



R I E D E L W I N E G L A S S G U I D E

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FINE CRYSTAL • HANDMADE

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FINE CRYSTAL • MACHINE-MADE

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FINE CRYSTAL

| | |
|-----------------------|-------|
| DECANTER | 58-71 |
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FINE CRYSTAL • MACHINE-MADE

| | |
|-----------------------|-------|
| DECANTER | 72-73 |
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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 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.



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 (13-3/8oz, 380ccm)



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 (18-3/8oz, 520ccm)



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 (30-3/8oz, 860ccm)

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.
- Suggest the customer considers trying the following exercise: 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 handmade 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
 PAGE 32



| | 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 | |
|----------------------|--------------------|------|--|------|---------------|------|
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| 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 | 15 | 43 |
| Côtes du Rhône Blanc | | | 05 | 40 | 15 | 43 |
| Côtes du Rhône Rosé | 15 | 37 | 15 | 39 | 15 | 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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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 | |
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| | # 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 | 15 | 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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| | 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 | |
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| | # 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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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 | 15 | 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 |



6884/33
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 51

| | 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 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 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 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 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 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 oz
Design: 1973

4400/04 • ROSÉ



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

sommeliers

4400/01 • RHEINGAU



Height: 206 mm, 8-1/8 inch
Widest Ø: 70 mm, 2-3/4 inch
Capacity: 230 ccm, 7-3/4 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 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 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 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 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 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 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 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 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 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 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 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 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 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 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 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 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 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 oz
Design: 2003

50 RIEDEL
sommeliers
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 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 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 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 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 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 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 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 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 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 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 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 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 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 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 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 Performance; the ultimate loudspeaker for fine wine. Lightweight, durable and dishwasher safe, 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 subtlety. The grape varietal specific shapes in Performance, when combined with the optic impact, deliver ultimate wine enjoyment, making 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 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 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 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 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 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 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 oz
Design: 2018



RIEDEL VERITAS

SPECTACULAR LIGHT AND GRACEFUL

RIEDEL VERITAS (2014): A glass machine-blown crystal of unsurpassed thinness and lightness. RIEDEL VERITAS combines the charm of a hand-made glass with the consistent accuracy only a machine-made glass can achieve. Perfection perfected!

6449/30 • NEW WORLD SHIRAZ



Height: 246 mm, 9-5/8 inch
Widest Ø: 95 mm, 3-3/4 inch
Capacity: 709 ccm, 24 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 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 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 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 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 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 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 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 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 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 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 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 oz
Design: 2016





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

- 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 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 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 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 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 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 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 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 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 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 oz
Design: 2022

vinum

RIEDEL'S BENCHMARK

VINUM (1986) Vinum became the first machine-made glass in history to be based on the characteristics of grape varietals. 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 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 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 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 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 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 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 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 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 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 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 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 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 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 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 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 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 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 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 oz
Design: 1991

6416/18 • BRANDY



Height: 151 mm, 6 inch
Widest Ø: 118 mm, 4-5/8 inch
Capacity: 885 ccm, 30 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 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 oz
Design: 1991

FOR SPIRITS SERVED NEAT

RIEDEL BAR (2008) Riedel Bar 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 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 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 oz
Design: 1991

6416/18 • BRANDY



Height: 151 mm, 6 inch
Widest Ø: 118 mm, 4-5/8 inch
Capacity: 885 ccm, 30 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 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 oz
Design: 2002





DRAMATICALLY 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 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. Extreme by RIEDEL – the perfect essential wine accessory which turns every sip into a celebration!



