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GRAPE VARIETAL SPECIFIC®

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 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 250 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.

- CLAUS RIEDEL in the late 1950's was the first in history 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 consist of 3 parts the bowl, stem, and base.
- The height of the stem and the width of base are part of the glass design (known as the architecture).
- Grape varietal specific stemware features finely-tuned glass bowls consisting of 3 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 wine aroma (quality and intensity).
- 2. Texture:** Grape varietal specific stemware highlights the exciting variable mouth feel of wine (watery, creamy, silky, velvety).
- 3. Flavor:** Grape varietal specific stemware creates balanced interaction between fruit, minerality, acidity and bitter components.
- 4. Finish:** Grape varietal specific stemware offers a pleasant, seamless, harmonious, long lasting after taste.

ARCHITECTURE OF STEMWARE

Is determined by three parts: Bowl – Stem – Base. The design (the architecture or construction) of a stemmed glass has to relate harmoniously in size, height and width.

The size of the bowl has to correspond and synchronize with the height of the stem and the width of the base. The relation of these measurements, determines the seamless proportion among the three parts.

Table top long term "classics" are composed by the magic "golden architectural formula".

Early glass architecture around 1920 took the lead, spear headed by three Viennese Architects (Loos, Hoffmann, Ertl). Claus Riedel's designs from the late 1950's, reestablished and took on this concept as well as influence from French and Irish classics; featuring this eye pleasing "construction".

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 5 oz.: Never over-pour the glass.
- The ample, gracious glass volume offers great wines the room to breathe and to express the unique aroma message.

CARING FOR YOUR RIEDEL CRYSTAL

- ALL RIEDEL GLASSES ARE DISHWASHER SAFE!
- RIEDEL exclusively recommends Miele dishwashers; laboratory testing has shown that RIEDEL glasses have an estimated life-span of 1,500 washing cycles when washed properly in a Miele dishwasher. This is the statistical equivalent of the average number of washes during a 20 year timeframe.
- 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 at boiling temperature (to kill bacteria) 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 odor, as this can taint the glass and have an effect on the wines aroma

FINDING THE RIGHT RIEDEL GLASS

- RIEDEL offers both „varietal specific“ glasses for true wine lovers and “wine friendly” glasses for casual wine drinkers.
- Use stemmed glassware for fine dining and stemless for casual dining.
- Plan to invest (\$) in ONE glass as much as you spend on average for a bottle of wine.
- When you choose a grape varietal specific RIEDEL glass, know it is built for a purpose, 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“ meant to unlock the most elusive characteristics.
- Visit our Wine Glass Guide on WWW.RIEDEL.COM to identify the right glass for your wine.

IS THERE ONE GLASS FOR ALL MY WINES?

The most versatile shape for red and white wines is our OUVERTURE Magnum and the Riesling Grand Cru/ Chianti Classico (available in all varietal specific RIEDEL lines) but remember, shape does matter for maximum intensity and total wine enjoyment.

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

- One glass is not ideal for all styles of wines, 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 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 varietals 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 to the fermentation.



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 why 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."

LEAD CRYSTAL?

Ravenscroft discovered in 1674 the positive effect of adding lead oxide to the glass composition (quartz, chalk, soda and potassium). Since then the finest glassware, in the highest quality, has been executed in lead crystal. Today the word "lead" has a negative connotation. However the lead oxide in glass is totally integrated into the molecular structure which allows us to continue to use it. Regarding lead leaching, world wide legal standards are met and surpassed. This legal official authorization to continue to produce drinking vessels executed in lead crystal proves that consumers (including children) may use lead crystal on a daily basis and do not need to be concerned about an additional health risk.

WHY IS RIEDEL USING LEAD CRYSTAL?

We at RIEDEL believe in the highest quality, which comes with superior execution in terms of glass color, brilliance and exceptional ring. Mold seams can be gently removed though fire polishing, which gives lead crystal pieces an unsurpassed finish. The microscopic roughness of the surface of lead crystal glass allows wine to develop more intense aromas, further adding to its pleasure.

HAND-MADE PRODUCT

The origin of blown glassware dates back 2000 years, the Romans where the first to use this technique. At RIEDEL, in Kufstein, we exclusively produce hand-made glass. Each hand-made, mouth-blown item is individually crafted by our Austrian 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 hand crafting, small tolerances in the size and weight of each glass, tiny bubbles/inclusions and light surface variations are a feature and an acceptable part of the process.



	SOMMELIERS BLACK TIE		SOMMELIERS		VITIS		GRAPE		VINUM EXTREME		VINUM XL		VINUM		TYROL		WINE		O		
	# 4100	PAGE	# 4400	PAGE	# 0403	PAGE	# 6404	PAGE	# 4444	PAGE	# 6416	PAGE	# 6416	PAGE	# 0405	PAGE	# 6448	PAGE	# 0414	PAGE	
Ajaccio	15	16	15	19	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Ajaccio
Albariño	0	16	0	18	0	23	05	26			55	29	05	33	05	40	05	42	05	46	Albariño
Aligoté	0	16	0	18			05	26			55	29	05	33	05	40	05	42	05	46	Aligoté
Alsace Grand Cru	15	16	15	19	15	24	15	26	05	28	51	29	15	32	15	40	05	42	15	46	Alsace Grand Cru
Amarone	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Amarone
Aperitif			4200/06	22																	Aperitif
Apple			4200/04	22																	Apple
Apricot Brandy			4200/06	22																	Apricot Brandy
Aquavit											10	30									Aquavit
Armagnac			71	21									71	34					60	46	Armagnac
Armagnac (mature)			70	21									71	34					60	46	Armagnac (mature)
Armagnac (young)			71	21									71	34					60	46	Armagnac (young)
Ausbruch			55	20			05	26	55	28	55	29	33	32	05	40	05	42	60	46	Ausbruch
Auslese			55	20			05	26	55	28	55	29	33	32	05	40	05	42	60	46	Auslese
Barbaresco	16	15	16	17	07	23	07	25	07	27	67	29	07	32			07	41	07	46	Barbaresco
Barbera	30	15	30	18	30	23	30	25	30	27			30	31	30	39	30	41	30	45	Barbera
Bardolino	15	16	15	18	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Bardolino
Barolo	16	15	16	17	07	23	07	25	07	27	67	29	07	32			07	41	07	46	Barolo
Barsac			55	20			05	26	55	28	55	29	33	32	05	40	05	42	05	46	Barsac
Beaujolais Cru	16	15	16	17	07	23	07	25	07	27	67	29	07	32			07	41	07	46	Beaujolais Cru
Beaujolais Nouveau	15	16	15	18	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Beaujolais Nouveau
Beerenauslese			55	20			05	26	55	28	55	29	33	32	05	40	05	42	05	46	Beerenauslese
Berry Brandies																			60	46	Berry Brandies
Bitters																					Bitters
Blanc du Bois	33	16	33	19									33	32							Blanc du Bois
Blauburgunder	16	15	16	17	07	23	07	25	07	27	67	29	07	32			07	41	07	46	Blauburgunder
Blauer Portugieser	15	16	15	18	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Blauer Portugieser
Blaufränkisch	30	15	30	18	30	23	30	25	30	27			30	31	30	39	30	41	30	45	Blaufränkisch
Bordeaux (mature)	0	16	0	18			0	25			55	29	05	33	05	40	05	42	05	46	Bordeaux (mature)
Bordeaux (red)	00	15	00	17	0	23	0	25	0	27	00	29	0	31	0	39	0	41	0	45	Bordeaux (red)

