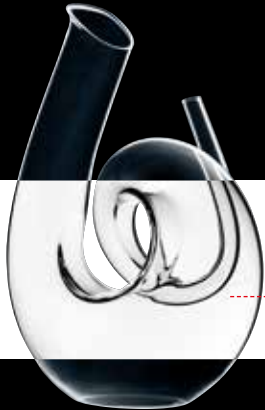
Height: 287 mm, 9 inch
Width: 224 mm, 8-3/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1925/01 • RIEDEL SUPERLEGGERO
Design 2015



Height: 410 mm, 16-1/8 inch
Widest Ø: 145 mm, 5-3/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

2011/04 S1 • CURLY CLEAR
Design 2011



750 ccm
25-3/8 US fl. oz

Height: 265 mm, 10-1/2 inch
Width: 170 mm, 6-3/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

2011/04 • CURLY PINK
Design 2011



750 ccm
25-3/8 US fl. oz

Height: 265 mm, 10-1/2 inch
Width: 170 mm, 6-3/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1977/26 • CORNETTO MAGNUM
Design 2003



1500 ccm
50-3/4 US fl. oz

750 ccm
25-3/8 US fl. oz

Height: 425 mm, 16-3/4 inch
Width: 150 mm, 5-7/8 inch
Capacity: 1500 ccm, 50-3/4 US fl. oz

2011/02 • ESCARGOT
Design 2011



750 ccm
25-3/8 US fl. oz

Height: 150 mm, 5-7/8 inch
Width: 375 mm, 15 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

DECANTER

1977/13B • RIEDEL CORNETTO
CONFETTI BLUE
Design 2020



750 ccm
25-3/8 US fl. oz

Height: 325 mm, 12-3/4 inch
Widest Ø: 120 mm, 4-3/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1977/13G • RIEDEL CORNETTO
CONFETTI GREEN
Design 2020



750 ccm
25-3/8 US fl. oz

Height: 325 mm, 12-3/4 inch
Widest Ø: 120 mm, 4-3/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1977/13P • RIEDEL CORNETTO
CONFETTI PINK
Design 2022



750 ccm
25-3/8 US fl. oz

Height: 325 mm, 12-3/4 inch
Widest Ø: 120 mm, 4-3/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1977/13Y • RIEDEL CORNETTO
CONFETTI YELLOW
Design 2020



750 ccm
25-3/8 US fl. oz

Height: 325 mm, 12-3/4 inch
Widest Ø: 120 mm, 4-3/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1977/13R • RIEDEL CORNETTO
CONFETTI RED
Design 2020



750 ccm
25-3/8 US fl. oz

Height: 325 mm, 12-3/4 inch
Widest Ø: 120 mm, 4-3/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1977/00 • CORNETTO FATTO A MANO
Design 2018



Height: 325 mm, 12-3/4 inch
Widest Ø: 120 mm, 4-3/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1977/13 • CORNETTO SINGLE
Design 2003



Height: 325 mm, 12-3/4 inch
Widest Ø: 120 mm, 4-3/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

2011/00 • CURLY FATTO A MANO
Design 2018



Height: 265 mm, 10-1/2 inch
Width: 170 mm, 6-3/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1414/26 • O MAGNUM
Design 2005



Height: 385 mm, 15-1/8 inch
Widest Ø: 130 mm, 5-1/8 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

2400/13 • ULTRA MAGNUM
Design 1994



Height: 240 mm, 9-1/2 inch
Widest Ø: 240 mm, 9-1/2 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

2021/55 • RIEDEL SAKURA
Design 2021



Height: 365 mm, 142-3/4 inch
Width: 155 mm, 6 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

DECANTER

2009/24 -1 • RIEDEL CHINESE
ZODIAC DRAGON RED/YELLOW
Design 2023



750 ccm
25-3/8 US fl. oz

Height: 365 mm, 142-3/4 inch
Width: 155 mm, 6 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

2009/25 -1 • RIEDEL CHINESE
ZODIAC SNAKE RED/YELLOW
Design 2023



750 ccm
25-3/8 US fl. oz

Height: 365 mm, 142-3/4 inch
Width: 155 mm, 6 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

2015/02 • RIEDEL
Design 2015



750 ccm
25-3/8 US fl. oz

Height: 365 mm, 14-3/8 inch
Width: 155 mm, 6 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

