



**RESTAURANT**

2024

THE **O** WINE TUMBLER

**20 YEARS**  
**ANNIVERSARY**

IF YOUR WINE COULD CHOOSE A GLASS, IT WOULD BE RIEDEL.

**RIEDEL RESTAURANT**

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

**RIEDEL.COM**



4 OZ (125 ML)

#### GRAPE VARIETAL SPECIFIC CODE

🍇	Riesling	R1
🍇	Chardonnay	R2
🍇	Sauvignon Blanc	R3
🍇	Champagne Wine Glass	R4
🍇	Spirits	R5
🍇	Hermitage/Syrah	R6
🍇	Burgundy Grand Cru	<b>R7</b>
🍇	Bordeaux Grand Cru	R8



**RIEDEL**  
SUPERLEGGERO

#### BORDEAUX GRAND CRU

# 0425/00  
H: 11-1/8" (282 MM)  
D: 4-1/4" (106 MM)  
C: 32-1/4 OZ (953 CCM)



**BURGUNDY GRAND CRU**  
# 0425/16  
H: 10-7/8" (276 MM)  
D: 4-1/2" (114 MM)  
C: 34-1/2 OZ (1022 CCM)



**HERMITAGE/SYRAH**  
# 0425/41  
H: 10-1/4" (267 MM)  
D: 3-5/8" (100 MM)  
C: 22-5/8 OZ (668 CCM)

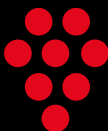


**CHAMPAGNE WINE GLASS**  
# 0425/28  
H: 10-1/4" (260 MM)  
D: 3-5/8" (92 MM)  
C: 15-5/8 OZ (464 CCM)



**SAUVIGNON BLANC**  
# 0425/33  
H: 10-1/4" (261 MM)  
D: 3-5/8" (92 MM)  
C: 13-1/2 OZ (400 CCM)

# RIEDEL SUPERLEGGERO



## —RESTAURANT—

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

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



### **RIESLING**

# 0425/15

H: 10" (252 MM)

D: 3-5/8" (92 MM)

C: 13-1/2 OZ (400 CCM)



### **CHARDONNAY**

# 0425/97

H: 9-1/4" (234 MM)

D: 4-1/4" (108 MM)

C: 22-3/8 OZ (660 CCM)



### **SPIRITS**

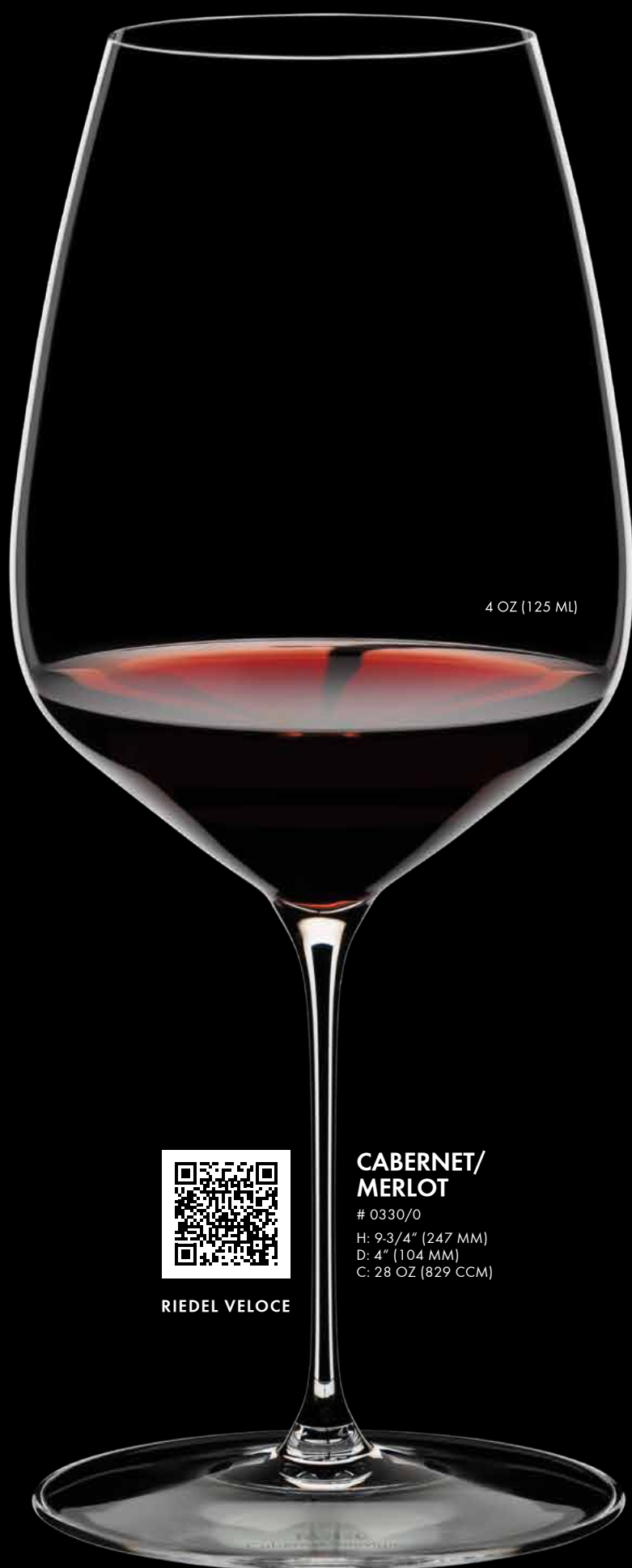
# 0425/10

H: 9-5/8" (244 MM)

D: 3-5/8" (92 MM)

C: 8-3/8 OZ (248 CCM)





RIEDEL VELOCE

## CABERNET/ MERLOT

# 0330/0  
H: 9-3/4" (247 MM)  
D: 4" (104 MM)  
C: 28 OZ (829 CCM)



**PINOT NOIR/NEBBIOLO**  
# 0330/07  
H: 9-3/4" (247 MM)  
D: 4-1/2" (113 MM)  
C: 25-3/4 OZ (763 CCM)



**SYRAH**  
# 0330/41  
H: 9-3/4" (247 MM)  
D: 3-7/8" (101 MM)  
C: 24-3/8 OZ (720 CCM)



**ROSÉ**  
# 0330/55  
H: 9-3/4" (247 MM)  
D: 3-3/8" (86 MM)  
C: 11-3/4 OZ (347 CCM)



**CHARDONNAY**  
# 0330/97  
H: 9-3/4" (247 MM)  
D: 4-3/8" (113 MM)  
C: 23-3/8 OZ (690 CCM)



**RIESLING**  
# 0330/15  
H: 9-3/4" (247 MM)  
D: 3-5/8" (92 MM)  
C: 19-1/4 OZ (570 CCM)



**SAUVIGNON BLANC**  
# 0330/33  
H: 9-3/4" (247 MM)  
D: 3-3/8" (86 MM)  
C: 11-3/4 OZ (347 CCM)

# RV

## RIEDEL VELOCE

### —RESTAURANT—

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.