	SOMMELIERS BLACK TIE		SOMMELIERS		VITIS		GRAPE		VINUM EXTREME		VINUM XL		VINUM		TYROL		WINE		O		
	# 4100	PAGE	# 4400	PAGE	# 0403	PAGE	# 6404	PAGE	# 4444	PAGE	# 6416	PAGE	# 6416	PAGE	# 0405	PAGE	# 6448	PAGE	# 0414	PAGE	
Bordeaux (white)	0	16	0	19			05	26			55	29	05	33	05	40	05	42	05	46	Bordeaux (white)
Bouvier	33	16	33	19			05	26			55	29	33	32	05	40	05	42	05	46	Bouvier
Brandy			71	22									71	34					60	46	Brandy
Brunello di Montalcino													90	31							Brunello di Montalcino
Burgundy (red)	16	15	16	17	07	23	07	25	07	27	67	29	07	32			07	41	07	46	Burgundy (red)
Burgundy (white)	07	16	07	19	97	24	97	26	97	28	57	30	97	33			97	42	97	46	Burgundy (white)
Cabernet Franc	00	15	00	17	0	23	0	25	0	27	00	29	0	31	0	39	0	41	0	45	Cabernet Franc
Cabernet Sauvignon	00	15	00	17	0	23	0	25	0	27	00	29	0	31	0	39	0	41	0	45	Cabernet Sauvignon
Cahors	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Cahors
Calvados			71	22									71	34					60	46	Calvados
Carignan	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Carignan
Carmenère	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Carmenère
Cava	28	16	08	20	08	24	28	26	08	28	55	29	08	33			08	42	08	47	Cava
Chablis	0	16	0	19			05	26			28	30	05	33	05	40	05	42	05	46	Chablis
Champagne	28	16	08, 28	20	08	24	28	26	08	28	28	30	08, 48	33, 34			08	42	08	47	Champagne
Champagne Cocktail	28	16	88	20	08	24	28	26	08	28	57	30	08	33			08	42	08	47	Champagne Cocktail
Chardonnay (oaked)	07	16	07	19	97	24	97	26	97	28	55	29	97	33			97	42	97	46	Chardonnay (oaked)
Chardonnay (unoaked)	0	16	0	19			05	26			51	29	05	33	05	40	05	42	05	46	Chardonnay (unoaked)
Chardonnay New World (oaked)	07	16	07	19	97	24	97	26	97	28	57	29	97	33			97	42	97	46	Chardonnay New World (oaked)
Chasselas	33	16	33	19			05	26			55	29	33	32	05	40	05	42	05	46	Chasselas
Châteauneuf-du-Pape	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Châteauneuf-du-Pape
Chenin Blanc	33	16	33	19			05	26			55	29	33	32	05	40	05	42	05	46	Chenin Blanc
Chianti Classico	15	16	15	18	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Chianti Classico
Cocktails					17	24	17	26			37	30	77	35			77	47			Cocktails
Cognac V.S.O.P.			71	22									71	34					60	46	Cognac V.S.O.P.
Cognac XO			70	21									71	34					60	46	Cognac XO
Cointreau			4200/03	22									70	34					60	46	Cointreau
Colheitas			60	21									60	35					60	46	Colheitas
Condrieu	0	16	0	19			05	26			55	29	05	33	05	40	05	42	05	46	Condrieu
Cornas	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Cornas

	SOMMELIERS BLACK TIE		SOMMELIERS		VITIS		GRAPE		VINUM EXTREME		VINUM XL		VINUM		TYROL		WINE		O		
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Cortese	0	16	0	19			05	26			55	29	05	33	05	40	05	42	05	46	Cortese
Corton-Charlemagne	07	16	07	19	97	24	97	26	97	28	57	30	97	33			97	42	97	46	Corton-Charlemagne
Côte Rôtie	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Côte Rôtie
Côtes de Provence							15	18													Côtes de Provence
Côtes du Rhône	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Côtes du Rhône
Côtes du Rhône rosé							15	18													Côtes du Rhône rosé
Côtes du Roussillon	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Côtes du Roussillon
Côtes du Ventoux	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Côtes du Ventoux
Coulée de Serrant	33	16	33	19			05	26					33	32	05	40	05	42	05	46	Coulée de Serrant
Crianza													31	31							Crianza
Crozes Hermitage	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Crozes Hermitage
Cuvée Prestige	28	16	28	20	08	24	28	26	08	28	28	30	48	34			08	42	08	47	Cuvée Prestige
Daiginjo (Ricewine)													75	33							Daiginjo (Ricewine)
Dessertwine	33	16	33,55	19, 20			05	26	55	28	55	29	33	32	05	40	05	42	05	46	Dessertwine
Digestifs													71	34					60	46	Digestifs
Dolcetto	15	16	15	18	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Dolcetto
Domina	00	15	00	17	0	23	0	25	0	27	0	31	0	39	0	41	0	45	0	45	Domina
Dornfelder	15	16	15	18	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Dornfelder
Echézéaux	16	15	16	17	07	23	07	25	07	27	67	29	07	32			07	41	07	46	Echézéaux
Fendant	33	16	33	19			05	26			55	29	33	32	05	40	05	42	05	46	Fendant
Fernet													71	34					60	46	Fernet
Freisa	15	16	15	18	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Freisa
Fronsac	00	15	00	17	0	23	0	25	0	27	00	29	0	31	0	39	0	41	0	45	Fronsac
Fumé Blanc	33	16	33	19			05	26			55	29	33	32	05	40	05	42	05	46	Fumé Blanc
Furmint (dry)	33	16	33	19	15	24	15	26	05	28	51	29	33	32	15	40	15	42	15	46	Furmint (dry)
Gamay	16	15	16	17	07	23	07	25	07	27	67	29	07	32			07	41	07	46	Gamay
Gelber Muskateller	33	16	33	19	15	24	15	26	05	28	51	29	33	32	15	40	15	42	15	46	Gelber Muskateller
Gewürztraminer	33	16	33	19	15	24	15	26	05	28	51	29	33	32	15	40	15	42	15	46	Gewürztraminer
Gin																					Gin
Gran Reserva													31	18							Gran Reserva

	SOMMELIERS BLACK TIE		SOMMELIERS		VITIS		GRAPE		VINUM EXTREME		VINUM XL		VINUM		TYROL		WINE		O		
	# 4100	PAGE	# 4400	PAGE	# 0403	PAGE	# 6404	PAGE	# 4444	PAGE	# 6416	PAGE	# 6416	PAGE	# 0405	PAGE	# 6448	PAGE	# 0414	PAGE	
Grand Marnier													70	34					60	46	Grand Marnier
Grappa													70	34					60	46	Grappa
Graubernatsch													25	32							Graubernatsch
Graves blanc	0	16	0	19			05	26			55	29	05	33	05	40	05	42	05	46	Graves blanc
Graves rouge	00	15	00	17	0	23	0	25	0	27	00	29	0	31	0	39	0	41	0	45	Graves rouge
Grenache	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Grenache
Grignolino	15	16	15	18	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Grignolino
Grüner Veltliner	15	16	6400/15	19	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Grüner Veltliner
Gutedel			0	19			05	26			55	29	05	33	05	40	05	42	05	46	Gutedel
Hermitage (blanc)	0	16	0	19			05	26			55	29	05	33	05	40	05	42	05	46	Hermitage (blanc)
Hermitage (red)	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Hermitage (red)
Icewine									55	28											Icewine
Jerez			16	17																	Jerez
Juniper																					Juniper
Jurançon moelleux			55	20			05	26	55	28	55	29	33	32	05	40	05	42	05	46	Jurançon moelleux
Jurançon Sec	15	16	15	19	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Jurançon Sec
Kalterer See Auslese													25	32							Kalterer See Auslese
Kerner	0	16	0	19			05	26			55	29	05	33	05	40	05	42	05	46	Kerner
Kernobst			4200/04	22																	Kernobst
Kir	28	16	88	20	08	24	08	26	08	28	28	30	08	33			08	42	08	47	Kir
Kirsch			4200/06	22																	Kirsch
Koshu	33	16	33	19									33	32							Koshu
Lagrein	15	16	15	18	15	24	15	26	05	28	51	29	25	32	15	40	15	42	15	46	Lagrein
Lambrusco	33	16	33	19	15	24	15	26	05	28	51	29	33	32	15	40	15	42	15	46	Lambrusco
LBV (Late Bottled Vintage)			60	21									60	35					60	46	LBV (Late Bottled Vintage)
Listrac	00	15	00	17	0	23	0	25	0	27	00	29	0	31	0	39	0	41	0	45	Listrac
Loire (Blanc)	33	16	33	19	15	24	15	26	05	28	51	29	33	32	15	40	15	42	15	46	Loire (Blanc)
Loupiac			55	20			05	26	55	28	55	29	33	32	05	40	05	42	05	46	Loupiac
Madeira			60	21									60	35					60	46	Madeira
Madiran	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Madiran