2009/04 • BLACK TIE OCCHIO NERO
Design 2010



750 ccm
25-3/8 US fl. oz

Height: 365 mm, 14-3/8 inch
Width: 155 mm, 6 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

2009/01 • BLACK TIE SMILE
Design 2010
also available in other colors

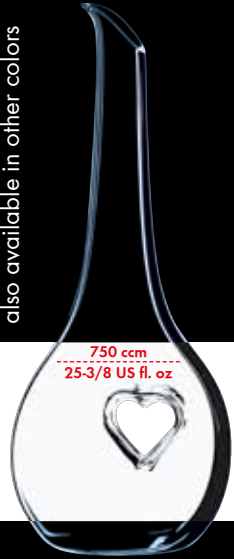


750 ccm
25-3/8 US fl. oz

Height: 365 mm, 14-3/8 inch
Width: 165 mm, 6-1/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

2009/03 • BLACK TIE BLISS

Design 2010
also available in other colors



Height: 365 mm, 14-3/8 inch
Width: 155 mm, 6 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

2009/02 • BLACK TIE TOUCH

Design 2010
also available in other colors



Height: 365 mm, 14-3/8 inch
Width: 165 mm, 6-1/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1414/13 • O SINGLE

Design 2006



Height: 225 mm, 8-7/8 inch
Widest Ø: 120 mm, 4-3/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

2400/14 • ULTRA

Design 1994



Height: 225 mm, 8-3/8 inch
Widest Ø: 205 mm, 8 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

2019/04 • MEDOC

Design 2019



Height: 290 mm, 11-3/8 inch
Widest Ø: 105 mm, 4-1/8 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

DECANTER

2019/03 • MOSEL
Design 2019



750 ccm
25-3/8 US fl. oz

Height: 290 mm, 11-3/8 inch
Widest Ø: 106 mm, 4-1/8 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

2017/03 • MARGAUX
Design 2017



750 ccm
25-3/8 US fl. oz

Height: 153 mm, 6 inch
Widest Ø: 161 mm, 6-3/8 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

2017/01 • MACON
Design 2017



750 ccm
25-3/8 US fl. oz

Height: 210 mm, 8-1/4 inch
Widest Ø: 190 mm, 7-1/2 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

2017/02 • MARNE
Design 2017



750 ccm
25-3/8 US fl. oz

Height: 200 mm, 7-7/8 inch
Widest Ø: 160 mm, 6-1/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz



DECANTER

1330/13 • RIEDEL VELOCE
Design 2024



750 ccm
25-3/8 US fl. oz

Height: 255 mm, 10 inch
Widest Ø: 122 mm, 4-3/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1419/03 • MOSEL MACHINE-MADE
Design 2022



750 ccm
25-3/8 US fl. oz

Height: 285 mm, 11-1/4 inch
Widest Ø: 108 mm, 4-1/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

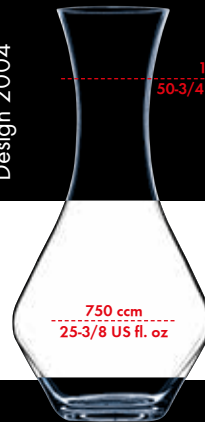
1419/23 • MOSEL MAGNUM
Design 2023



1500 ccm
50-3/4 US fl. oz

Height: 285 mm, 11-1/4 inch
Widest Ø: 135 mm, 5-3/8 inch
Capacity: 1500 ccm, 50-3/4 US fl. oz

1440/26 • CABERNET MAGNUM
Design 2004

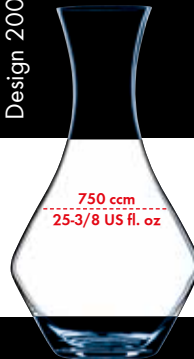


750 ccm
25-3/8 US fl. oz

Height: 270 mm, 10-5/8 inch
Widest Ø: 145 mm, 5-3/4 inch
Capacity: 1500 ccm, 50-3/4 US fl. oz

