

# **RESTAURANT**

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

RIEDEL.COM



# RIEDEL MAX

Elegance and perfect design are the terms that best describe these glasses. The long stems are the special feature of this series and a great challenge for the machine-based production. The glasses are machine made and dishwasher safe. Available as red and white wine glass, as well as Champagne glass.



CHAMPAGNE GLASS # 0423/28 H: 11-7/8" (300 MM) D: 3-7/8" (100 MM) C: 12-5/8 OZ (320 CCM)



**RIESLING**# 0423/15
H: 11-7/8" (300 MM)
D: 3-7/8" (100 MM)
C: 19-1/4 OZ (490 CCM)

# 4 OZ (125 ML) **BURGUNDY** GRAND CRU # 0300/16 H: 9-3/4" (248 MM) D: 4-1/2" (116 MM) C: 37 OZ (1050 CCM)

# SOMMETERS —RESTAURANT—

Sommeliers Restaurant (2013) was introduced to commemorate Claus J. Riedel's revolutionary Sommeliers series first presented at the Italian Sommeliers congress in Orvieto (October 1973) celebrating its 40th anniversary in 2013. Claus Riedel was the first glass maker in history to discover that the shape of the glass affects the enjoyment of wine. Riedel created 2013 the Sommeliers Restaurant glasses to answer the demand of the hospitality industries for varietal-specific glassware which heightens the wine experience for the guest. In order to avoid confusion will each Sommeliers Restaurant glass carry on the base it's own "Riedel identification highlighting Restaurant" on the stem's base.



**BORDEAUX GRAND CRU** # 0300/00 H: 10-5/8" [270 MM] D: 4-1/8" [106 MM] C: 30-3/8 OZ [860 CCM]



# performance

## -RESTAURANT-

Lightweight, durable and dishwasher-safe – RIEDEL Performance glasses are executed in sparkling fine crystal, and feature long fine stems and large stable bases. Performance's unique optic impact not only adds a pleasing visual aspect to the bowl, but also increases the inner surface area, allowing the wine to open up and to fully show every aroma and subtle nuance.



**SYRAH/SHIRAZ** # 0884/41 H: 9-5/8" (245 MM) D: 4" (100 MM) C: 22-1/4 OZ (631 CCM)



**PINOT NOIR** # 0884/67 H: 9-5/8" (245 MM) D: 4-1/4" (108 MM) C: 29-1/4 OZ (830 CCM)



\$AUVIGNON BLANC # 0884/33 H: 9-5/8" (245 MM) D: 3-1/2" (90 MM) C: 15-1/2 OZ (440 CCM)



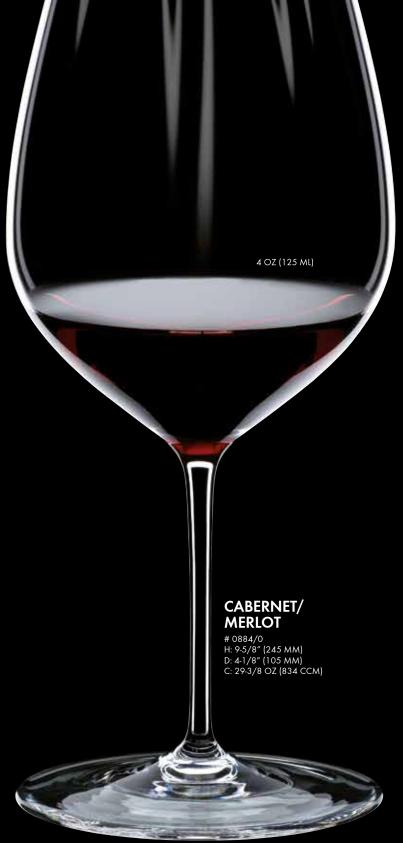
CHAMPAGNE # 0884/28 H: 9-5/8" (245 MM) D: 3-1/2" (90 MM) C: 13-1/4 OZ (375 CCM)