	SOMMELIERS BLACK TIE		SOMMELIERS		VITIS		GRAPE		VINUM EXTREME		VINUM XL		VINUM		TYROL		WINE		O		
	# 4100	PAGE	# 4400	PAGE	# 0403	PAGE	# 6404	PAGE	# 4444	PAGE	# 6416	PAGE	# 6416	PAGE	# 0405	PAGE	# 6448	PAGE	# 0414	PAGE	
Malagousia	33	16	33	19									33	32					30	45	Malagousia
Malbec	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Malbec
Malt Whisky													80	35					60	46	Malt Whisky
Malvazija Istriana	33	16	33	19									33	32							Malvazija Istriana
Maraschino									4200/06	22			17	35					60	46	Maraschino
Marc									4200/03	22			70	34					60	46	Marc
Margaux	00	15	00	17	0	23	0	25	0	27	00	29	0	31	0	39	0	41	0	45	Margaux
Marsala													60	35					60	46	Marsala
Marsannay rosé													15	18	15	24	15	26	05	28	Marsannay rosé
Marsanne	0	16	0	18									55	29	05	26	55	29	05	33	Marsanne
Martini													17	22	17	24	17	26	37	30	Martini
Médoc	00	15	00	17	0	23	0	25	0	27	00	29	0	31	0	39	0	41	0	45	Médoc
Melon de Bourgogne (Muscadet)	0	16	0	19									05	26					55	29	Melon de Bourgogne (Muscadet)
Merlot	00	15	00	17	0	23	0	25	0	27	00	29	0	31	0	39	0	41	0	45	Merlot
Meursault	07	16	07	19	97	24	97	26	97	28	57	30	97	33					97	42	Meursault
Monbazillac	33	16	55	20									05	26	55	28	55	29	33	32	Monbazillac
Montagny	0	16	0	19									55	29	05	26	55	29	05	33	Montagny
Montepulciano	15	16	15	18	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Montepulciano
Montrachet	07	16	07	19	97	24	97	26	97	28	57	30	97	33					97	42	Montrachet
Montsant	30	15	30	18									41	29							Montsant
Morillon	0,07	16	0,07	19	97	24	05,97	26	97	28	55,57	29,30	05,97	33	05	40	05,97	42	5,97	46	Morillon
Mosel-Saar-Ruwer	15	16	01,15	19	15	24	15	26	05	28	51	29	01,15	33,32	15	40	15	42	15	46	Mosel-Saar-Ruwer
Moulin à vent	16	15	16	17	07	23	07	25	07	27	67	29	07	32					07	41	Moulin à vent
Moulis	00	15	00	17									0	25	0	27	00	29	0	31	Moulis
Mourvèdre	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Mourvèdre
Müller-Thurgau	33	16	33	19	15	24	15	26	05	28	51	29	33	32	15	40	15	42	15	46	Müller-Thurgau
Muscadet	0	16	0	19									55	29	05	26	55	29	05	33	Muscadet
Muscadine	0	16	0	19									55	29	05	26	55	29	05	33	Muscadine
Musigny	16	15	16	17	07	23	07	25	07	27	67	29	07	32					07	41	Musigny
Muskateller	33	16	33	19	15	24	15	26	05	28	51	29	33	32	15	40	15	42	15	46	Muskateller

	SOMMELIERS BLACK TIE		SOMMELIERS		VITIS		GRAPE		VINUM EXTREME		VINUM XL		VINUM		TYROL		WINE		O		
	# 4100	PAGE	# 4400	PAGE	# 0403	PAGE	# 6404	PAGE	# 4444	PAGE	# 6416	PAGE	# 6416	PAGE	# 0405	PAGE	# 6448	PAGE	# 0414	PAGE	
Muskat-Ottonel	33	16	33	19	15	24	15	26	05	28	51	29	33	32	15	40	15	42	15	46	Muskat-Ottonel
Nebbiolo	16	15	16	17	07	23	07	25	07	27	67	29	07	32	07	41	07	41	07	46	Nebbiolo
Neuburger	0	16	0	19			05	26			55	29	05	33	05	40	05	42	05	46	Neuburger
Noilly Prat			60	21							60	35									Noilly Prat
Nuits Saint Georges	16	15	16	17	07	23	07	25	07	27	67	29	07	32			07	41	07	46	Nuits Saint Georges
Obstler																					Obstler
Orvieto Classico			15	19	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Orvieto Classico
Palomino (except Sherry)	0	16	0	19			05	26			55	29	05	33	05	40	05	42	05	46	Palomino (except Sherry)
Palomino (Sherry)			16	17							60	35									Palomino (Sherry)
Patrimonio	15	16	15	18	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Patrimonio
Pauillac	00	15	00	17	0	23	0	25	0	27	00	29	0	31	0	39	0	41	0	45	Pauillac
Pear																					Pear
Petite Sirah	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Petite Sirah
Picolit	33	16	55	20			05	26	55	28	55	29	33	32	05	40	05	42	05	46	Picolit
Pinot (Blanc, Grigio, Gris)	0	16	0	19			05	26			55	29	05	33	05	40	05	42	05	46	Pinot (Blanc, Grigio, Gris)
Pinot Noir	16	15	16	17	07	23	07	25	07	27	67	29	07	32	07	41	07	41	07	46	Pinot Noir
Pinotage	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Pinotage
Pomerol	00	15	00	17	0	23	0	25	0	27	00	29	0	31	0	39	0	41	0	45	Pomerol
Pommard	16	15	16	17	07	23	07	25	07	27	67	29	07	32	07	41	07	41	07	46	Pommard
Pouilly Fumé	33	16	33	19	15	24	15	26	05	28	51	29	33	32	15	40	15	42	15	46	Pouilly Fumé
Pouilly-Fuissé	07	16	07	19	97	24	97	26	97	28	57	30	97	33			97	42	97	46	Pouilly-Fuissé
Primitivo	15	16	15	18	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Primitivo
Priorato	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Priorato
Prosecco	28	16	08, 88	20	28	24	28	26	08	28	28	30	08, 48	33, 34			08	42	08	47	Prosecco
Quarts de Chaume	33	16	55	20			05	26	55	28	55	29	33	32	05	40	05	42	05	46	Quarts de Chaume
Raspberry Brandy																					Raspberry Brandy
Recioto di Soave	33	16	55	20			05	26	55	28	55	29	33	32	05	40	05	42	05	46	Recioto di Soave
Ribera del Duero			31	18									31	31							Ribera del Duero
Ribolla Gialla	0	16	0	19			05	26			55	29	05	33	05	40	05	42	05	46	Ribolla Gialla
Riesling (Kabinett)	15	16	01, 15	19	15	24	15	26	05	28	51	29	01, 15	33, 32	15	40	15	42	15	46	Riesling (Kabinett)