1500 ccm
50-3/4 US fl. oz

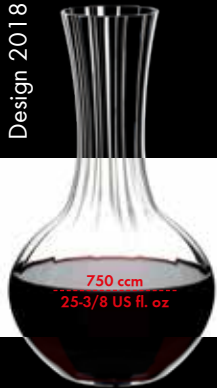
1440/13 • CABERNET
Design 2004



750 ccm
25-3/8 US fl. oz

Height: 230 mm, 9-1/8 inch
Widest Ø: 125 mm, 4-3/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1490/13 • PERFORMANCE
Design 2018



Height: 245 mm, 9-5/8 inch
Widest Ø: 135 mm, 5-1/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1430/13 • SYRAH
Design 2017



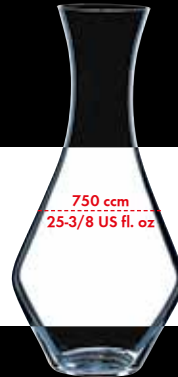
Height: 245 mm, 9-5/8 inch
Widest Ø: 135 mm, 5-1/4 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1460/13 • RIEDEL APPLE NY
Design 2013



Height: 195 mm, 7-3/4 inch
Widest Ø: 135 mm, 5-3/8 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

1440/14 • MERLOT
Design 2004



Height: 240 mm, 9-1/2 inch
Widest Ø: 115 mm, 4-1/2 inch
Capacity: 750 ccm, 25-3/8 US fl. oz

The RIEDEL FAMILY has been in the glass business for 300 years, with 11 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 gilder and glasscutter. He operated his own workshop refining glassware.

3RD GENERATION, JOHANN LEOPOLD RIEDEL (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.



4TH GENERATION ANTON LEOPOLD RIEDEL (1761–1821): expanded his father's business, as well as consolidating and enlarging it. The product range was transformed. It was no longer focused on plate glass, but much more on luxury articles. This led to the development of new and lucrative sectors: the production of hollow glass and refinement through surface finishing, and the production of chandelier crystal.



5TH GENERATION FRANZ XAVER ANTON RIEDEL (1786–1844): was a famous engraver and glass cutter of considerable talent and craftsmanship. He signed his artworks, which are highly sought after at auctions today. He was able, for the first time in the history of glass, to melt different colors of glass: two



fluorescent colors – yellow and green. The two colors have been recorded in literature as Anna Yellow and Anna Green, being named after his daughter.

6TH GENERATION: The son of his brother, Josef Riedel, was employed as an assistant at the age of 14. In 1840 at the age of 24 Josef married his cousin Anna, Franz Xaver Riedel's daughter.

JOSEF RIEDEL THE ELDER (1816–1894) not only showed great talent, but he was also lucky to have lived at the start of the industrial age. He has gone down in history as the "Glass King of the Jizera Mountains".



Josef Riedel the Elder left the Waldglas works and shifted production to the valley. He took advantage of the newly opened train line in 1875. It provided access to the most important sales

markets of the industrialized world and laid the foundations for further expansion of his business.

His first wife Anna died at the age of 36. His son, from his second marriage to Johanna Clementine Neuwinger, took the Riedel dynasty into its 7th Generation.



7TH GENERATION: JOSEF ANTON RIEDEL THE YOUNGER (1862-1924)

was a gifted chemist and extremely talented engineer. In his glassworks 600 precisely defined colors could be melted in order to produce glass beads and gifts. As a mechanical engineer, he developed the finishing and automatization of the production of glass beads and registered numerous patents for this.

8TH GENERATION: WALTER RIEDEL (1895-1974) inherited his father's talents. He brought about many technical developments in the glass industry and came up with numerous inventions, such as spinnable glass fibers, signal colors, reflectors, elaborate laboratory glasses and much more.



He steered the company towards technical glass production and in doing so reacted to the needs of the interwar period.

In 1944 the German Ministry of Aviation set up the secret project called "Tonne", a ground-based system of air reconnaissance using radar. At the time the monitors used for this measured a maximum diameter of 38 cm. Only Walter Riedel and his glass engineers were capable of doubling the dimensions, and as a result also the resolution. They produced a monitor with a diameter of 76 cm - a real global revelation at the time.

Walter Riedel recognized the potential of this invention and secured the rights to use the development after the end of the war for civil purposes. However, this plan was thwarted by the Russian occupying forces. The scientist Walter Riedel was arrested in May 1945 and conscripted. This ended the Bohemian Riedel family history. After the Second World War the family was dispossessed, lost all their property, all their factories and the entirety of their private assets.

Walter Riedel finally returned in 1955 from imprisonment.