RIESLING # 0884/15 H: 9-5/8" (245 MM) D: 3-3/4" (96 MM) C: 22 OZ (623 CCM)



CHARDONNAY # 0884/97 H: 9-5/8" (245 MM) D: 4-1/4" (108 MM) C: 25-5/8 OZ (727 CCM)



# RIEDEL VERIŢAS

GRAPE 👯 VARIETAL SPECIFIC®

# —RESTAURANT——

A glass machine blown in fine crystal of unsurpassed thinness and lightness. RIEDEL VERITAS combines the charm of a handmade glass with the consistent accuracy only a machine made glass can achieve.



NEW WORLD PINOT NOIR/ NEBBIOLO/ ROSÉ CHAMPAGNE # 0449/67 H: 9-1/4" (235 MM) D: 4-1/4" (108 MM) C: 28-1/4 OZ (800 CCM)



OLD WORLD PINOT NOIR # 0449/07 H: 9-1/4" (235 MM) D: 4-1/4" (108 MM) C: 24-7/8 OZ (705 CCM)



NEW WORLD SHIRAZ # 0449/30 H: 9-5/8" (246 MM) D: 3-3/4" (96 MM) C: 22-7/8 OZ (650 CCM)



OLD WORLD SYRAH # 0449/41 H: 9-1/4" (235 MM) D: 3-3/4" (96 MM) C: 21-1/8 OZ (600 CCM)



RIESLING/ZINFANDEL # 0449/15 H: 9-1/4" (235 MM) D: 3-1/4" (82 MM) C: 13-7/8 OZ (395 CCM)



**SAUVIGNON BLANC** # 0449/33 H: 9-1/4" (235 MM) D: 3-1/4" (82 MM) C: 15-1/2 OZ (440 CCM)



# RIEDEL VERIŢAS

GRAPE 👯 VARIETAL SPECIFIC®

—RESTAURANT —





VIOGNIER/CHARDONNAY # 0449/05 H: 8-7/8" (225 MM) D: 3-1/4" (82 MM) C: 13 OZ (370 CCM)



OAKED CHARDONNAY # 0449/97 H: 8-1/2" (217 MM) D: 4-1/4" (108 MM) C: 21-7/8 OZ (620 CCM)



COUPE/COCKTAIL # 0449/09 H: 6-3/4" (170 MM) D: 4-1/4" (108 MM) C: 8-1/2 OZ (240 CCM)



SPIRITS # 0449/71 H: 9-1/4" (235 MM) D: 2-3/8" (60 MM) C: 5-3/8 OZ (152 CCM)