	SOMMELIERS BLACK TIE		SOMMELIERS		VITIS		GRAPE		VINUM EXTREME		VINUM XL		VINUM		TYROL		WINE		O			
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Riesling (late harvest dry)	15, 07	16	15, 07	19	15, 97	24	15, 97	26	05, 97	28	51, 57	29, 30	15, 97	32, 33	15	40	15, 97	42	15, 97	46	Riesling (late harvest dry)	
Riesling Smaragd	15, 07	16	15, 07	19	15, 97	24	15, 97	26	05, 97	28	51, 57	29, 30	15, 97	32, 33	15	40	15, 97	42	15, 97	46	Riesling Smaragd	
Rioja			31	18									31	31							Rioja	
Romanée Saint Vivant	16	15	16	17	07	23	07	25	07	27	67	29	07	32			07	41	07	46	Romanée Saint Vivant	
Rosé			04	22																	Rosé	
Rosé Champagne	28	16	28	20	08	24	28	26	08	28	28	30	48	34			08	42	08	47	Rosé Champagne	
Roter Vellliner	15	16	15	19	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Roter Vellliner	
Rotgipfler	15	16	15	19	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Rotgipfler	
Ruländer	15	16	15	19	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Ruländer	
Rum			71	21							71	34								60	46	Rum
Saint Joseph	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Saint Joseph	
Sancerre	33	16	33	19	15	24	15	26	05	28	51	29	33	32	15	40	15	42	15	46	Sancerre	
Sangiovese	15	16	15	18	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Sangiovese	
Sangiovese Grosso													90	31							Sangiovese Grosso	
Santenay	16	15	16	17	07	23	07	25	07	27	67	29	07	32	07	41	07	41	07	46	Santenay	
Sauternes	33	16	55	20			05	26	55	28	55	29	33	32	05	40	05	42	05	46	Sauternes	
Sauvignon Blanc	0, 33	16	0, 33	19	15	24	15, 05	26	05	28	51	29	05, 33	33, 32	15	40	15	42	15	46	Sauvignon Blanc	
Sauvignon blanc(Barrique)	0, 07	16	0, 07	19	97	24	05, 97	26	97	28	55, 57	29, 30	05, 97	33	05	40	05, 97	42	05, 97	46	Sauvignon blanc(Barrique)	
Sauvignon-Sémillon	33	16	33	19			05	26			55	29	33	32	05	40	05	42	05	46	Sauvignon-Sémillon	
Sauvignon-Sémillon (Barrique)	0	16	0	19			05	26			55	29	05	33	05	40	05	42	05	46	Sauvignon-Sémillon (Barrique)	
Scheurebe	15	16	15	19	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Scheurebe	
Schilcher	15	16	15	18	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Schilcher	
Sekt	28	16	88	20	08	24	08	26	08	28	28	30	08	33	08	42	08	42	08	47	Sekt	
Sémillon	33	16	33	19			05	26			55	29	33	32	05	40	05	42	05	46	Sémillon	
Sherry			16	17																	Sherry	
Shiraz	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Shiraz	
Single Malt Whisky			80	21							80	35									Single Malt Whisky	
Slivowitz			4200/06	22							17	35								60	46	Slivowitz
Smaragd	15, 07	16	15, 7	19	15, 97	24	15, 97	26	05, 97	28	51, 57	29, 30	15, 97	32, 33	15	40	15, 97	42	15, 97	46	Smaragd	
Soave			05	20	15	24	05	26	05	28	55	29	05	33	05	40	05	42	05	46	Soave	

	SOMMELIERS BLACK TIE		SOMMELIERS		VITIS		GRAPE		VINUM EXTREME		VINUM XL		VINUM		TYROL		WINE		O		
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Soft Fruit			4200/06	22									17	35					60	46	Soft Fruit
Sparkling wine					08	24	28	26	08	28	28	30	08	33			08	42	08	47	Sparkling wine
Spätrot-Rotgipfler	33	16	33	19			05	26					05	33	05	40	05	42	05	46	Spätrot-Rotgipfler
Spirits													17	35					60	46	Spirits
St. Aubin	07	16	07	19	97	24	97	26	97	28	57	30	97	33			97	42	97	46	St. Aubin
St. Emilion	00	15	00	17	0	23	0	25	0	27	00	29	0	31	0	39	0	41	0	45	St. Emilion
St. Estèphe	00	15	00	17	0	23	0	25	0	27	00	29	0	31	0	39	0	41	0	45	St. Estèphe
St. Joseph (white)	0	16	0	19			05	26			55	29	05	33	05	40	05	42	05	46	St. Joseph (white)
St. Julien	00	15	00	17	0	23	0	25	0	27	00	29	0	31	0	39	0	41	0	45	St. Julien
St. Laurent	16	15	16	17	07	23	07	25	07	27	67	29	07	32	07	41	07	41	07	46	St. Laurent
Stone Fruit													17	35					60	46	Stone Fruit
Sylvaner	33	16	33	19			05	26			55	29	33	32	05	40	05	42	05	46	Sylvaner
Syrah	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Syrah
Tannat	30	15	30	18	30	23	30	25	30	27	41	29	30	31	30	39	30	41	30	45	Tannat
Tawny Port			60	21									60	35					60	46	Tawny Port
Tempranillo			31	18									31	31			0	41			Tempranillo
Tequila			16	17																	Tequila
Tequila Reposado			16	17																	Tequila Reposado
Teroldego	15	16	15	18	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Teroldego
Tinto Reserva			31	18									31	31							Tinto Reserva
Tokaji	33	16	33	19			15	26	55	28	51	29	33	32	30	39	15	42	15	46	Tokaji
Touriga Nacional							30	25					30	31	15	40	30	41	30	45	Touriga Nacional
Traminer	33	16	33	19	15	24	15	26	05	28	51	29	33	32	15	40	15	42	15	46	Traminer
Trebbiano	0	16	0	19			05	26			55	29	05	33	05	40	05	42	05	46	Trebbiano
Tresternbrände			4200/03	22									70	34					60	46	Tresternbrände
Trockenbeerenauslese	33	16	55	20					55	28			33	32	05	40					Trockenbeerenauslese
Trollinger	15	16	15	18	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Trollinger
Underberg																					Underberg
Underberg/Bitters																					Underberg/Bitters
V.S.O.P. Cognac			71	21									71	34					60	46	V.S.O.P. Cognac

	SOMMELIERS BLACK TIE		SOMMELIERS		VITIS		GRAPE		VINUM EXTREME		VINUM XL		VINUM		TYROL		WINE		O			
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Vermouth			16	17																	Vermouth	
Vernaccia	15	16	15	19	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Vernaccia	
Vernatsch	15	16	15	18	15	24	15	26	05	28	51	29	25	32	15	40	15	42	15	46	Vernatsch	
Vin de Corse	15	16	15	19	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Vin de Corse	
Vin de Savoie (blanc)	0	16	0	19			05	26			55	29	05	33	05	40	05	42	05	46	Vin de Savoie (blanc)	
Vins Liqueureux	33	16	55	20			05	26	55	28	55	29	33	32	05	40	05	42	05	46	Vins Liqueureux	
Vinsanto			60	21									60	35					60	46	Vinsanto	
Vintage Champagne	28	16	28	20	08	24	28	26	08	28	28	30	48	34			08	42	08	47	Vintage Champagne	
Vintage Port			60	21									60	35					60	46	Vintage Port	
Vintage SparklingWine	28	16	28	20	08	24	28	26	08	28	28	30	48	34	05	40	08	24	08	47	Vintage SparklingWine	
Viognier	0	16	0	19			05	26			55	29	05	33			05	42	05	46	Viognier	
Vodka																					Vodka	
Volnay	16	15	16	17	07	23	07	25	07	27	67	29	07	32			07	41	07	46	Volnay	
Vosne-Romanée	16	15	16	17	07	23	07	25	07	27	67	29	07	32			07	41	07	46	Vosne-Romanée	
Vougeot	16	15	16	17	07	23	07	25	07	27	67	29	07	32	15	40	07	41	07	46	Vougeot	
Vouvray	15	16	15	19	15	24	15	26	05	28	51	29	15	32			15	42	15	46	Vouvray	
Water			20	20									20	30	02,40,43	34,36	15	40		01	47	Water
Weißherbst	15	16	15	19	15	24	15	26	05	28	51	29	15	32	15	40	15	42	15	46	Weißherbst	
Welschriesling	15	16	15	19	15	24	15	26	05	28	51	29	15	32			15	42	15	46	Welschriesling	
Whisky/Whiskey			80	21									80	35					60,02	46,47	Whisky/Whiskey	
Williams			4200/04	22																	Williams	
XO Cognac			70	21									71	34	05	40			60	46	XO Cognac	
Zierfandler	33	16	33	19			05	26			55	29	33	32	15	40	05	42	05	46	Zierfandler	
Zinfandel	15	16	15	18	15	24	15	26	05	28	51	29	15	32	30	39	15	42	15	46	Zinfandel	
Zweigelt	30	15	30	18	30	23	30	25	30	27	41	29	30	31			30	41	30	45	Zweigelt	

Grape varieties edited by KORNEIL DURA. This list may not cover every variety of drink.



sommeliers black tie **LEAD CRYSTAL • MOUTH-BLOWN IN AUSTRIA**

- SOPHISTICATED AND REFINED
- GRAPE VARIETAL SPECIFIC
- DISHWASHER SAFE

SOMMELIERS BLACK TIE (2008): was launched in 2008 to celebrate the 50th anniversary of the iconic Sommeliers Burgundy Grand Cru glass. The Red Wine glasses are highlighted by a tall black stem and the White Wine glasses feature a black base, making this one of our most exciting collections. **SOMMELIERS BLACK TIE** is executed in lead crystal, mouth-blown in Austria.