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## NEW 2024



**CHAMPAGNE WINE GLASS**  
# 0330/28  
H: 9-3/4" (247 MM)  
D: 3-3/8" (86 MM)  
C: 11 OZ (327 CCM)



**WATER**  
# 0480/02  
H: 4" (100 MM)  
D: 3-1/8" (80 MM)  
C: 14-1/2 OZ (430 CCM)



**ALL PURPOSE TUMBLER**  
# 0330/20  
H: 4-5/8" (118 MM)  
D: 3-5/8" (92 MM)  
C: 18-5/8 OZ (550 CCM)



**RIEDEL VELOCE DECANTER RESTAURANT**  
# 1336/13  
H: 10" (255 MM)  
D: 4-3/4" (122 MM)  
C: 25-3/8 OZ (750 CCM)



## RIESLING

# 0123/15  
H: 9-7/8" (250 MM)  
D: 4-5/8" (118 MM)  
C: 34-3/8 OZ (1017 CCM)



RIEDEL  
WINEWINGS

# RIEDEL WINE WINGS



**CABERNET/MERLOT**  
# 0123/0  
H: 9-7/8" (250 MM)  
D: 4-5/8" (117 MM)  
C: 33-7/8 OZ (1002 CCM)



**SYRAH**  
# 0123/41  
H: 9-7/8" (250 MM)  
D: 4-3/8" (110 MM)  
C: 29-1/4 OZ (865 CCM)



**PINOT NOIR/NEBBIOLO**  
# 0123/07  
H: 9-7/8" (250 MM)  
D: 4-5/8" (115 MM)  
C: 32-1/8 OZ (950 CCM)



**CHAMPAGNE WINE GLASS**  
# 0123/28  
H: 9-7/8" (250 MM)  
D: 4-1/4" (108 MM)  
C: 25 OZ (742 CCM)



**SAUVIGNON BLANC**  
# 0123/33  
H: 9-7/8" (250 MM)  
D: 4-1/4" (108 MM)  
C: 25 OZ (742 CCM)



**CHARDONNAY**  
# 0123/97  
H: 9-7/8" (250 MM)  
D: 4-1/4" (108 MM)  
C: 24-7/8 OZ (736 CCM)

# performance

## —RESTAURANT—

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



4 OZ (125 ML)



RIEDEL  
PERFORMANCE

### CABERNET/ MERLOT

# 0884/0  
H: 9-5/8" (245 MM)  
D: 4-1/8" (105 MM)  
C: 28-1/4 OZ (834 CCM)



### SYRAH/SHIRAZ

# 0884/41  
H: 9-5/8" (245 MM)  
D: 4" (100 MM)  
C: 21-3/8 OZ (631 CCM)



### PINOT NOIR

# 0884/67  
H: 9-5/8" (245 MM)  
D: 4-1/4" (108 MM)  
C: 28 OZ (830 CCM)



### SAUVIGNON BLANC

# 0884/33  
H: 9-5/8" (245 MM)  
D: 3-1/2" (90 MM)  
C: 14-7/8 OZ (440 CCM)



### CHAMPAGNE GLASS

# 0884/28  
H: 9-5/8" (245 MM)  
D: 3-1/2" (90 MM)  
C: 12-5/8 OZ (375 CCM)



### RIESLING

# 0884/15  
H: 9-5/8" (245 MM)  
D: 3-3/4" (96 MM)  
C: 21 OZ (623 CCM)



### CHARDONNAY

# 0884/97  
H: 9-5/8" (245 MM)  
D: 4-1/4" (108 MM)  
C: 24-5/8 OZ (727 CCM)

# RIEDEL VERITAS

GRAPE  VARIETAL SPECIFIC®

—RESTAURANT—

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

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



4 OZ (125 ML)

## CABERNET/ MERLOT

# 0449/0  
H: 9-1/4" (235 MM)  
D: 3-3/4" (95 MM)  
C: 24 OZ (709 CCM)



**NEW WORLD PINOT NOIR/  
NEBBIOLO/  
ROSÉ CHAMPAGNE**  
# 0449/67  
H: 9-1/4" (235 MM)  
D: 4-1/4" (108 MM)  
C: 27-1/4 OZ (807 CCM)