**BEER**# 0449/11
H: 6-1/4" (160 MM)
D: 3-3/8" (85 MM)
C: 15-3/8 OZ (435 CCM)



**WATER**# 0449/02
H: 5-3/4" (145 MM)
D: 3-3/8" (85 MM)
C: 14-5/8 OZ (415 CCM)

#### **DECANTER** · HANDMADE · FINE CRYSTAL

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



MACON

# 2017/01 H: 8-/1/4" (210 MM) D: 7-1/2" (190 MM) C: 56-1/8 OZ (1425 CCM)



**MARNE** 

# 2017/02 H: 7-7/8" (200 MM) D: 6-1/4" (160 MM) C: 60-3/4 OZ (1894 CCM)



**MARGAUX** 

# 2017/03 H: 6" (153 MM) D: 6-3/8" (161 MM) C: 59-1/4 OZ (1680 CCM)



**AMADEO** 

# 1756/13 H: 13-7/8" (350 MM) W: 8" (205 MM) C: 52-7/8 OZ (1500 CCM)



**MAYA** 

# 2016/01 (colour: clear) H: 9" (287 MM) W: 8-3/4" (224 MM) C: 60 OZ (1700 CCM)



#### **MAMBA**

# 1950/19 H: 17-3/4" (325 MM) W: 12-3/4" (320 MM) C: 52-7/8 OZ (1500 CCM)



MOSEL

# 2019/03 H: 11-3/8" (290 MM) D: 4-1/8" (106 MM) C: 40-1/2 OZ (1150 CCM)



**MEDOC** 

# 2019/04 H: 11-3/8" (290 MM) D: 4-1/8" (105 MM) C: 39-1/8 OZ (1110 CCM)



#### **ULTRA**

# 2400/14 H: 8-3/8" (225 MM) D: 8" (205 MM) C: 43-3/4 OZ (1230 CCM)



**CURLY** 

# 2011/04\$1 (colour: clear) H: 9-1/2" (240 MM) W: 6-3/4" (170 MM) C: 49-3/8 OZ (1400 CCM)

#### DECANTER · HANDMADE · FINE CRYSTAL



**O SINGLE** 

# 1414/13 H: 8-7/8" (225 MM) D: 4-3/4" (120 MM) C: 34-1/2 OZ (980 CCM)



**BLACK TIE SMILE** 

# 2009/01 H: 14-3/8" (365 MM) W: 6-1/4" (165 MM) C: 49-1/2 OZ (1410 CCM)



**RIEDEL** 

# 2015/02 H: 14-3/8" (365 MM) W: 6" (155 MM) C: 1210 OZ (42-5/8 CCM)



**BLACK TIE TOUCH** 

# 2009/02 H: 14-3/8" (365 MM) W: 6-1/4" (165 MM) C: 50-1/2 OZ (1430 CCM)



**FATTO A MANO CORNETTO** 

# 1977/00 H: 4-3/4" (325 MM) W: 12-3/4" (120 MM) C: 42-3/8 OZ (1200 CCM)



**BLACK TIE BLISS** 

# 2009/03 H: 14-3/8" (365 MM) W: 6" (155 MM) C: 42-5/8 OZ (1210 CCM)



**EVE** 

# 1950/09 H: 19-7/8" (505 MM) W: 8-1/2" (215 MM) C: 48-3/8 OZ (1370 CCM)

#### DECANTER · MACHINE-BLOWN · FINE CRYSTAL



**PERFORMANCE MAGNUM** 

1490/26 H: 11-3/8" (290 MM) D: 6-1/4" (160 MM) C: 81-1/8 OZ (2300 CCM)



**PERFORMANCE** 

# 1490/13 H: 9-5/8" (245 MM) D: 5-1/2" (139 MM) C: 36-3/4 OZ (1040 CCM)



**MERLOT** 

# 1446/14 H: 9-1/2" (240 MM) D: 4-1/2" (115 MM) C: 34-1/4 OZ (970 CCM)



**RIEDEL APPLE NY** 

# 1466/13 H: 7-3/4" (195 MM) D: 5-3/8" (135 MM) C: 52-7/8 OZ (1500 CCM)



# ---Restaurant ----





**SYRAH/SHIRAZ** # 0416/30-6 H: 9-1/4" (236 MM) D: 3-3/4" (95 MM) C: 24-3/4 OZ (700 CCM)



**PINOT NOIR** # 6416/07 H: 8-1/4" (210 MM) D: 4-1/4" (108 MM) C: 24-3/4 OZ (700 CCM)



RIESLING/ZINFANDEL # 0416/15-6 H: 8-1/4" (210 MM) D: 3-1/8" (79 MM) C: 14-1/8 OZ (400 CCM)



VIOGNIER/CHARDONNAY # 0416/05-6 H: 7-3/4" (198 MM) D: 3-1/8" (79 MM) C: 12-3/8 OZ (350 CCM)



CHAMPAGNE
WINE GLASS
# 0416/58-6
H: 8-5/8" (225 MM)
D: 3-1/8" (86 MM)
C: 8-1/8 OZ (445 CCM)



CUVÉE PRESTIGE # 0416/48-6 H: 8-5/8" (218 MM) D: 2-3/4" (68 MM) C: 8-1/8 OZ (230 CCM)



Extreme glasses are named for their extreme contours and have diamond-shaped bowls that angle out dramatically before narrowing at the top. The result is an exceptionally wide evaporation surface that intensifies and enhances silkiness in the mouth of New World wines, which tend to be more fruit driven in style.