4100/00
BORDEAUX
GRAND CRU

Design 2008

282 mm 860 ccm
11" 30-3/8 oz



4100/16
BURGUNDY
GRAND CRU

Design 2008

276 mm 1050 ccm
10-7/8" 37 oz



4100/30
HERMITAGE

Design 2008

265 mm 590 ccm
10-3/8" 20-3/4 oz



4100/0
MATURE
BORDEAUX

Design 2008

242 mm 350 ccm
9-1/2" 12-3/8 oz



4100/15
RIESLING
GRAND CRU

Design 2008

252 mm 380 ccm
9-7/8" 13-3/8 oz



4100/33
LOIRE

Design 2008

244 mm 350 ccm
9-5/8" 12-3/8 oz



4100/07
MONTRACHET

Design 2008

229 mm 500 ccm
9" 17-5/8 oz



4100/28
VINTAGE
CHAMPAGNE
GLASS

Design 2008

262 mm 330 ccm
10-3/8" 11-5/8 oz

sommeliers LEAD CRYSTAL • MOUTH-BLOWN IN AUSTRIA

- RIEDEL'S BENCHMARK IN QUALITY
- THE FIRST VARIETAL SPECIFIC STEMWARE LINE
- DISHWASHER SAFE

SOMMELIERS (1973): Professor **CLAUS J. RIEDEL** was the first designer to recognize that the bouquet, taste, balance and finish of wines are affected by the shape of the glass from which they are consumed. More than 50 years ago he began his pioneering work to create stemware that would match and complement different wines and spirits. In the late 1950s, **RIEDEL** started to produce glasses which at that time were a design revolution. Thin-blown, unadorned, reducing the design to its essence: bowl, stem, base.

Working with experienced tasters, **RIEDEL** discovered that wine enjoyed from his glasses showed more depth and better balance than when served in other glasses. **CLAUS J. RIEDEL** laid the

groundwork for stemware which was functional as well as beautiful, and made according to the Bauhaus design principle: "form follows function". In 1961 a revolutionary concept was introduced, when the **RIEDEL** catalogue featured the first line of wine glasses created in different sizes and shapes. Before this, conventional stemware had used a single basic bowl shape, with only the size varying depending on use. The concept was illustrated to perfection with the introduction of the **SOMMELIERS** series in 1973, which achieved worldwide recognition. A glass was born that turns a sip into a celebration - a wine's best friend - fine-tuned to match the grape! We invite you to share this fascinating and unique experience. You don't need to be a wine writer, a wine maker or an expert to taste the difference that a **RIEDEL** glass can make. **SOMMELIERS** is executed in lead crystal, mouth-blown in Austria.



4400/00 • BORDEAUX GRAND CRU

270 mm 860 ccm
10-5/8" 30-3/8 oz

Design 1961



4400/16 • BURGUNDY GRAND CRU

248 mm 1050 ccm
9-3/4" 37 oz

Design 1958



4400/31 • TINTO RESERVA

248 mm 620 ccm
9-3/4" 21-7/8 oz

Design 1987



4400/30 • HERMITAGE

235 mm 590 ccm
9-1/4" 20-3/4 oz

Design 1995



4400/15 • ZINFANDEL/CHIANTI CLASSICO

226 mm 380 ccm
8-7/8" 13-3/8 oz

Design 1991



4400/0 • MATURE BORDEAUX

216 mm 350 ccm
8-1/2" 12-3/8 oz

Design 1973



4400/04 • ROSÉ

178 mm 200 ccm
7" 7 oz

Design 1973

IMAGES SHOWN AT 30% OF ACTUAL SIZE.





6400/15 • GRÜNER VELTLINER

248 mm 380 ccm
9-3/4" 13-3/8 oz

Design 2003



4400/33 • LOIRE

235 mm 350 ccm
9-1/4" 12-3/8 oz

Design 1997



4400/15 • RIESLING GRAND CRU

226 mm 380 ccm
8-7/8" 13-3/8 oz

Design 1991



4400/0 • CHABLIS (CHARDONNAY)

216 mm 350 ccm
8-1/2" 12-3/8 oz

Design 1973



4400/01 • RHEINGAU

206 mm 230 ccm
8-1/8" 8-1/2 oz

Design 1973



4400/07 • MONTRACHET

200 mm 520 ccm
7-7/8" 18-3/8 oz

Design 1973



4400/55 • SAUTERNES

200 mm 340 ccm
7-7/8" 12 oz

Design 1989



4400/05 • ALSACE

193 mm 245 ccm
7-5/8" 8-5/8 oz

Design 1973



4400/28 • VINTAGE CHAMPAGNE GLASS

245 mm 330 ccm
9-5/8" 11-5/8 oz

Design 1985



4400/08 • CHAMPAGNE GLASS

245 mm 170 ccm
9-5/8" 6 oz

Design 1973



4400/88 • SPARKLING WINE

215 mm 125 ccm
8-1/2" 4-3/8 oz

Design 1982



4400/20 • WATER

130 mm 340 ccm
5-1/8" 12 oz

Design 1987

4400/18 • SHERRY



211 mm 190 ccm
8-1/4" 6-3/4 oz

Design 1980

4400/18 • TEQUILA



211 mm 190 ccm
8-1/4" 6-3/4 oz

Design 1980

4400/60 • VINTAGE PORT



172 mm 250 ccm
6-3/4" 8-3/4 oz

Design 1992

4400/70 • COGNAC XO



165 mm 170 ccm
6-1/2" 6 oz

Design 1989

4400/71 • COGNAC V.S.O.P.



165 mm 160 ccm
6-1/2" 5-5/8 oz

Design 1989

4400/80 • SINGLE MALT WHISKY



115 mm 200 ccm
4-1/2" 7 oz

Design 1992

4400/17 • MARTINI



182 mm 210 ccm
7-1/8" 7-3/8 oz

Design 1982

4200/03 • GRAPPA



200 mm 110 ccm
7-7/8" 3-7/8 oz

Design 1984

4200/04 • ORCHARD FRUIT



200 mm 125 ccm
7-7/8" 4-3/8 oz

Design 1984

4200/06 • STONE FRUIT



200 mm 180 ccm
7-7/8" 6-3/8 oz

Design 1984

8400/15 • BLIND BLIND TASTING GLASS



226 mm 380 ccm
8-7/8" 13-3/8 oz

Design 2003

- FASHIONABLE FOR THE WELL SET TABLE
- GRAPE VARIETAL SPECIFIC
- DISHWASHER SAFE

VITIS (2007): This varietal specific stemware line and it's award winning architectural design, represents the pinnacle of translating a wine's message to the human senses. Each grape varietal carries its unique DNA which denotes the wine's individual fingerprint. The **RIEDEL** glass designs are based on the exceptional characteristics of each grape variety, which in turn determines the shape, size and rim diameter of the bowl. The latest machine-blown technology, in conjunction with the seamless pulled stem, offers a special design feature, which creates an indent in the bottom of the bowl, reflecting the light and adding another dimension to the lively color of wine. **VITIS** also offers extra height in the stem for added elegance on your table. **VITIS** is executed in lead crystal and machine-blown in Bavaria, Germany.



0403/30 • SYRAH/ SHIRAZ

260 mm 665 ccm
10-1/4" 23-1/2 oz

Design 2007



0403/0 • CABERNET

260 mm 819 ccm
10-1/4" 28-1/4 oz

Design 2007



0403/07 • PINOT NOIR

260 mm 770 ccm
10-1/4" 27-7/8 oz

Design 2007



0403/15 • RIESLING

260 mm 490 ccm
10-1/4" 17-1/4 oz

Design 2007



0403/97 • OAKED CHARDONNAY

244 mm 690 ccm
9-5/8" 24-3/8 oz

Design 2007



0403/08 • CHAMPAGNE GLASS

260 mm 320 ccm
10-1/4" 11-1/4 oz

Design 2007



0403/17 • MARTINI

193 mm 245 ccm
7-5/8" 8-5/8 oz

Design 2007

GRAPE @ RIEDEL LEAD CRYSTAL • MACHINE-BLOWN IN BAVARIA/GERMANY

- ELEGANT AND HARMONIOUS
- GRAPE VARIETAL SPECIFIC
- DISHWASHER SAFE

GRAPE (2006) Round, soft egg-shaped bowls in conjunction with a pulled stem leads to **GRAPE**, an elegant and harmonious form making it a design classic. The latest machine blown technology and the seamless pulled stem, offers a special design feature, which creates an indent on the bottom of the bowl, causing light reflection and adding another dimension to the lively color of wine. Lead crystal and machine-blown in Bavarian, Germany.