4441/0 • CABERNET

Height: 247 mm, 9-3/4 inch
Widest Ø: 104 mm, 4-1/8 inch
Capacity: 800 ccm, 27 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 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 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 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 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 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 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 oz
Design: 2023

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 oz
Design: 2023

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 oz
Design: 2023



THE **O** WINE TUMBLER
20 YEARS
ANNIVERSARY



THE **O** WINE TUMBLER

FOR EVERY DAY WINE ENJOYMENT THE ORIGINAL STEMLESS WINE TUMBLER

O THE WINE TUMBLER (2004) is the first varietal specific wine tumbler in history. **O** is an innovative take on the casual wine glass, giving total wine enjoyment. **O** is based on the benchmark shapes of VINUM to enhance the world's most important grape varietals. The tumbler, used for centuries as an all-round drinking vessel, is now 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 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 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 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 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 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 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 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 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 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 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 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 oz
Design: 2005

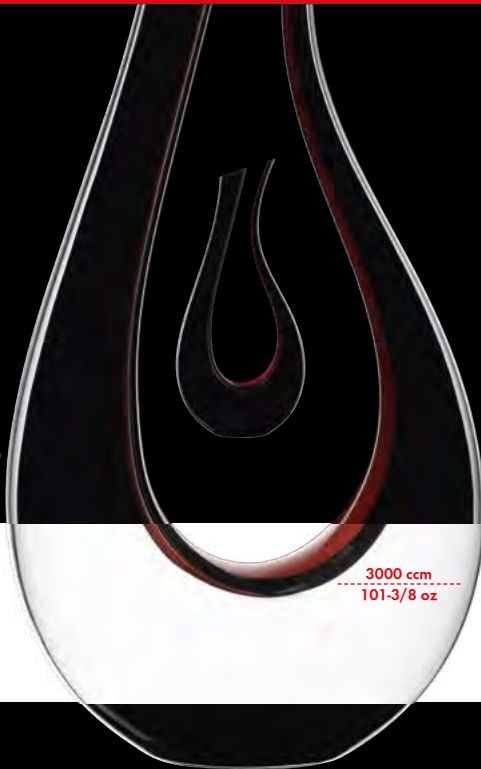
DECANTER

"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."

1756/80 • AMADEO DOUBLEMAGNUM

LIMITED EDITION

Design 2013



3000 ccm
101-3/8 oz

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

2014/02 • HORN

Design 2013



750 ccm
25-3/8 oz

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

4100/23 • BLACK TIE
Design 2009



750 ccm
25-3/8 oz

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

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



1500 ccm
50-3/4 oz

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

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



750 ccm
25-3/8 oz

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

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



750 ccm
25-3/8 oz

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

2024/01 • RIEDEL VITIS
Design 2024



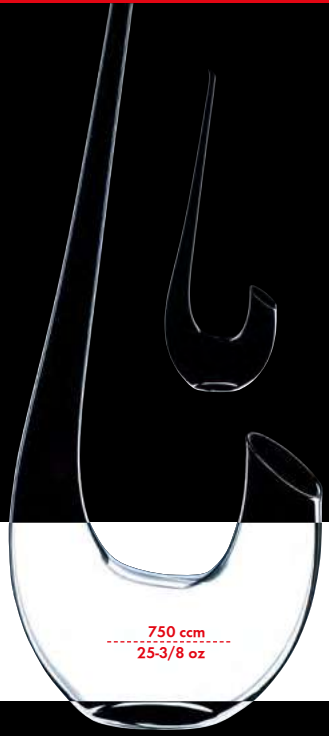
Height: 600 mm, 23-5/8 inch
Width: 190 mm, 7-1/2 inch
Capacity: 750 ccm, 25-3/8 oz

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 oz

2007/02 • SWAN
Design 2008



750 ccm
25-3/8 oz

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

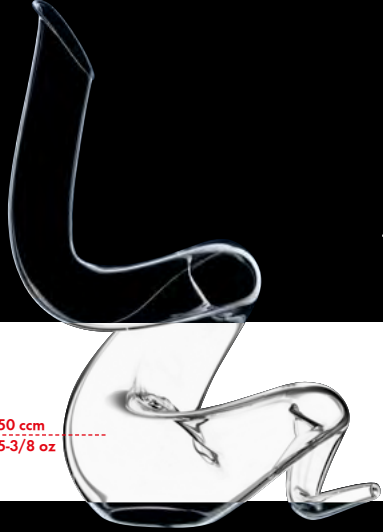
2007/02 S1 • RIEDEL WINEWINGS
Design 2020