**CABERNET** # 0454/0 H: 9-3/4" (247 MM) D: 4-1/8" (105 MM) C: 28-1/4 OZ (800 CCM)



**PINOT NOIR** # 0454/07 H: 9-5/8" (246 MM) D: 4-1/2" (113.5 MM) C: 27-1/8 OZ (770 CCM)



**SHIRAZ** # 0454/32 H: 9-5/8" (244 MM) D: 4" (101 MM) C: 25 OZ (709 CCM)



RIESLING/ SAUVIGNON BLANC # 0454/05 H: 9-1/2" (240 MM) D: 3-3/8" (86.5 MM) C: 16-1/4 OZ (460 CCM)



OAKED CHARDONNAY # 0454/97 H: 8-7/8" (227 MM) D: 4-1/2" (113.5 MM) C: 23-5/8 OZ (670 CCM)



# 0454/55 H: 9-1/8" (230 MM) D: 3-1/8" (79 MM) C: 11-3/8 OZ (322 CCM)



PROSECCO SUPERIORE # 0454/85 H: 8-3/4" (222 MM) D: 3-1/8" (79 MM) C: 10-3/4 OZ (305 CCM)



COCKTAIL # 0454/17 H: 6-7/8" (175 MM) D: 4-1/2" (113 MM) C: 8-7/8 OZ (250 CCM)





Riedel Restaurant is Riedel's benchmark, varietal specific wine glass collection. The Riedel Restaurant collection features special glass shapes and sizes for fine wines and spirits. These glasses have proven to consumers and restaurateurs that wine pleasure and appreciation starts with the glass. They are extremely functional and high in the quality that Riedel is known for, yet reasonably priced.



**BORDEAUX GRAND CRU** # 0447/00 H: 10" (254 MM) D: 4-1/4" (108 MM) C: 33-1/2 OZ (960 CCM)



OLD WORLD SYRAH # 0447/30 H: 9-3/8" (237 MM) D: 3-3/4" (96 MM) C: 22-3/4 OZ (640 CCM)



NEW WORLD PINOT NOIR # 0447/07 H: 9" (228 MM) D: 4-1/4" (108 MM) C: 30 OZ (850 CCM)



NEW WORLD SHIRAZ # 0446/30 H: 8-7/8" (226 MM) D: 3-3/4" (95 MM) C: 22-7/8 OZ (650 CCM)



CABERNET/MERLOT # 0446/0 H: 8-1/2" (215 MM) D: 3-3/4" (95 MM) C: 21-1/2 OZ (610 CCM)



OLD WORLD PINOT NOIR # 0446/07 H: 8-1/2" (215 MM) D: 4-1/4" (108 MM) C: 24-3/4 OZ (700 CCM)



**ZINFANDEL** # 0446/15 H: 8-1/2" (215 MM) D: 3-1/8" (79 MM) C: 13 OZ (370 CCM)



RIESLING # 0446/15 H: 8-3/8" (214 MM) D: 3-1/8" (79 MM) C: 13 OZ (370 CCM)



CHARDONNAY/VIOGNIER # 0446/05 H: 8" (203 MM) D: 3-1/8" (79 MM) C: 12-3/8 OZ (350 CCM)



OAKED CHARDONNAY # 0446/97 H: 7-5/8" (195 MM) D: 4-1/4" (108 MM) C: 24-3/4 OZ (700 CCM)



CHAMPAGNE WINE GLASS # 0446/58 H: 8-3/4" (221 MM) D: 3-3/8" (85 MM) C: 15-1/2 OZ (440 CCM)



CHAMPAGNE GLASS # 0446/48 H: 8-1/2" (217 MM) D: 2-3/4" (70 MM) C: 9-1/8 OZ (260 CCM)