**OLD WORLD PINOT NOIR**  
# 0449/07  
H: 9-1/4" (235 MM)  
D: 4-1/4" (108 MM)  
C: 25 OZ (738 CCM)



**NEW WORLD SHIRAZ**  
# 0449/30  
H: 9-5/8" (246 MM)  
D: 3-3/4" (95 MM)  
C: 24 OZ (709 CCM)



**OLD WORLD SYRAH**  
# 0449/41  
H: 9-1/4" (235 MM)  
D: 3-3/4" (96 MM)  
C: 21-1/4 OZ (630 CCM)



RIEDEL  
VERITAS

## CHAMPAGNE WINE GLASS

# 0449/28  
H: 9-1/4" (235 MM)  
D: 3-3/8" (85 MM)  
C: 15-1/2 OZ (459 CCM)



**RIESLING/ZINFANDEL**  
# 0449/15  
H: 9-1/4" (235 MM)  
D: 3-1/4" (82 MM)  
C: 13-7/8 OZ (409 CCM)



**SAUVIGNON BLANC**  
# 0449/33  
H: 9-1/4" (235 MM)  
D: 3-1/4" (82 MM)  
C: 14-7/8 OZ (440 CCM)



**VIIGNIER/CHARDONNAY**  
# 0449/05  
H: 8-7/8" (225 MM)  
D: 3-1/4" (82 MM)  
C: 12-7/8 OZ (381 CCM)



**OAKED CHARDONNAY**  
# 0449/97  
H: 8-1/2" (217 MM)  
D: 4-1/4" (108 MM)  
C: 22-1/8 OZ (655 CCM)



**COUPE/COCKTAIL**  
# 0449/09  
H: 6-3/4" (170 MM)  
D: 4-1/4" (108 MM)  
C: 10-1/2 OZ (310 CCM)



**SPIRITS**  
# 0449/71  
H: 9-1/4" (235 MM)  
D: 3-1/4" (80 MM)  
C: 5-3/4 OZ (170 CCM)

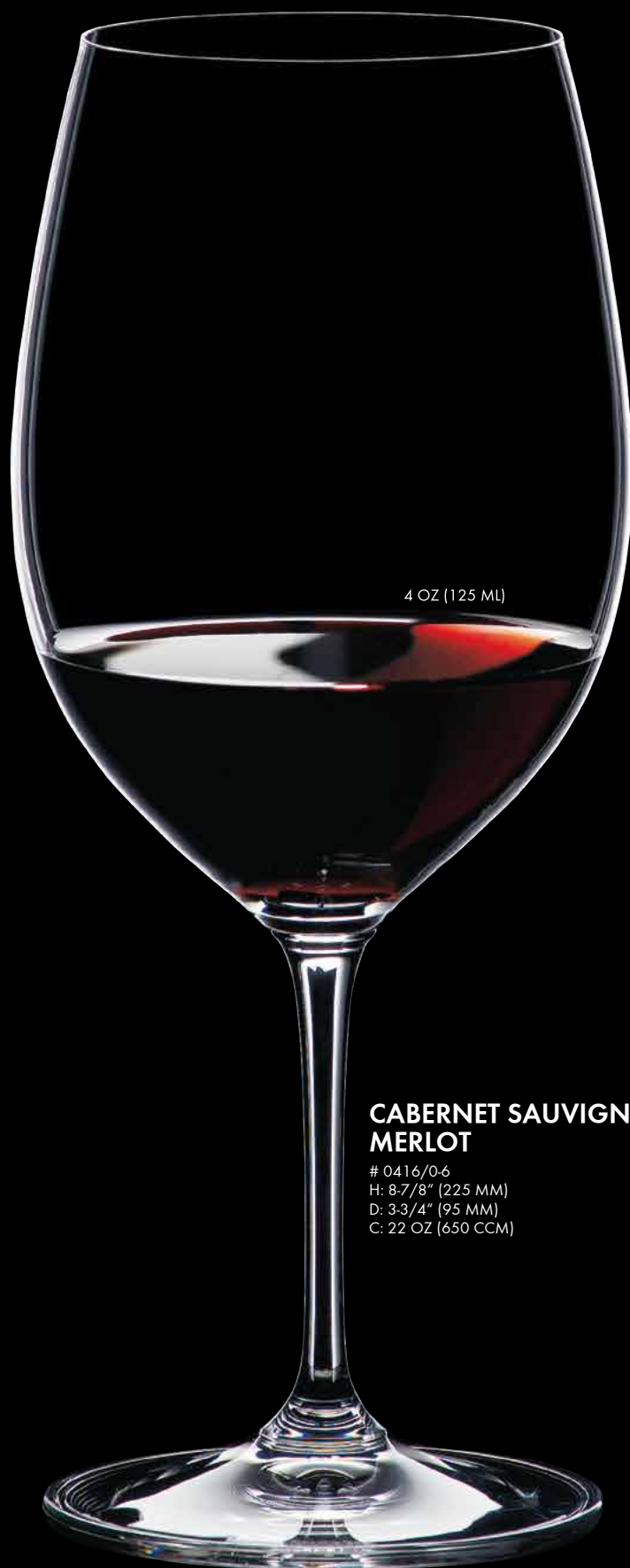


**BEER**  
# 0449/11  
H: 6-1/4" (160 MM)  
D: 3-3/8" (85 MM)  
C: 15-1/2 OZ (459 CCM)

AVAILABLE ONLY IN  
SPECIFIC MARKETS

# vinum

— RESTAURANT —



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## CABERNET SAUVIGNON/ MERLOT

# 0416/0-6  
H: 8-7/8" (225 MM)  
D: 3-3/4" (95 MM)  
C: 22 OZ (650 CCM)



**SYRAH/SHIRAZ**  
# 0416/30-6  
H: 9-1/4" (236 MM)  
D: 3-3/4" (95 MM)  
C: 23-3/8 OZ (692 CCM)



**PINOT NOIR**  
# 0416/07-6  
H: 8-1/4" (210 MM)  
D: 4-1/4" (108 MM)  
C: 24-1/2 OZ (725 CCM)



**RIESLING/ZINFANDEL**  
# 0416/15-6  
H: 8-1/4" (210 MM)  
D: 3-1/8" (79 MM)  
C: 13-5/8 OZ (404 CCM)



**VIOGNIER/CHARDONNAY**  
# 0416/05-6  
H: 7-3/4" (198 MM)  
D: 3-1/8" (79 MM)  
C: 12-1/2 OZ (370 CCM)



**CHAMPAGNE  
WINE GLASS**  
# 0416/58-6  
H: 8-5/8" (225 MM)  
D: 3-1/8" (86 MM)  
C: 15 OZ (445 CCM)



**CUVÉE PRESTIGE**  
# 0416/48-6  
H: 8-5/8" (218 MM)  
D: 2-3/4" (68 MM)  
C: 7-3/4 OZ (230 CCM)

# NEW 2024



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

## HIGHBALL

# 0417/94  
H: 6-1/8" (156 MM)  
D: 2-7/8" (73 MM)  
C: 15-1/8 OZ (447 CCM)



**tritan™**  
from eastman



### PERFORMANCE

- Durability
- Shatter resistance
- Dishwasher durability



### QUALITY

- Clarity
- Style



### SAFETY

- BPA free
- Food contact safety
- EA free

## DOUBLE ROCKS

# 0417/97  
H: 4" (103 MM)  
D: 3-1/4" (83 MM)  
C: 13.9 OZ (411 CCM)



# RIEDEL

THE WINE GLASS COMPANY

WINE FRIENDLY



**RIEDEL 001  
MAGNUM**  
# 0260/0  
H: 10-1/2" (261 MM)  
D: 4-3/8" (110 MM)  
C: 33-5/8 OZ (995 CCM)



**RIEDEL 002  
RED WINE**  
# 0260/02  
H: 9-3/4" (247 MM)  
D: 3-7/8" (97 MM)  
C: 22-1/2 OZ (667 CCM)



**RIEDEL 003  
WHITE WINE/CHAMPAGNE GLASS**  
# 0260/03  
H: 8-3/4" (221 MM)  
D: 3-3/8" (85 MM)  
C: 14-7/8 OZ (440 CCM)