750 ccm
25-3/8 oz

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

2013/01 • BOA
Design 2013



750 ccm
25-3/8 oz

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

1405/13 • TYROL
Design 2007



750 ccm
25-3/8 oz

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

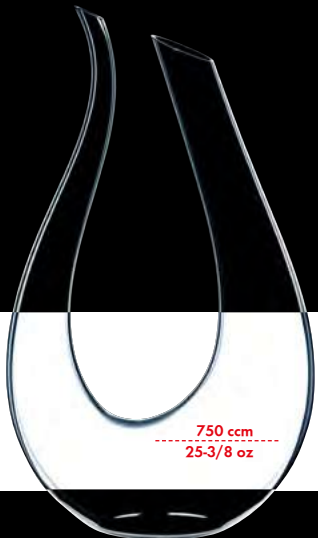
DECANTER

1756/13 • AMADEO
Design 2006



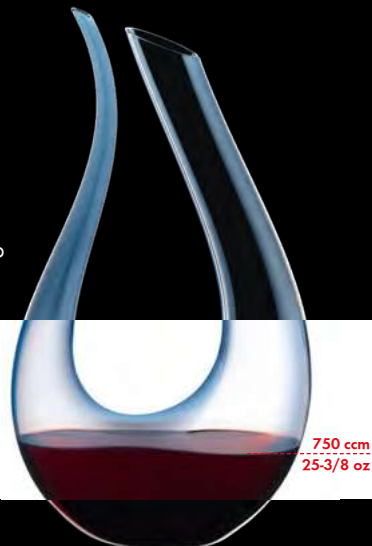
Height: 350 mm, 13-7/8 inch
Width: 205 mm, 8 inch
Capacity: 750 ccm, 25-3/8 oz

4100/83 • BLACK TIE AMADEO
Design 2009



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

1756/13-B • AMADEO BLUE
Design 2022



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

1756/13-M • AMADEO MENTA
Design 2019



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

1756/13-R • AMADEO ROSA
Design 2019



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

1756/00 • AMADEO FATTO A MANO
Design 2018



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

1756/19 • AMADEO PERFORMANCE
Design 2019



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

1756/14 • AMADEO MINI
LIMITED EDITION
Design 2019



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

2011/04 S1 • CURLY CLEAR
Design 2011



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

2011/04 • CURLY PINK
Design 2011



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

1977/26 • CORNETTO MAGNUM
Design 2003



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

2011/02 • ESCARGOT
Design 2011



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

DECANTER

1977/13B • RIEDEL CORNETTO
CONFETTI BLUE
Design 2020



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

1977/13G • RIEDEL CORNETTO
CONFETTI GREEN
Design 2020



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

1977/13P • RIEDEL CORNETTO
CONFETTI PINK
Design 2022



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

1977/13Y • RIEDEL CORNETTO
CONFETTI YELLOW
Design 2020



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

1977/13R • RIEDEL CORNETTO
CONFETTI RED
Design 2020



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

DECANTER

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



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

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



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

2015/02 • RIEDEL
Design 2015



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

2009/04 • BLACK TIE OCCHIO NERO
Design 2010



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

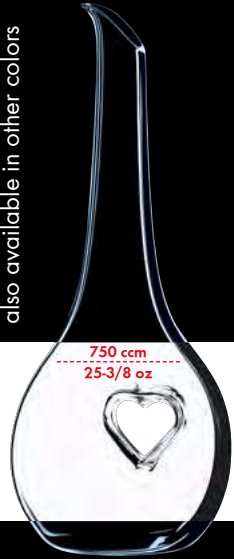
2009/01 • BLACK TIE SMILE
Design 2010
also available in other colors



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

DECANTER

2019/03 • MOSEL
Design 2019



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

2017/03 • MARGAUX
Design 2017



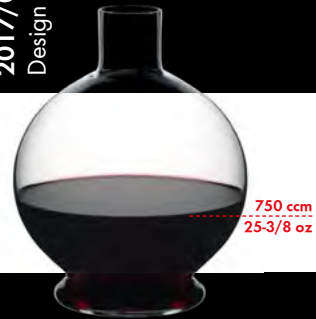
Height: 153 mm, 6 inch
Widest Ø: 161 mm, 6-3/8 inch
Capacity: 750 ccm, 25-3/8 oz