**WATER**# 0446/02
H: 5-7/8" (148 MM)
D: 3" (78 MM)
C: 12-3/8 OZ (350 CCM)



RIEDEL MICROFIBER POLISHING CLOTH (64x50 CM) 20 PIECES # 5010/07



#### **TUMBLER COLLECTION**

With the RIEDEL BARWARE COLLECTION, RIEDEL takes special account of the requirements of restaurants and bars with regards to cocktail and spirits glasses. This collection features the perfect 'must have' glasses for all cocktails and mixed drinks. Different designs, inspired by the glamorous Art Nouveau period, these elegant, decorated crystal tumblers present a contrast to Riedel's purist, unadorned wine glasses. Spirits and cocktail connoisseurs will enjoy discovering the versatility of these stylish, yet subtly nostalgic, glasses for the enjoyment of Whiskies, Gin and Tonic, Cocktails and Mixed Drinks alike.

## RIEDEL SPEY



WHISKY # 0418/02 H: 4" (102 MM) D: 3-1/4" (82 MM) C: 10-3/8 OZ (295 CCM)



LONGDRINK # 0418/04 H: 5-7/8" (148 MM) D: 3-1/8" (77 MM) C: 13-1/4 OZ (375 CCM)

## RIEDEL FIRE



WHISKY # 0512/02 S1 H: 3-7/8" (98 MM) D: 3-1/4" (84 MM) C: 10-3/8 OZ (295 CCM)



# 0512/04 S1 H: 6" (151 MM) D: 3" (77 MM) C: 13-1/4 OZ (375 CCM)



**ALL PURPOSE GLASS** # 0512/20 \$1 H: 5-7/8" (151 MM) D: 3-5/8" (91 MM) C: 15-1/2 OZ (355 CCM)

# OPTICAL O



WHISKY # 0512/05 H: 3-3/4" (96 MM) D: 3-1/8" (79 MM) C: 12-1/8 OZ (344 CCM)



LONGDRINK # 0512/90 H: 4-1/5" (113 MM) D: 3-3/4" (95 MM) C: 20-1/2 OZ (580 CCM)



ALL PURPOSE GLASS # 0512/67 H: 4-7/8" (124 MM) D: 4-1/4" (108 MM) C: 26-7/8 OZ (762 CCM)

## RIEDEL LOUIS



LONGDRINK # 0512/04 S2 H: 6" (154 MM) D: 3" (76 MM) C: 3-1/4 OZ (375 CCM)

SHADOWS



WHISKY # 0512/02 S5 H: 4" (102 MM) D: 3-1/4" (82 MM) C: 11-3/8 OZ (323 CCM)

# SPECIAL ORDER ONLY USA delivery time on request

# BIEDEL FIRE LICE



WHISKY RED # 0512/02r H: 3-7/8" (98 MM) D: 3-1/4" (84 MM)











HAPPY O GREEN # 0412/05g H: 3-7/8" (96 MM) D: 3-1/8" (79 MM) C: 11-1/4 OZ (320 CCM)



HAPPY O **BLUE** # 0412/05b

HAPPY O YELLOW # 0412/05y





**HAPPY O VOL. 2 ORANGE** # 0412/05o H: 3-7/8" (96 MM) D: 3-1/8" (79 MM) C: 11-1/4 OZ (320 CCM)









# ----Restaurant o----

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



**SYRAH/SHIRAZ** # 0412/30 H: 5-3/8" (132 MM) D: 3-3/4" (95 MM) C: 21-7/8 OZ (620 CCM)



PINOT NOIR # 0412/67 H: 4-7/8" (124 MM) D: 4-1/4" (108 MM) C: 26-7/8 OZ (762 CCM)



**PINOT/NEBBIOLO** # 0412/07 H: 4-1/2" (112 MM) D: 4-1/4" (107.5 MM) C: 23-7/8 OZ (690 CCM)



CHAMPAGNE GLASS # 0412/28 H: 4-3/4" (122 MM) D: 2-1/2" (62.5 MM) C: 9-1/4 OZ (264 CCM)