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## WINE FRIENDLY

### overture restaurant

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



**MAGNUM**  
# 0480/90  
H: 7-7/8" (201 MM)  
D: 3-1/2" (90 MM)  
C: 18 OZ (530 CCM)



**RED WINE**  
# 0480/00  
H: 7-3/8" (187 MM)  
D: 3-1/8" (79 MM)  
C: 11-7/8 OZ (350 CCM)



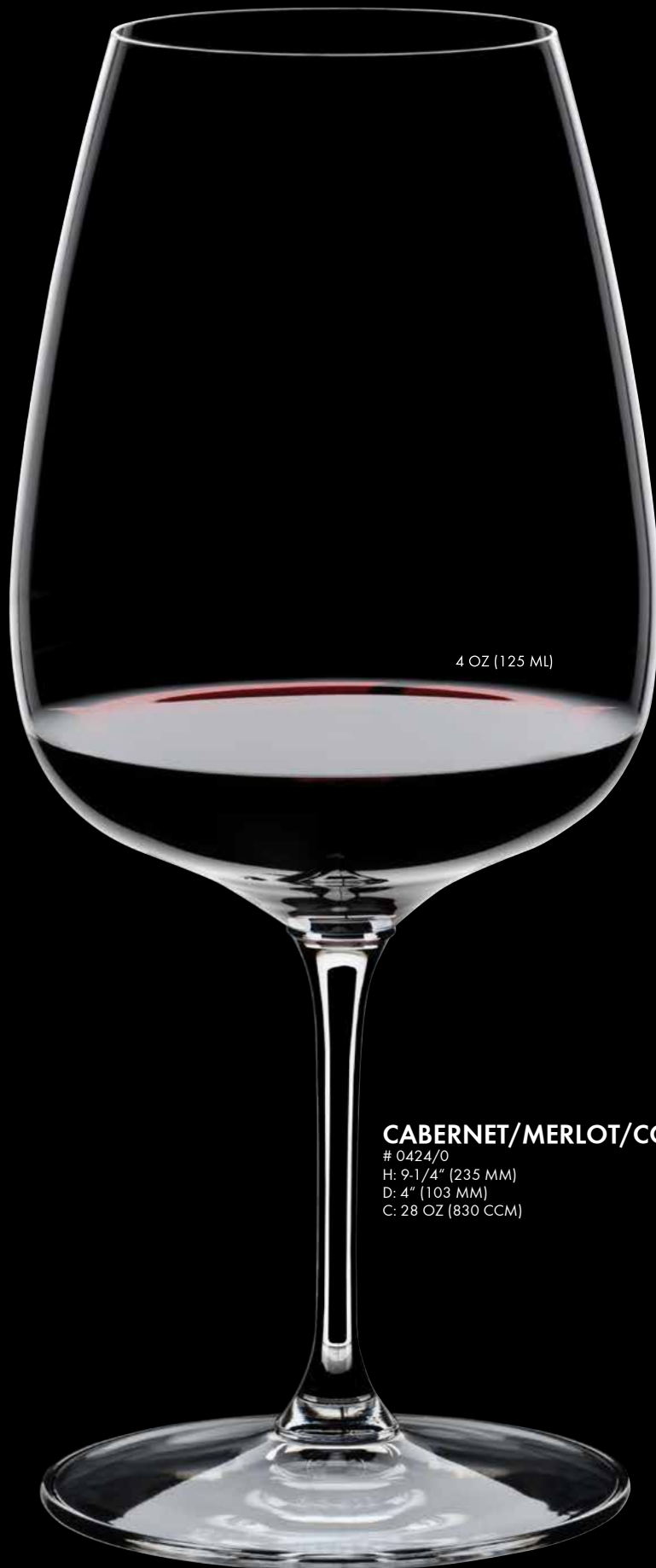
**WHITE WINE**  
# 0480/05  
H: 7-1/8" (180 MM)  
D: 2-7/8" (73 MM)  
C: 9-1/2 OZ (280 CCM)



**CHAMPAGNE GLASS**  
# 0480/08  
H: 8-3/4" (224 MM)  
D: 2-3/4" (70 MM)  
C: 9-3/4 OZ (290 CCM)

# NEW 2024

## GRAPE @ RIEDEL



### CABERNET/MERLOT/COCKTAIL

# 0424/0  
H: 9-1/4" (235 MM)  
D: 4" (103 MM)  
C: 28 OZ (830 CCM)

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.