6404/30 • SYRAH/ SHIRAZ

245 mm 780 ccm
9-5/8" 27-1/4 oz

Design 2006



6404/0 • CABERNET/ MERLOT

235 mm 750 ccm
9-1/4" 26-1/2 oz

Design 2006



6404/07 • PINOT/NEBBIOLO

235 mm 700 ccm
9-1/4" 24-3/4 oz

Design 2006



6404/15 • RIESLING/SAUVIGNON BLANC

235 mm 380 ccm
9-1/4" 13-3/8 oz

Design 2006



6404/05 • VIOGNIER/CHARDONNAY

225 mm 365 ccm
8-7/8" 12-7/8 oz

Design 2006



6404/97 • OAKED CHARDONNAY

217 mm 630 ccm
8-1/2" 22-1/4 oz

Design 2006



6404/28 • CHAMPAGNE GLASS

235 mm 285 ccm
9-1/4" 10 oz

Design 2006



6404/17 • MARTINI

170 mm 275 ccm
6-3/4" 9-1/4 oz

Design 2006



LEAD CRYSTAL • MACHINE-BLOWN IN BAVARIA/GERMANY

- DRAMATICALLY DESIGNED FOR NEW WORLD WINES
- GRAPE VARIETAL SPECIFIC
- DISHWASHER SAFE

VINUM EXTREME (2000) was produced to keep up with the New World intense wine structure and steady improvement of these wines. This required a very specific glass to showcase and highlight the special qualities presented in the more perfect wines from the New World. These wines call for shapes which can „handle“ with the concentration and translate the wine’s message in a perfect way. VINUM EXTREME is executed in lead crystal, machine-blown in Bavaria, Germany.

PROWINE
NORDIC
www.prowine.se

4444/0 • CABERNET



247 mm 800 ccm
9-3/4" 28-1/4 oz

Design 2000

4444/07 • PINOT NOIR



246 mm 770 ccm
9-5/8" 27-1/8 oz

Design 2000

4444/30 • SYRAH/SHIRAZ



242 mm 630 ccm
9-1/2" 22-1/4 oz

Design 2004

4444/05 • RIESLING/ SAUVIGNON BLANC



240 mm 460 ccm
9-1/2" 16-1/4 oz

Design 2000

4444/97 • OAKED CHARDONNAY



227 mm 670 ccm
8-7/8" 23-5/8 oz

Design 2000

4444/55 • ICEWINE



228 mm 325 ccm
8-7/8" 11-1/2 oz

Design 2001

4444/08 • CHAMPAGNE GLASS



254 mm 330 ccm
10" 11-5/8 oz

Design 2000

IMAGES SHOWN AT 30% OF ACTUAL SIZE.

- LARGE, LUXURIOUS AND LOFTY
- GRAPE VARIETAL SPECIFIC
- DISHWASHER SAFE

VINUM XL (2009) is positioned as the new generation of RIEDEL wine glasses. It was developed for big, bold and concentrated wines. VINUM XL is executed in lead crystal, machine-blown in Bavaria, Germany.



6416/00 • CABERNET SAUVIGNON



265 mm 960 ccm
10-1/2" 33-7/8 oz

Design 2008

6416/67 • PINOT NOIR



238 mm 800 ccm
9-1/2" 28-1/4 oz

Design 2008

6416/41 • SYRAH



235 mm 590 ccm
9-1/4" 20-3/4 oz

Design 2011

6416/51 • RIESLING GRAND CRU



235 mm 405 ccm
9-1/4" 14-1/4 oz

Design 2009

6416/55 • VIOGNIER/CHARDONNAY



224 mm 370 ccm
8-7/8" 13 oz

Design 2009

6416/57 • OAKED CHARDONNAY



205 mm 552 ccm
8-1/8" 21-3/4 oz

Design 2009

6416/28 • VINTAGE CHAMPAGNE GLASS



250 mm 340 ccm
9-7/8" 12 oz

Design 2008

6416/20 • WATER (CRYSTAL (LEAD FREE))



85 mm 371 ccm
3-3/8" 14-5/8 oz

Design 2009

6416/10 • AQUAVIT



200 mm 250 ccm
7-7/8" 8-7/8 oz

Design 2009

6416/37 • MARTINI



184 mm 270 ccm
7-1/4" 9-1/2 oz

Design 2008

- RIEDEL'S BENCHMARK
- GRAPE VARIETAL SPECIFIC
- DISHWASHER SAFE

VINUM (1986) became the first machine-made glass in history to be based on the characteristics of grape varieties. VINUM was not developed on a drawing board, but in tasting work shops based on the performance where the content commands the shape. The pleasure of enjoying fine wine starts with the right glass. VINUM is executed in lead crystal, machine-blown in Bavaria, Germany.

PROWINE
NORDIC
www.prowine.se

6416/30 • SHIRAZ/SYRAH



236 mm 700 ccm
9-1/4" 24-3/8 oz

Design 1995

6416/31 • TEMPRANILLO



226 mm 420 ccm
8-7/8" 14-7/8 oz

Design 1999

6416/0 • CABERNET SAUVIGNON/MERLOT
(BORDEAUX)

225 mm 610 ccm
8-7/8" 21-1/2 oz

Design 1986

6416/90 • BRUNELLO DI MONTALCINO



218 mm 590 ccm
8-5/8" 20-3/4 oz

Design 1992

6416/07 • PINOT NOIR
(BURGUNDY RED)

210 mm 700 ccm
8-1/4" 24-3/4 oz

Design 1986

6416/15 • ZINFANDEL



210 mm 400 ccm
8-1/4" 14-1/8 oz

Design 1992

6416/25 • KALTERER SEE AUSLESE



205 mm 380 ccm
8" 13-3/8 oz

Design 2000

6416/33 • SAUVIGNON BLANC



214 mm 350 ccm
8-1/2" 12-3/8 oz

Design 1998

6416/33 • DESSERTWINE



214 mm 350 ccm
8-1/2" 12-3/8 oz

Design 1998

6416/15 • RIESLING GRAND CRU



210 mm 400 ccm
8-1/4" 14-1/8 oz

Design 1992

0416/75 • DAIGINJO



205 mm 380 ccm
8" 13-3/8 oz

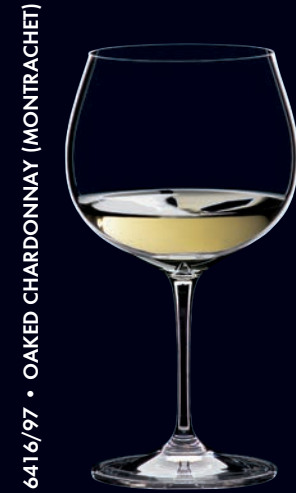
Design 1999

6416/05 • VIOGNIER/CHARDONNAY



198 mm 350 ccm
7-3/4" 12-3/8 oz

Design 1986



6416/97 • OAKED CHARDONNAY (MONTRACHET)

192 mm 600 ccm
7-1/2" 21-1/8 oz

Design 2000

6416/01 • RHEINGAU



190 mm 240 ccm
7-1/2" 8-1/2 oz

Design 1986

6416/08 • CHAMPAGNE GLASS



225 mm 160 ccm
8-7/8" 5-5/8 oz

Design 1986

6416/48 • CUVÉE PRESTIGE



218 mm 230 ccm
8-5/8" 8-1/8 oz

Design 1999

6416/21 • GOURMET GLASS (CRYSTAL (LEAD FREE))



156 mm 370 ccm
6-1/8" 13 oz

Design 1997

6416/02 • WATER (CRYSTAL (LEAD FREE))