VIOGNIER/CHARDONNAY # 0412/05 H: 3-7/8" (96 MM) D: 3-1/8" (79 MM) C: 11-1/4 OZ (320 CCM)



OAKED CHARDONNAY # 0412/97 H: 3-3/8" (94 MM) D: 4-1/4" (107.5 MM) C: 20-3/4 OZ (580 CCM)



4 OZ (125 ML)

RIESLING/SAUVIGNON BLANC # 0412/15 H: 4-1/4" (108 MM) D: 3-1/8" (79 MM) C: 13-1/4 OZ (375 CCM)



**SPIRITS**# 0412/60
H: 3-1/2" (90 MM)
D: 2-5/8" (67.5 MM)
C: 8-1/4 OZ (235 CCM)

# DEEDEL BASSWARE

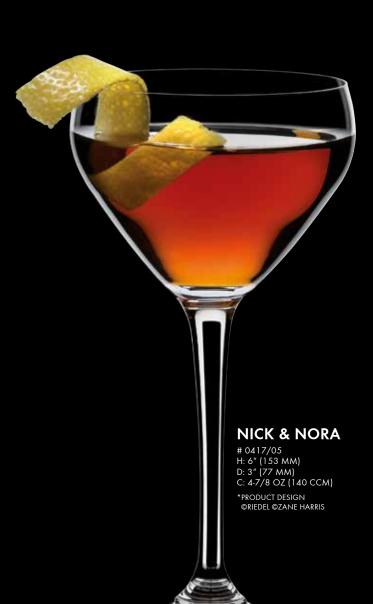
With the RIEDEL BARWARE COLLECTION, RIEDEL takes special account of the requirements of restaurants and bars with regards to cocktail and spirits glasses. The professional glass series DRINK SPECIFIC GLASSWARE is offered exclusively for catering and restaurants and was developed with an eye to their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



NEAT GLASS\* # 0417/01 H: 3" (77 MM) D: 2-3/8" (70 MM) C: 6-1/8 OZ (174 CCM)



ROCKS GLASS\* # 0417/02 H: 3-1/4" (83 MM) D: 3-1/4" (82 MM) C: 9-7/8 OZ (283 CCM)





**SOUR GLASS\*** # 0417/06 H: 6-1/4" (158 MM) D: 3-7/8" (97 MM) C: 7-5/8 OZ (217 CCM)



ALL PURPOSE GLASS\* # 417/0 H: 7-3/8" (187 MM) D. 3-1/8" (79 MM) C: 12-3/8 OZ (350 CCM)



HIGHBALL GLASS\* # 0417/04 H: 6" (154 MM) D: 2-1/2" (65 MM) C: 10-7/8 OZ (310 CCM)



FIZZ GLASS\* # 0417/03 H: 6-3/8" (163 MM) D: 2-3/8" (60 MM) C: 9-3/8 OZ (265 CCM)

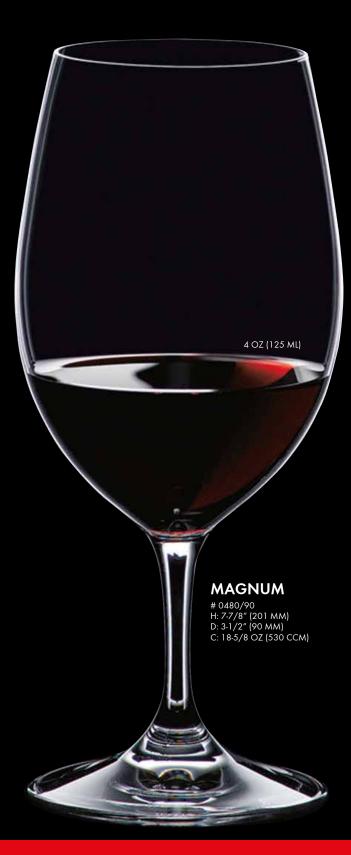


MIXING GLASS\* # 0417/23 H: 6-7/8" (176 MM) D: 3-7/8" (98 MM) C: 22-7/8 OZ (650 CCM)