### PINOT NOIR/NEBBIOLO/APERITIVO

# 0424/07  
H: 9-1/4" (235 MM)  
D: 4-3/8" (111 MM)  
C: 25-3/8 OZ (750 CCM)



### WHITE WINE/CHAMPAGNE GLASS/ SPRITZ DRINKS

# 0424/05  
H: 9-1/4" (236 MM)  
D: 3-5/8" (92 MM)  
C: 18-5/8 OZ (550 CCM)

**X**  
**EXTREME**



3 OZ (100 ML)

14



**CABERNET**  
# 0454/0  
H: 9-3/4" (247 MM)  
D: 4-1/8" (104 MM)  
C: 27 OZ (800 CCM)



**PINOT NOIR**  
# 0454/07  
H: 9-1/2" (243 MM)  
D: 4-1/2" (113 MM)  
C: 26 OZ (770 CCM)



**SHIRAZ**  
# 0454/32  
H: 9-5/8" (244 MM)  
D: 4" (101 MM)  
C: 24 OZ (709 CCM)



**RIESLING/  
SAUVIGNON BLANC**  
# 0454/05  
H: 9-1/2" (240 MM)  
D: 3-3/8" (87 MM)  
C: 16-1/2 OZ (490 CCM)



**OAKED CHARDONNAY**  
# 0454/97  
H: 8-7/8" (227 MM)  
D: 4-1/2" (113 MM)  
C: 22-5/8 OZ (670 CCM)

**ROSÉ**

# 0454/55  
H: 9-1/8" (230 MM)  
D: 3-1/4" (84 MM)  
C: 10-7/8 OZ (322 CCM)



**PROSECCO SUPERIORE**  
# 0454/85  
H: 8-3/4" (222 MM)  
D: 3-1/4" (84 MM)  
C: 10-3/8 OZ (305 CCM)



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

# RIEDEL

GRAPE  VARIETAL SPECIFIC®

—RESTAURANT—



**BORDEAUX GRAND CRU**  
# 0447/00  
H: 10" (255 MM)  
D: 4-1/4" (108 MM)  
C: 32-1/2 OZ (960 CCM)



**OLD WORLD SYRAH**  
# 0447/30  
H: 9-3/8" (238 MM)  
D: 3-3/4" (96 MM)  
C: 21-5/8 OZ (640 CCM)



**NEW WORLD PINOT NOIR**  
# 0447/07  
H: 9" (229 MM)  
D: 4-1/8" (106 MM)  
C: 28-3/4 OZ (850 CCM)



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



**CABERNET/MERLOT**  
# 0446/0  
H: 8-1/2" (217 MM)  
D: 3-3/4" (95 MM)  
C: 20-5/8 OZ (610 CCM)



**OLD WORLD PINOT NOIR**  
# 0446/07  
H: 8-1/2" (215 MM)  
D: 4-1/4" (108 MM)  
C: 23-5/8 OZ (700 CCM)



**ZINFANDEL**  
# 0446/15  
H: 8-3/8" (214 MM)  
D: 3-1/8" (79 MM)  
C: 12-1/2 OZ (370 CCM)



**RIESLING**  
# 0446/15  
H: 8-3/8" (214 MM)  
D: 3-1/8" (79 MM)  
C: 12-1/2 OZ (370 CCM)



**CHARDONNAY/VIIGNIER**  
# 0446/05  
H: 8" (203 MM)  
D: 3-1/8" (79 MM)  
C: 11-7/8 OZ (350 CCM)



**OAKED CHARDONNAY**  
# 0446/97  
H: 7-3/4" (197 MM)  
D: 4-1/4" (108 MM)  
C: 23-5/8 OZ (700 CCM)



**CHAMPAGNE WINE GLASS**  
# 0446/58  
H: 8-3/4" (221 MM)  
D: 3-3/8" (85 MM)  
C: 14-7/8 OZ (440 CCM)



**CHAMPAGNE GLASS**  
# 0446/48  
H: 8-1/2" (217 MM)  
D: 2-5/8" (68 MM)  
C: 8-3/4 OZ (260 CCM)



**WATER**  
# 0446/02  
H: 5-3/4" (145 MM)  
D: 3-1/8" (79 MM)  
C: 11-7/8 OZ (350 CCM)

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## ACCESSORIES



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



# degustazione

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

## NEW 2024



### MISE EN PLACE

# 0489/05  
H: 8-1/2" (217 MM)  
D: 3-1/4" (84 MM)  
C: 16 OZ (455 CCM)



### RED WINE

# 0489/0  
H: 8-7/8" (224 MM)  
D: 3-1/2" (89 MM)  
C: 18-7/8 OZ (560 CCM)



### WHITE WINE

# 0489/01  
H: 8" (205 MM)  
D: 3-1/8" (79 MM)  
C: 11-1/2 OZ (340 CCM)



### CHAMPAGNE FLUTE

# 0489/48  
H: 5" (224 MM)  
D: 3" (78 MM)  
C: 7-1/8 OZ (212 CCM)



### DEGUSTAZIONE O

# 0489/41  
H: 4-5/8" (118 MM)  
D: 3-3/4" (96 MM)  
C: 19-1/4 OZ (570 CCM)

## CE-CALIBRATION MARK\*

To ensure the exact volume is being served every time, these glasses feature calibration marks (0,1 l and 0,2 l) according to EU Directive 2004/22/EC 2004.

Various collection sizes available on request.



## POUR LINE ML

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



## POUR LINE FL. OZ

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

# RIEDEL BYR

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



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



**RUM/AQUAVIT**  
# 0512/10  
H: 8" (205 MM)  
D: 3" (78 MM)  
C: 6-3/4 OZ (200 CCM)



**COGNAC**  
# 0446/71  
H: 7-1/2" (190 MM)  
D: 2-3/4" (70 MM)  
C: 5-7/8 OZ (175 CCM)



**PORT**  
# 0446/60  
H: 6-7/8" (176 MM)  
D: 2-7/8" (72 MM)  
C: 9 OZ (265 CCM)



**BEER**  
# 0446/11  
H: 6-3/4" (170 MM)  
D: 3-3/8" (86 MM)  
C: 16-7/8 OZ (500 CCM)



**SINGLE MALT WHISKY**  
# 0446/80  
H: 4-1/2" (113 MM)  
D: 2-5/8" (68 MM)  
C: 6-3/8 OZ (189 CCM)



**WHISKY**  
# 0480/02  
H: 3-7/8" (100 MM)  
D: 3-1/8" (80 MM)  
C: 14-1/2 OZ (430 CCM)



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

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## WINE FRIENDLY SWIRL restaurant