148 mm 350 ccm
5-7/8" 12-3/8 oz

Design 1991

6416/70 • GRAPPA



204 mm 100 ccm
8" 3-1/2 oz

Design 1996

6416/71 • COGNAC HENNESSY



183 mm 170 ccm
7-1/4" 6 oz

Design 1998



166 mm 240 ccm
6-1/2" 8-1/2 oz

Design 1991



161 mm 80 ccm
6-3/8" 2-7/8 oz

Design 1987



153 mm 840 ccm
6" 29-5/8 oz

Design 1998



148 mm 130 ccm
5-7/8" 4-5/8 oz

Design 1997



115 mm 200 ccm
4-1/2" 7 oz

Design 1991



175 mm 420 ccm
6-3/8" 14-7/8 oz

Design 1998



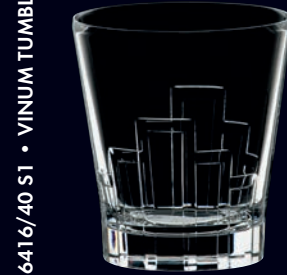
105 mm 374 ccm
4-1/8" 13-1/4 oz

Design 2012



164 mm 360 ccm
6-1/2" 12-5/8 oz

Design 2012



105 mm 374 ccm
4-1/8" 13-1/4 oz

Design 2012



105 mm 374 ccm
4-1/8" 13-1/4 oz

Design 2012

RIEDEL BYR LEAD CRYSTAL • MACHINE-BLOWN IN BAVARIA/GERMANY

- FUNCTIONAL AND STYLISH
- FOR SPIRITS SERVED NEAT
- DISHWASHER SAFE

RIEDEL BAR (2008) is composed of 10 stylish and functional glasses designed to enhance the enjoyment of spirits by showcasing the aromatics and flavor characteristics, while minimizing the bite of alcohol. **RIEDEL** adopted the same approach in developing spirits glasses as they do to refine their wine glass shapes. These are not glasses created on drawing boards, but through trial and error, tasting, re-tasting and elimination, until the ultimate glass is apparent. Aided by the world's most renowned spirit experts, the panel evaluates the effect of shapes, size and rim diameters. Tasters determine which silhouettes 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. Executed in lead crystal, machine-blown in Bavaria, Germany.

6408/18 • TEQUILA (CRYSTAL (LEAD FREE))



210 mm
8-1/4"

190 ccm
6-3/4 oz

Design 1998

6416/70 • GRAPPA



204 mm
8"

100 ccm
3-1/2 oz

Design 1996

6416/37 • MARTINI



184 mm
7-1/4"

270 ccm
9-1/2 oz

Design 2008

6416/71 • COGNAC HENNESSY



183 mm
7-1/4"

170 ccm
6 oz

Design 1998

6416/60 • PORT



166 mm
6-1/2"

240 ccm
8-1/2 oz

Design 1991

6416/17 • SPIRITS



161 mm
6-3/8"

80 ccm
2-7/8 oz

Design 1987

6416/18 • BRANDY



153 mm
6"

840 ccm
29-5/8 oz

Design 1998

0414/77 • MARTINI (CRYSTAL (LEAD FREE))



117 mm
4-5/8"

295 ccm
10-3/8 oz

Design 2006

6416/80 • SINGLE MALT WHISKY



115 mm
4-1/2"

200 ccm
7 oz

Design 1991

0414/60 • SPIRITS/FORTIFIED WINES/
CASK AGED BRANDIES (CRYSTAL (LEAD FREE))



90 mm
3-1/2"

235 ccm
8-1/4 oz

Design 2004

IMAGES SHOWN AT 30% OF ACTUAL SIZE.

PROWINE
NORDIC
www.prowine.se

Tyrol

LEAD CRYSTAL • MACHINE-BLOWN IN BAVARIA/GERMANY

- CHIC YET CASUAL
- GRAPE VARIETAL SPECIFIC
- DISHWASHER SAFE

TYROL (2007) is ideal for casual, elegant in-home dining. Made for the enjoyment of popular grape varieties and everyday home beverage use. The glass stands on a solid half sphere which offers great stability and an amazing light reflection. The low height allows the glass to be enjoyed daily because of easy dishwashing. **TYROL** is executed in lead crystal, machine-blown in Bavaria, Germany.

PROWINE
NORDIC
www.prowine.se



0405/30 • SYRAH

165 mm 687 ccm
6-1/2" 24-1/4 oz

Design 2007



0405/0 • CABERNET

155 mm 685 ccm
6-1/8" 24-1/4 oz

Design 2007



0405/15 • RIESLING/SAUVIGNON BLANC

138 mm 421 ccm
7-3/8" 14-7/8 oz

Design 2007



0405/05 • VIOGNIER/CHARDONNAY

126 mm 366 ccm
4-7/8" 12-7/8 oz

Design 2007

IMAGES SHOWN AT 30% OF ACTUAL SIZE.

wine

CRYSTAL (LEAD FREE) • MACHINE-BLOWN IN BAVARIA/GERMANY

IMAGES SHOWN AT 30% OF ACTUAL SIZE.

- WITH A DECORATED STEM DURABLE AND FUNCTIONAL
- GRAPE VARIETAL SPECIFIC
- DISHWASHER SAFE

WINE (1999): This collection was made for customers who want the full "key to wine" concept, but with a decorated stem. WINE combines a light catching, visually engaging stem and **VINUM'S** most popular varietal specific bowls. **WINE** is executed in crystal (lead free), machine-blown in Bavaria, Germany.

PROWINE
NORDIC
www.prowine.se

6448/30 • SHIRAZ/SYRAH



247 mm 650 ccm
9-3/4" 22-7/8 oz

Design 1999

6448/0 • CABERNET/MERLOT



236 mm 610 ccm
9-1/4" 21-1/2 oz

Design 1999

6448/07 • PINOT/NEBBIOLO



221 mm 700 ccm
8-3/4" 24-3/4 oz

Design 1999

6448/15 • ZINFANDEL



221 mm 380 ccm
8-3/4" 13-3/8 oz

Design 1999

6448/15 • RIESLING



221 mm 380 ccm
8-3/4" 13-3/8 oz

Design 1999

6448/05 • VIOGNIER/CHARDONNAY



210 mm 370 ccm
8-1/4" 13 oz

Design 1999

6448/97 • OAKED CHARDONNAY



201 mm 600 ccm
7-7/8" 21-1/8 oz

Design 1999

6448/08 • CHAMPAGNE GLASS



247 mm 230 ccm
9-3/4" 8-1/8 oz

Design 1999

- RIEDEL'S ENTRY LEVEL
- DISHWASHER SAFE

Introduced in **1989**. RIEDEL'S elementary entry level series for customers who appreciate good, reasonably priced wine. **OVERTURE** is a non varietal specific collection of nine crystal (lead free) glasses, that will increase the owners drinking pleasure of wine, beer and spirits. Machine-blown in Bavaria Germany.

PROWINE
NORDIC
www.prowine.se

6408/90 • MAGNUM



201 mm 530 ccm
7-7/8" 18-5/8 oz

Design 1997

6408/00 • RED WINE



187 mm 350 ccm
7-3/8" 12-3/8 oz

Design 1989

6408/05 • WHITE WINE



180 mm 280 ccm
7-1/8" 9-7/8 oz

Design 1990

6408/48 • CHAMPAGNE GLASS



217 mm 260 ccm
8-1/2" 9-1/8 oz

Design 1997

6408/02 • WATER



148 mm 350 ccm
5-7/8" 12-3/8 oz

Design 1994

6408/88 • SHERRY



217 mm 260 ccm
8-1/2" 9-1/8 oz

Design 1998

6408/18 • TEQUILA



210 mm 190 ccm
8-1/4" 6-3/4 oz

Design 2002

6408/19 • SPIRITS



175 mm 180 ccm
6-7/8" 6-1/8 oz

Design 1991

6408/11 • BEER



170 mm 500 ccm
6-3/4" 17-5/8 oz

Design 2002

THE **O** WINE TUMBLER **CRYSTAL (LEAD FREE) • MACHINE-BLOWN IN BAVARIA/GERMANY**

- THE ORIGINAL STEMLESS WINE TUMBLER
- FOR EVERY DAY WINE ENJOYMENT
- GRAPE VARIETAL SPECIFIC
- DISHWASHER SAFE

O (2004) is the first varietal specific wine tumbler in history. **O** is an innovative take on the casual wine glass for total wine enjoyment. **O** is based on the benchmark shapes of **RIEDEL VINUM** to enhance the world's most important grape varieties.