#### WINE FRIENDLY

# 

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





**RED WINE** # 0480/00 H: 7-3/8" (187 MM) D. 3-1/8" (79 MM) C: 12-3/8 OZ (350 CCM)



**WHITE WINE** # 0480/05 H: 7-1/8" (180 MM) D: 2-7/8" (73 MM) C: 9-7/8 OZ (280 CCM)



CHAMPAGNE GLASS # 0480/08 H: 8-3/4" (224 MM) D: 2-3/4" (70 MM) C: 10-1/4 OZ (290 CCM)



WATER # 0480/01 H: 3-1/8" (80 MM) D: 3-1/8" (79.5 MM) C: 11-5/8 OZ (330 CCM)

# Mise-en-Place Riedel 001 collection





RIEDEL 001 # 0260/0 H: 10-1/2" (261 MM) D: 4-3/8" (110 MM) C: 35 OZ (995 CCM)



RIEDEL RESTAURANT CHAMPAGNE WINE GLASS # 0446/58 H: 8-3/4" (221 MM) D: 3-3/8" (85 MM) C: 15-1/2 OZ (440 CCM)



**DEGUSTAZIONE O** # 0489/41 H: 4-5/8" (118 MM) D: 3-3/4" (96 MM) C: 20 OZ (570 CCM)

# degustazione

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





**WHITE WINE**# 0489/01
H: 8" (205 MM)
D: 3-1/8" (79 MM)
C: 12 OZ (340 CCM)



CHAMPAGNE FLUTE # 0489/48 H: 5" (224 MM) D: 3" (78 MM) C: 7-3/8 OZ (212 CCM)



**DEGUSTAZIONE O** # 0489/41 H: 4-5/8" (118 MM) D: 3-3/4" (96 MM) C: 20 OZ (570 CCM)

## **CE-CALIBRATION MARK\***

To ensure the exakt volume is beeing served every time, these glasses feature calibration marks (0,1 l and 0,2 l) according to EU Directive 2004/22/EC 2004. Various collection sizes available on request.



## **POUR LINE ML**



To aid restaurateurs with the perfect pour, the three star-shaped marks indicate 100, 125, and 150 ml. Various collection sizes available on request.



## POUR LINE FL. OZ



To aid restaurateurs with the perfect pour, the three star-shaped marks indicate 3, 5, and 6 fluid ounces. Various collection sizes available on request.

# RIEDEL BYR

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





**TEQUILA**# 0446/18
H: 8-1/4" (210 MM)
D: 2-5/8" (68 MM)
C: 6-3/4 OZ (190 CCM)



COGNAC # 0446/71 H: 7-1/2" (190 MM) D: 2-3/4" (70 MM) C: 6-1/8 OZ (175 CCM)



PORT # 0446/60 H: 6-7/8" (175 MM) D: 2-7/8" (72 MM) C: 9-3/8 OZ (265 CCM)



BEER # 0446/11 H: 6-3/4" (170 MM) D: 3-3/8" (86 MM) C: 17-5/8 OZ (500 CCM)



**WHISKY**# 0480/02
H: 3-7/8" (100 MM)
D: 3-1/8" (80 MM)
C: 15-1/8 OZ (430 CCM)



WATER # 0480/01 H: 3-1/8" (80 MM) D: 3-1/8" (79.5 MM) C: 11-5/8 OZ (330 CCM)

# SUIRL restaurant

Named for the ease with which it allows you to swirl your wine, Riedel's SWIRL collection offers a rippled shape with subtle indents that help guide the wine around and around the vessel while making it easier to hold at the same time. These universal stemless tumblers are also perfect for any type of beverage, such as water, juice, and so on.