## MANHATTAN B A R T U M B L E R



**SWIRL RED**  
# 0413/30  
H: 4-3/4" (120 MM)  
D: 3-5/8" (91 MM)  
C: 19-5/8 OZ (580 CCM)



**SWIRL WHITE**  
# 0413/33  
H: 4" (103 MM)  
D: 3-1/8" (81 MM)  
C: 12-7/8 OZ (380 CCM)



**SINGLE OLD FASHIONED**  
# 0419/01  
H: 3-5/8" (93 MM)  
D: 3-1/8" (78 MM)  
C: 9-3/4 OZ (290 CCM)



**DOUBLE OLD FASHIONED**  
# 0419/02  
H: 3-3/4" (97 MM)  
D: 3-3/8" (86 MM)  
C: 12-1/2 OZ (370 CCM)



**HIGHBALL**  
# 0419/04  
H: 5-7/8" (149 MM)  
D: 2-7/8" (72 MM)  
C: 11-7/8 OZ (350 CCM)

# —RESTAURANT O—



STEMLESS RIEDEL  
O PRODUCTION

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



**CABERNET/MERLOT**  
# 0412/0  
H: 4-7/8" (121 MM)  
D: 3-3/4" (95 MM)  
C: 21 OZ (620 CCM)



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



**NEW WORLD PINOT NOIR**  
# 0412/67  
H: 4-7/8" (124 MM)  
D: 4-1/4" (108 MM)  
C: 25-3/4 OZ (760 CCM)



**PINOT/NEBBIOLO**  
# 0412/07  
H: 4-3/8" (110 MM)  
D: 4-1/4" (108 MM)  
C: 23-3/8 OZ (690 CCM)



**RIESLING/SAUVIGNON BLANC**  
# 0412/15  
H: 4-1/4" (108 MM)  
D: 3-1/8" (79 MM)  
C: 12-5/8 OZ (375 CCM)



**VIOGNIER/CHARDONNAY**  
# 0412/05  
H: 3-7/8" (96 MM)  
D: 3-1/8" (79 MM)  
C: 11-3/8 OZ (335 CCM)



**OAKED CHARDONNAY**  
# 0412/97  
H: 3-3/8" (94 MM)  
D: 4-1/4" (108 MM)  
C: 19-5/8 OZ (580 CCM)



**CHAMPAGNE GLASS**  
# 0412/28  
H: 4-3/4" (122 MM)  
D: 2-1/2" (63 MM)  
C: 8-7/8 OZ (264 CCM)



**SPIRITS**  
# 0412/60  
H: 3-1/2" (90 MM)  
D: 2-5/8" (68 MM)  
C: 9 OZ (235 CCM)

## NEW 2024



### ALL PURPOSE TUMBLER

# 0330/20  
H: 4-5/8" (118 MM)  
D: 3-5/8" (92 MM)  
C: 18-5/8 OZ (550 CCM)



**CABERNET/MERLOT**  
# 0789/0  
H: 4-3/4" (121 MM)  
D: 3-7/8" (100 MM)  
C: 22-7/8 OZ (675 CCM)



**PINOT NOIR**  
# 0789/07  
H: 4-3/4" (121 MM)  
D: 3-7/8" (100 MM)  
C: 21-1/4 OZ (630 CCM)



**RIESLING/SAUVIGNON/CHAMPAGNE GLASS**  
# 0789/15  
H: 4-1/4" (109 MM)  
D: 3-1/2" (90 MM)  
C: 14-7/8 OZ (440 CCM)

# RIEDEL BAR

## DRINK SPECIFIC GLASSWARE

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



### SOUR OPTIC\*

# 0417/09  
H: 6-1/2" (165 MM)  
D: 3-3/4" (96 MM)  
C: 7-1/4 OZ (215 CCM)



### NEAT GLASS\*

# 0417/01  
H: 3" (77 MM)  
D: 2-3/8" (70 MM)  
C: 5-7/8 OZ (174 CCM)



### ROCKS GLASS\*

# 0417/02  
H: 3-1/4" (83 MM)  
D: 3-1/4" (82 MM)  
C: 9-5/8 OZ (283 CCM)



### DOUBLE ROCKS GLASS\*

# 0417/07  
H: 4" (103 MM)  
D: 3-1/4" (83 MM)  
C: 12-1/2 OZ (370 CCM)



### HIGHBALL GLASS\*

# 0417/04  
H: 6" (154 MM)  
D: 2-1/2" (65 MM)  
C: 10-1/2 OZ (310 CCM)



### FIZZ GLASS\*

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



### NICK & NORA\*

# 0417/05  
H: 6" (153 MM)  
D: 3" (77 MM)  
C: 4-7/8 OZ (140 CCM)



### NICK & NORA LARGE\*

# 0417/08  
H: 7" (177 MM)  
D: 3-1/8" (80 MM)  
C: 6-5/8 OZ (198 CCM)



### SOUR GLASS\*

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



### COFFEE GLASS\*

# 0417/10  
H: 2-1/2" (63 MM)  
D: 2-1/2" (64 MM)  
C: 3 OZ (90 CCM)



### MIXING GLASS\*

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



ABOUT THE DRINK  
SPECIFIC  
GLASSWARE  
COLLECTION

# RIEDEL BYR

## TUMBLER COLLECTION

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

### RIEDEL SPEY



**SINGLE OLD FASHIONED**  
# 0418/01  
H: 3-1/8" (80 MM)  
D: 3-1/8" (80 MM)  
C: 8-1/4 OZ (245 CCM)



**WHISKY/DOF**  
# 0418/02  
H: 4" (102 MM)  
D: 3-1/4" (82 MM)  
C: 9-3/4 OZ (290 CCM)



**LONGDRINK**  
# 0418/04  
H: 6" (151 MM)  
D: 3-1/8" (77 MM)  
C: 13-3/8 OZ (395 CCM)

### RIEDEL FIRE



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



**LONGDRINK**  
# 0512/04 S1  
H: 6" (151 MM)  
D: 3" (77 MM)  
C: 12-5/8 OZ (375 CCM)

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### OPTICAL O



**WHISKY/DOF**  
# 0512/05  
H: 3-3/4" (96 MM)  
D: 3-1/8" (79 MM)  
C: 11-3/8 OZ (337 CCM)



**LONGDRINK**  
# 0512/90  
H: 4-1/5" (113 MM)  
D: 3-3/4" (95 MM)  
C: 19-5/8 OZ (580 CCM)



**ALL PURPOSE GLASS**  
# 0512/67  
H: 4-7/8" (124 MM)  
D: 4-1/4" (108 MM)  
C: 25-7/8 OZ (765 CCM)

### RIEDEL SHADOWS



**WHISKY/DOF**  
# 0512/02 S5  
H: 4" (102 MM)  
D: 3-1/4" (82 MM)  
C: 10-7/8 OZ (323 CCM)

**SPECIAL ORDER ONLY USA**  
delivery time on request

### RIEDEL FIRE&ICE



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



**WHISKY GREEN**  
# 0512/02G



**WHISKY BLUE**  
# 0512/02B



**WHISKY YELLOW**  
# 0512/02Y



**HAPPY O GREEN**  
# 0412/05g  
H: 3-7/8" (96 MM)  
D: 3-1/8" (79 MM)  
C: 11-3/8 OZ (335 CCM)



**HAPPY O RED**  
# 0412/05r



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



**HAPPY O YELLOW**  
# 0412/05y



**HAPPY O VOL. 2 ORANGE**  
# 0412/05o  
H: 3-7/8" (96 MM)  
D: 3-1/8" (79 MM)  
C: 11-3/8 OZ (335 CCM)



**HAPPY O VOL. 2 AZURE BLUE**  
# 0412/05a



**HAPPY O VOL. 2 VIOLET**  
# 0412/05v



**HAPPY O VOL. 2 CINNABAR RED**  
# 0412/05c

HAPPY **O** WINE TUMBLER

HAPPY **O** Vol. 2

DECANTER · MACHINE-BLOWN · FINE CRYSTAL

# THE ART OF DECANTING WINE

NEW 2024



**RIEDEL MOSEL**

# 1416/03  
H: 11-1/4" (285 MM)  