1956 - 200 years after the founding of the first Waldglas works in Bohemia - the new Riedel story was started up in Kufstein, Austria. With the support of the Swarovski family, Walter Riedel and his son Claus took over the ailing Tirol glassworks. A hand-blown glass production firm - as it was before in Bohemia - was established.

Walter Riedel represents both the Bohemian past and the start into a new future in Austria.

9TH GENERATION: CLAUD JOSEF RIEDEL (1925-2004):

He was a great visionary. Thanks to his considerable artistic talent and his extraordinary feel for form and proportion, he came up with a pioneering invention by defining the wine friendly wine glass. He became the "father of the modern wineglass"

Claus J. Riedel was the first in the history of glass who could determine the interplay between form, size and rim diameter of



a glass for the optimal enjoyment of wine. His glasses had a long stem, were smooth, undecorated and blown to be thin. In the 1950s and 1960s they were awarded numerous design prizes. In 1973 he created the pioneering innovation whose discovery was to once again turn the name Riedel into a glass related world leader: the first line dedicated to wine-enjoyment. They are known all across the world today under the name „Sommeliers“.



10TH GENERATION: GEORG JOSEF RIEDEL (born 1949) used his world vision to take Riedel glass to global success. In as early as 1979 he recognized the importance of the American market and founded the subsidiary company “Riedel Crystal of America”. In 1986 he introduced the first machine-made glass based on wine varieties in history – Vinum!

With Vinum Riedel has been able to turn the philosophy of the functional wine glass developed by the company into something affordable and therefore also well-known around the world.

As a means of consolidating the business, Georg Riedel took over the German Nachtmann company in 2004. This laid the foundations for further growth. Today Riedel has a 97% export rate and is the absolute world leader in the production of functional glasses.

Georg Riedel, in his long career as a glassmaker and glass designer, has shaped many functional glasses, each specifically designed to enhance the enjoyment of the liquid flow. As the leading mind behind varietal specific wine glasses, Riedel strongly believes that a finely tuned glass shape enhances the perception of all aromatic beverages. His latest creation – Riedel Winewings (2020) and Riedel Winewings SL (2021) – once again is pushing the boundaries of the conventional wine glass shape and is striking in its design.

As the company owner he continues to be in daily support of his management. Specifically looking after the North American market, improving manufacturing and efficiency of machine-made production in the core Riedel factories in Bavaria Amberg and Weiden. His hobby and love are figures and developing new software to improve operations.



11TH GENERATION: MAXIMILIAN JOSEF RIEDEL (born 1977) has been working for the company since 1997.

At age 25, he became CEO of Riedel Crystal of America, the most important markets for the family business.

He proved his talent for management, building up North America into the largest export market for Riedel. In addition to his function as CEO, Maximilian has also made an excellent name for himself across the globe as a designer of decanters and glasses.

In 2001 he kicked off the Riedel focus for the on premise by creating Riedel Restaurant which has grown to be one of two legs on which the Riedel success is built on.

By 2004 he showed his creative talent when he designed the "O" series consisting of stemless, varietal specific wine glasses and the "first free" formed Riedel handmade decanter Cornetto which was the birth of many more "free formed" decanter designs to come. All of his designs have received numerous design awards since then.

Maximilian Riedel was instrumental in developing the Riedel strategy for online sales which have become Riedel's most important sales channel for "direct to consumer" business.

Maximilian Riedel is a person that connects people, he initiated partnerships with Miele etc.

He is very socially engaged and started to give back by supporting Cancer organization, Aids organization and many local partnerships such as The Napa Valley wine auction etc.

Since the emergence of social media, communication with end consumers has become significantly stronger, and consumers now have access to other platforms. Maximilian Riedel recognised this development early on and took advantage of it.

Not only the company now uses social media to cultivate direct contact with consumers through daily communication, regular competitions and comments from the managing director himself. On 1 July 2013, Maximilian was handed the management of Tiroler Glashütte and its worldwide subsidiaries by Georg J. Riedel.

Since then he has been leading the company through challenging times with great finesse and success and meeting the requirements that range from sustainability to increasing the efficiency of production and logistics through to Covid-19.

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www.youtube.com/c/RiedelTheWineGlassCompany



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GRAPE VARIETAL SPECIFIC[®]

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"

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