# **MANHATTAN**

Stylish and versatile, MANHATTAN is a classical range of tumblers, specially developed for demanding on premise use. The collection features sizes with the perfect options for spirits, cocktails, long drinks, beer, water and juices. The glasses of the series are easy to handle and ideal for equipping the minibar, breakfasts and any other high volume usage.



**SWIRL RED** # 0413/30 H: 4·3/4" (120 MM) D: 3·5/8" (91 MM) C: 20·1/2 OZ (580 CCM)



**SWIRL WHITE** # 0413/33 H: 4" (103 MM) D: 3-1/8" (80.5 MM) C: 13-3/8 OZ (380 CCM)



**SINGLE OLD FASHIONED** # 0419/01 H: 3-1/2" (90 MM) D: 3-1/16" (78 MM) C: 10-1/4 OZ (290 CCM)



**DOUBLE OLD FASHIONED** # 0419/02 H: 3-2/3" (94 MM) D: 3-1/3" (85 MM) C: 12-1/2 OZ (370 CCM)



HIGHBALL # 0419/04 H: 5-2/3" (146 MM) D: 2-4/5" (72 MM) C: 11-4/5 OZ (350 CCM)



Riedel Winewings, the Grape Varietal Specific stemware range, developed by Georg Riedel from 2018/19 (and launched in 2020) will be complemented by the stemless Winewings collection in 2021. This new introduction will feature three stemless wine tumblers, selected by Georg Riedel, based on the wine preferences of one glass for White Wine (Riesling) and two for Red (Pinot Noir and Cabernet Sauvignon).

When Georg Riedel develops glass shapes, the primary consideration is the Grape Variety, as this is the dominant feature in olfactory perception; determining aroma intensity and character, mouth feel, taste and finish. In designing a glass, he seeks to maximise flavour, to balance the wine, to highlight the complexity of the wine and to suppress alcoholic volatility.

Compared to a stemmed glass, a stemless wine tumbler presents added challenges. Foremost, the size and volume of the bowl, which requires a size reduction in order to produce a glass which is comfortable and user-friendly in the hand.

This necessitates the redesign of each Grape Varietal Shape, beginning with new hand-made prototypes and new moulds – each fine tuning the glass shape, size and rim diameter - to allow research to determine to what degree the glass volume could be reduced, whilst maintaining the delicate and important characteristics of each wine.

Georg Riedel is rightly excited by the new look of this thin-blown glass and invites you to experience how well it sits in the hand, with a unique curvature which invites the glass to nestle perfectly between thumb and fingers. So, pour some good wine and enjoy the new Riedel Winewings Stemless collection.





**PINOT NOIR/NEBBIOLO** # 0789/07 H: 4-3/4" (121 MM) D: 3-7/8" (100 MM) C: 620 OZ (21-7/8 CCM)



RIESLING/CHAMPAGNE GLASS # 0789/15 H: 4-1/4" (109 MM) D: 3-1/2" (90 MM) C: 420 OZ (14-5/8 CCM)





RIEDEL Crystal is a 300 year-old family owned company known for its creation and development of varietal-specific stemware. RIEDEL Crystal is the first in history to recognize that the taste 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.

In 2013 the company began a new era of innovation, applying its knowledge of form and function to non-alcoholic beverages. Accepting the invitation of the Coca-Cola Company, and with the support of its Atlanta based flavor experts, RIEDEL applied its taste-tested blueprint to create a finely-tuned, specific shape to en-

hance the enjoyment of the world's most iconic beverage, classic Coca-Cola. Concurrently, RIEDEL began its first introduction into hot beverages, utilizing the expertise of Nespresso's coffee authorities in Lausanne, Switzerland to develop two machine-blown shapes for espresso, which amplify the distinct flavors of the coffee leader's popular coffee blends.

Since its founding in 1756 and its pioneering of varietal-specific stemware beginning in 1958, RIEDEL has become the brand of choice for wine connoisseurs, hospitality professionals, and consumers worldwide. RIEDEL glassware is distributed worldwide and can be readily found at retailers and fine dining destinations.



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