D: 4-1/4" (108 MM)  
C: 25-3/8 OZ (750 CCM)



**RIEDEL VELOCE DECANTER**

# 1336/13  
H: 10" (255 MM)  
D: 4-3/4" (122 MM)  
C: 25-3/8 OZ (750 CCM)



**SYRAH**

# 1486/13  
H: 9-5/8" (245 MM)  
D: 5-1/2" (139 MM)  
C: 25-3/8 OZ (750 CCM)



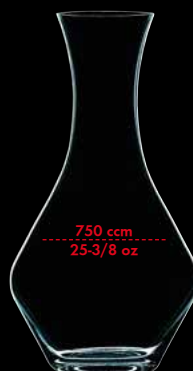
**RIEDEL APPLE NY**

# 1466/13  
H: 7-3/4" (195 MM)  
D: 5-3/8" (136 MM)  
C: 25-3/8 OZ (750 CCM)



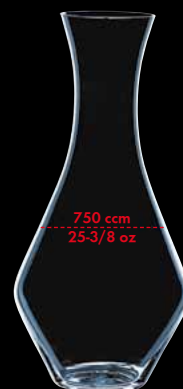
**RIEDEL PERFORMANCE**

# 1490/13  
H: 9-5/8" (245 MM)  
D: 5-1/2" (139 MM)  
C: 25-3/8 OZ (750 CCM)



**CABERNET**

# 1440/13  
H: 9" (230 MM)  
D: 4-7/8" (124 MM)  
C: 25-3/8 OZ (750 CCM)



**MERLOT**

# 1446/14  
H: 9-1/2" (240 MM)  
D: 4-1/2" (115 MM)  
C: 25-3/8 OZ (750 CCM)

## DECANTER · HANDMADE · FINE CRYSTAL

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



HOW TO CLEAN A  
RIEDEL DECANTER

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### ULTRA

# 2400/14  
H: 8-3/8" (225 MM)  
D: 8" (205 MM)  
C: 25-3/8 OZ (750 CCM)



### MEDOC

# 2019/04  
H: 11-3/8" (290 MM)  
D: 4-1/8" (105 MM)  
C: 25-3/8 OZ (750 CCM)



### AMADEO

# 1756/13  
H: 13-7/8" (350 MM)  
D: 8" (205 MM)  
C: 25-3/8 OZ (750 CCM)



### EVE

# 1950/09  
H: 19-7/8" (505 MM)  
D: 8-1/2" (215 MM)  
C: 25-3/8 OZ (750 CCM)



### O SINGLE

# 1414/13  
H: 8-7/8" (225 MM)  
D: 4-3/4" (120 MM)  
C: 25-3/8 OZ (750 CCM)



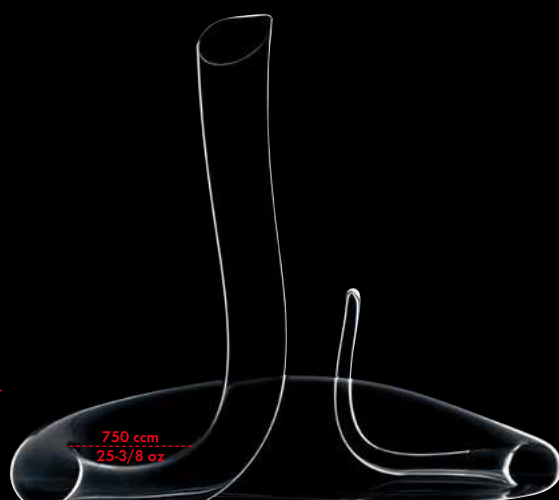
### CORNETTO SINGLE

# 1977/13  
H: 12-3/4" (325 MM)  
D: 4-3/4" (120 MM)  
C: 25-3/8 OZ (750 CCM)



### CURLY CLEAR

# 2011/04 S1  
H: 10-1/2" (265 MM)  
D: 6-3/4" (170 MM)  
C: 25-3/8 OZ (750 CCM)



### MAMBA

# 1950/19  
H: 17-3/4" (325 MM)  
D: 12-3/4" (320 MM)  
C: 25-3/8 OZ (750 CCM)

# ALL ABOUT RIEDEL

## WINE CRITIC ROBERT M. PARKER JR. OF THE WINE ADVOCATE:

*"The finest glasses for both technical and hedonistic purposes are those made by RIEDEL. The effect of these glasses on fine wine is profound. I cannot emphasize enough what a difference they make."*

## Michel Bettane, GUIDE BETTANE ET DESSEAUVES:

*"It takes a great deal of effort for a talented winemaker to produce a good wine. These efforts can be ruined in no time if the wine is not served properly."*

*The quality of the glass plays a crucial role here and RIEDEL produces the largest range of high quality glasses, specifically fine-tuned to fit the predominant wine varieties of the planet. RIEDEL makes it possible to fully appreciate all the nuances of aromas and tastes from the best wines of the world."*

## TIME MAGAZINE:

**"The RIEDEL family has never stamped its name on a single bottle of wine. But over the past 50 years, this Austrian clan of master glassmakers has done more to enhance the oenophile's pleasure than almost any winemaking dynasty."**

## ABOUT RIEDEL CRYSTAL

- RIEDEL CRYSTAL (established 1756) has been producing glass in the heart of Europe for over 265 years and for eleven generations.
- Family owned and operated by GEORG J. RIEDEL (10th generation) and MAXIMILIAN J. RIEDEL (11th generation).
- RIEDEL is recognized worldwide for designing and producing the highest quality glasses and decanters for the enjoyment of wine and spirits.
- Top-rated wineries and restaurants throughout the world use RIEDEL.
- RIEDEL produces collections for every lifestyle and price range, whether for critical wine evaluation, a picnic or dinner. There is a series for every wine lover.

## AT RIEDEL, CONTENT COMMANDS SHAPE

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

- In the late 1950s, CLAUS J. RIEDEL was the first person in history to introduce and develop wine-friendly stemware.
- Wine-friendly stemware translates and delivers the bouquet, taste, balance, and finish of a wine to the senses.
- Based on this principal, RIEDEL introduced the concept of grape-specific glassware.

## WHY SHAPE MATTERS

- Stemware consists of three parts: the bowl, stem and base.
- The height of the stem and the width of the base are part of the glass design (known as the architecture).
- Grape varietal specific stemware features finely-tuned glass bowls consisting of three variables: shape, size, and rim diameter.
- Grape varietal specific stemware has to translate the "message" of wine to the human senses.



ALL ABOUT RIEDEL

## THERE ARE 4 SENSATIONS IN WINE:

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

## THE ARCHITECTURE OF STEMWARE

Comprises three parts: bowl – stem – base.

The design (architecture or construction) of a stemmed glass must ensure that the size, height and width are in perfect harmony. The size of the bowl has to be in proportion to the height of the stem and the width of the base. Respecting the exact ratio between these dimensions ensures the glass is correctly and seamlessly proportioned. Table top “classics” are composed using the magic “golden architectural formula”. Early glass architecture, around 1920, took the lead, spear-headed 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.