2017/01 • MACON
Design 2017



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

2017/02 • MARNE
Design 2017



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



DECANTER

1330/13 • RIEDEL VELOCE
Design 2024



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

1419/03 • MOSEL MACHINE-MADE
Design 2022



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

1419/23 • MOSEL MAGNUM
Design 2023



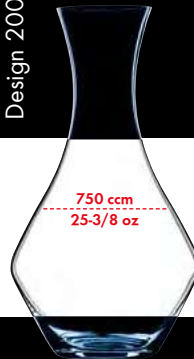
Height: 285 mm, 11-1/4 inch
Widest Ø: 135 mm, 5-3/8 inch
Capacity: 1500 ccm, 50-3/4 oz

1440/26 • CABERNET MAGNUM
Design 2004



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

1440/13 • CABERNET
Design 2004



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

1430/13 • SYRAH
Design 2017



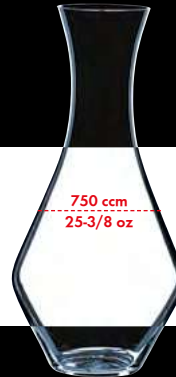
Height: 245 mm, 9-5/8 inch
Widest Ø: 135 mm, 5-1/4 inch
Capacity: 750 ccm, 25-3/8 oz

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 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 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: CLAU 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.

FOLLOW US ON SOCIAL MEDIA – CONNECT, FOLLOW AND LOVE IT

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YOUTUBE  ME
www.youtube.com/c/RiedelTheWineGlassCompany



AUSTRIA (Head Office) Tiroler Glashütte GmbH • Weissachstraße 28–34 • 6330 Kufstein
Phone: +43 (0) 5372 64896 • Email: info@riedel.com • riedel.com



AUSTRALIA RSN Australia Pty Limited • 201/32 Walker Street • North Sydney NSW 2060, Australia
Phone: +61 2 9966 0033 • Email: info@rsnaustralia.com.au • riedel.com



CANADA Crystal of Canada, Inc. • 110 Fieldcrest Avenue Raritan Plaza 1, 4th Floor • Edison, NJ 08837, USA
Phone: +1 888 4-Riedel • Email: info@riedelcanada.com • riedel.com



CHINA RSN Crystal Trading Shanghai Co. Ltd. • Unit 1702, BM Tower • No. 218 Wusong Road • Shanghai China 200085
Phone: +86 21 60707358 • Email: info.asia@riedel.com • riedel.com



FRANCE RSN Crystal France • 22 rue du Sentier • 75002 PARIS, France
Phone: +33 1 42 898608 • Email: riedelfrance@riedel.com



GERMANY RSN Deutschland • Zacharias-Frank-Straße 7 • D-92660 Neustadt a.d. Waldnaab
Phone: +49 (0) 9602 30-0 • Email: info@riedel.com • riedel.com



JAPAN RSN Japan Co. Ltd. • Aoyama Twin Tower (West) 2 F • 1-1-1-Minami-Aoyama • Minato-Ku • Tokyo 107-0062, Japan
Phone +81 3 4530 6990 • Email: info@riedel.co.jp • riedel.co.jp



NEW ZEALAND RSN New Zealand Pty Limited • PO Box 99841, Newmarket 1149 Auckland, NZ
Phone +612 99 66 00 33 • Email: info@rsn.co.nz



SWITZERLAND RSN-Schweiz GmbH • c/o KD Zug Fiduciary Ltd. • Untermüli 7, Postfach 7444, 6302 Zug, Switzerland
Phone: +41 41 766 26 35 • E-Mail: webshopsui@riedel.com



UNITED KINGDON RSN.UK Ltd t/a Riedel • Lakeside House • 3 Trentham Office Village • Trentham Lakes South • Stoke on Trent, ST4 8GH, United Kingdom
Phone: +44 (0) 1782 646 105 • Email: info@riedel.co.uk



USA Crystal of America, Inc. • 110 Fieldcrest Avenue Raritan Plaza 1, 4th Floor • Edison, NJ 08837, USA
Phone: +1 888 4-RIEDEL • Email: info@riedelusa.com • riedel.com



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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