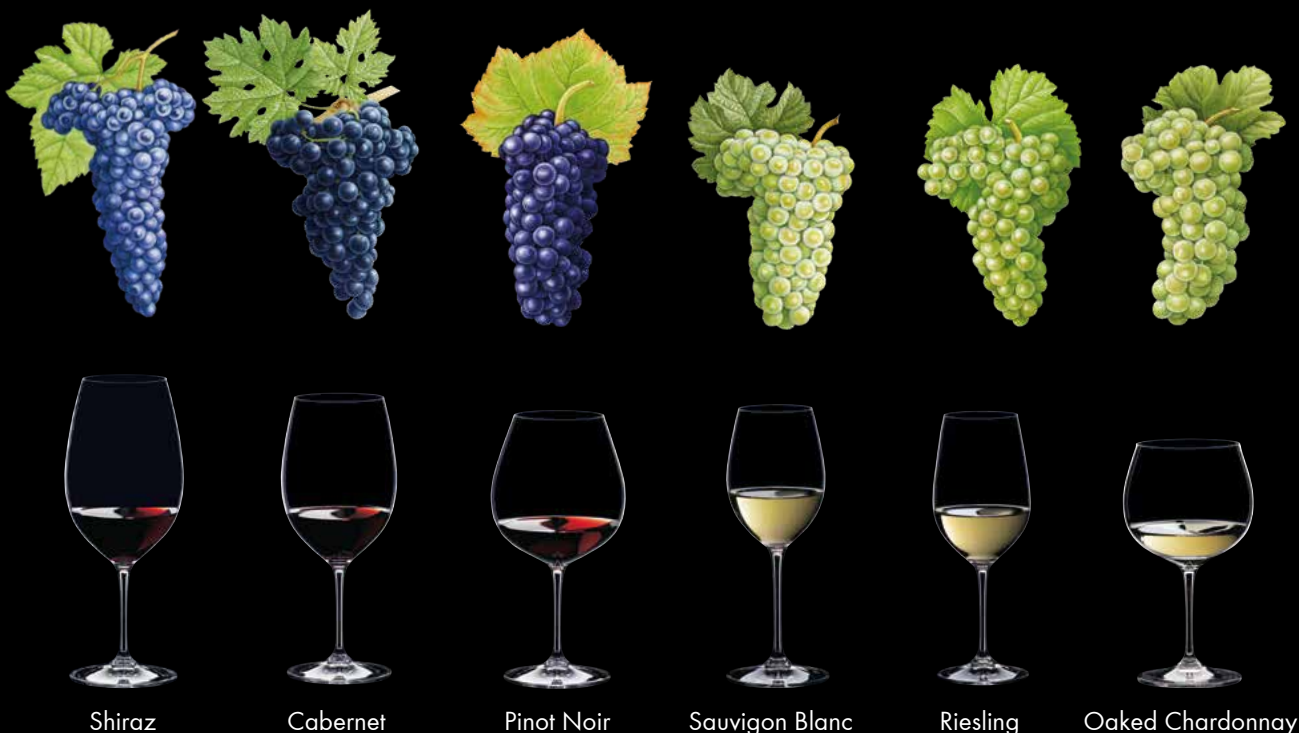
## SERVING TO MAXIMIZE ENJOYMENT

- 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 over-pour the glass.
- The ample, gracious glass volume offers great wines the room to breathe and to express the unique message of the aroma.

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## 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](http://RIEDEL.COM) to identify the right glass for your wine.



Shiraz

Cabernet

Pinot Noir

Sauvignon Blanc

Riesling

Oaked Chardonnay



## IS THERE ONE GLASS FOR ALL MY WINES?

The most versatile shapes for red and white wines are found in the RIEDEL Wine Friendly Collection and the GRAPE@RIEDEL Collection. However, it's important to remember that the shape of the glass does matter for maximum intensity and total enjoyment of wine.

## ONE SIZE FITS ALL? HOW CAN EACH SHAPE PROVIDE A UNIQUE EXPERIENCE FOR MY WINE?

- One glass is not ideal for all styles of wine; a wine's bouquet, taste, balance and finish are all affected by the shape of the glass it is consumed from.
- A wine will display completely different characteristics when served in different glasses.
- These differences can be so great, that when the same wine is served in several different glasses, even experienced wine connoisseurs believe that they are tasting as many different wines as there are 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 adds to the importance of selecting the appropriate glass.
- Wines have two, three or four flavor contributors which are associated with the fermentation process.



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 ageing 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 the skin and juice) and oak influence (malolactic fermentation, gentle wood flavors combined with ageing and aeration).

**CABERNET**  
(30-3/8oz, 860ccm)



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

- There are two reasons why we decant wines:

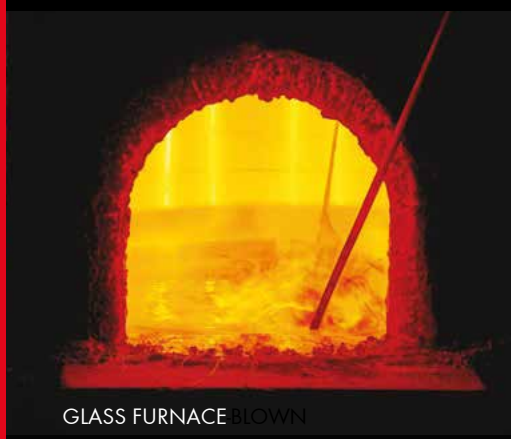
1. Decant an older wine to separate it from its sediment.
2. Decant a younger wine to increase aeration, revealing more complexity, and opening up aromas and flavors.

- To enjoy young wines fully (up to 10 years for both red and white) consider opening them 8–12 hours prior to consumption for aeration, or decant the wine, as this shortens the aeration process.
- The main preservation element in wine is carbon dioxide, which is integrated with the wine during the first (= alcoholic) fermentation.
- Decanting reduces 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 maximise aeration.
- 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 ageing.”

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GLASS FURNACE BLOWN



HANDMADE



BOWL



STEM



BASE



HANDMADE SIGN

# INSTRUCTIONS

## Dishwasher Safe

- Dishwasher safe for 1,000 plus cycles



## Caring for your Riedel Crystal

- Riedel glasses are dishwasher safe
- If available use a stemware rack
- To avoid scratches: Avoid glass contact with other glass or metal
- to avoid stains: use soft water (low mineral content)
- to remove stains: use white vinegar

## Microfiber Polishing Cloth

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



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

## If washing by hand

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

## For a perfect result



CAUTION: A RIEDEL glass is a grape varietal specific wine tool! This shape works best with wines made from specific grapes. Please read the instructions below to guarantee maximum enjoyment. RIEDEL has researched the

grape varietal sensation, leading to the conclusion, on which the world's wine experts agree; that the enjoyment of aroma, taste, texture and finish of a wine, is maximized by using the right "WINE TOOL"

Made in China



# Rules when handling connoisseur glasses



## FILLING THE GLASS

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



## HOLDING THE GLASS

The appropriately filled glass should always be held by the stem rather than the bowl.



## SWIRLING THE GLASS

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



## WHY AND HOW TO DECANT WINES

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



## WINE TEMPERATURE

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

# RIEDEL



## THE WINE GLASS COMPANY

RIEDEL Crystal is a 300 year-old family owned company known for the creation and development of varietal-specific stemware. RIEDEL Crystal was the first in history to recognize that the taste and aroma of a beverage is affected by the shape of the vessel from which it is consumed, and has been recognized for its revolutionary designs complementing alcoholic beverages and other drinks.

Founded in 1756 and pioneering varietal-specific stemware since 1958, RIEDEL has become the brand of choice for wine connoisseurs and drink specialists, hospitality professionals and consumers globally.

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



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