The tumbler, used for centuries as an all-round drinking vessel, is now turned into a sophisticated wine accessory. It is stackable for easy storage and fits into every dishwasher. Broken stems are a thing of the past. **O** is executed in crystal (lead free), machine-blown in Bavaria, Germany.



0414/30 • SYRAH/SHIRAZ



132 mm 620 ccm
5-3/8" 21-7/8 oz

Design 2003

0414/0 • CABERNET/MERLOT



121 mm 600 ccm
4-7/8" 21-1/8 oz

Design 2003

0414/07 • PINOT/NEBBIOLO



112 mm 690 ccm
4-1/2" 23-7/8 oz

Design 2003

0414/15 • RIESLING/SAUVIGNON BLANC



108 mm 375 ccm
4-1/4" 13-1/4 oz

Design 2003

0414/05 • VIOGNIER/CHARDONNAY



96 mm 320 ccm
3-7/8" 11-1/4 oz

Design 2003

0414/97 • OAKED CHARDONNAY



94 mm 580 ccm
3-3/8" 20-3/4 oz

Design 2003

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



90 mm 235 ccm
3-1/2" 8-1/4 oz

Design 2004

0414/03 • LONGDRINK



145 mm 650 ccm
5-5/8" 22-7/8 oz

Design 2005

0414/02 • WHISKY



100 mm 430 ccm
3-7/8" 15-1/8 oz

Design 2005

0414/01 • WATER



80 mm 330 ccm
3-1/8" 11-5/8 oz

Design 2005

0414/77 • MARTINI



117 mm 295 ccm
4-5/8" 10-3/8 oz

Design 2006

0414/08 • CHAMPAGNE GLASS



160 mm 255 ccm
6-1/4" 9 oz

Design 2006

0414/25 • RED + WHITE



179 mm 490 ccm
7" 17-1/4 oz

Design 2009

0414/25 • RED + WHITE



179 mm 490 ccm
7" 17-1/4 oz

Design 2009

1450/13 • SWIRL



240 mm 1330 ccm
9-1/2" 49-7/8 oz

Design 2010

0450/30 • SWIRL RED



120 mm 580 ccm
4-3/4" 20-1/2 oz

Design 2010

0450/33 • SWIRL WHITE



103 mm 380 ccm
4" 13-3/8 oz

Design 2010

DECANTER LEAD CRYSTAL • MOUTH-BLOWN IN AUSTRIA

"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."

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

1500/26 • POMEROL MAGNUM
Design 2001



750 ccm
26-1/2 oz

W: 190 mm 7-3/8"
H: 330 mm 13"
C: 1900 ccm 67 oz

2012/88 • TWENTY TWELVE
Design 2011



750 ccm
26-1/2 oz

W: 520 mm 20-1/2"
H: 355 mm 14"
C: 1850 ccm 65-1/4 oz

2012/68 • TWENTY TWELVE RED/BLACK
Design 2011



750 ccm
26-1/2 oz

W: 520 mm 20-1/2"
H: 355 mm 14"
C: 1850 ccm 65-1/4 oz

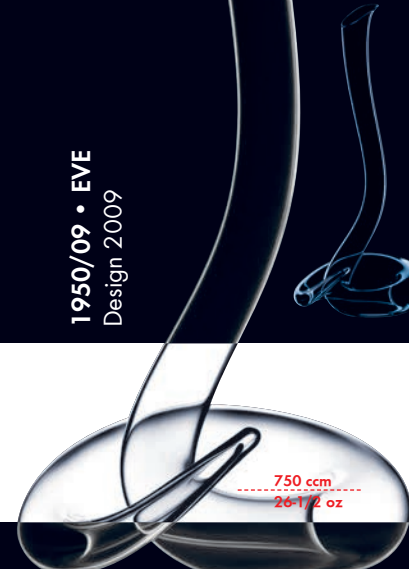
1500/14 • POMEROL
Design 1998



750 ccm
26-1/2 oz

D: 155 mm 6-1/8"
H: 270 mm 10-5/8"
C: 900 ccm 31-3/4 oz

1950/09 • EVE
Design 2009



750 ccm
26-1/2 oz

D: 215 mm 8-3/8"
H: 505 mm 19-7/8"
C: 1370 ccm 48-1/4 oz

IMAGES SHOWN AT 22% OF ACTUAL SIZE.

DECANTER LEAD CRYSTAL • MOUTH-BLOWN IN AUSTRIA

IMAGES SHOWN AT 22% OF ACTUAL SIZE.

1950/19 • MAMBA
Design 2011



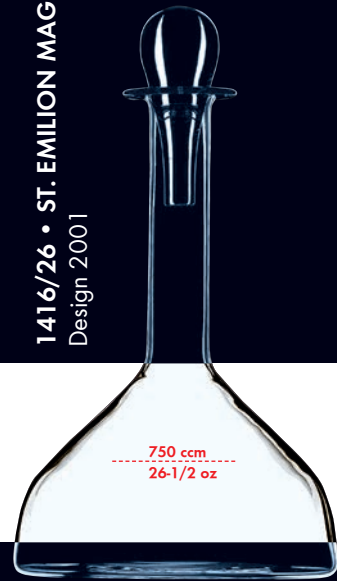
W: 320 mm
12-3/4"
H: 325 mm
17-3/4"
C: 1500 ccm
52-7/8 oz

4100/13 • BLACK TIE FACE TO FACE
Design 2009



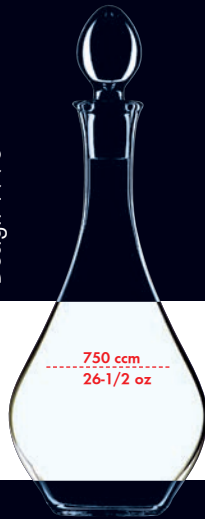
D: 145 mm
5-3/4"
H: 600 mm
26-5/8"
C: 1766 ccm
62-1/4 oz

1416/26 • ST. EMILION MAGNUM
Design 2001



D: 190 mm
7-1/2"
H: 345 mm
13-5/8"
C: 2100 ccm
74 oz

0401/13 • SINGLE
Design 1996



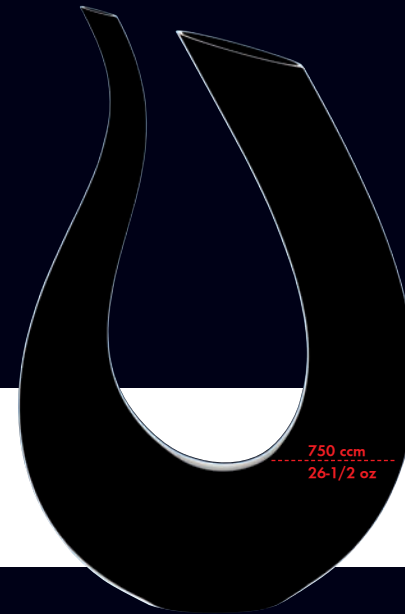
D: 130 mm
5-1/8"
H: 315 mm
12-3/8"
C: 1200 ccm
42-3/8 oz

4100/23 • BLACK TIE
Design 2009



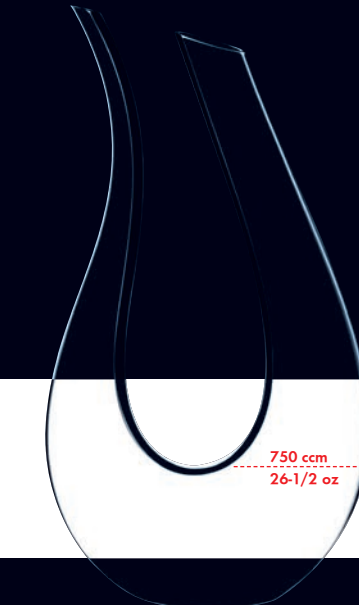
W: 275 mm
10-7/8"
H: 420 mm
16-1/2"
C: 1955 ccm
69 oz

8756/13 • AMADEO BLACK
Design 2006



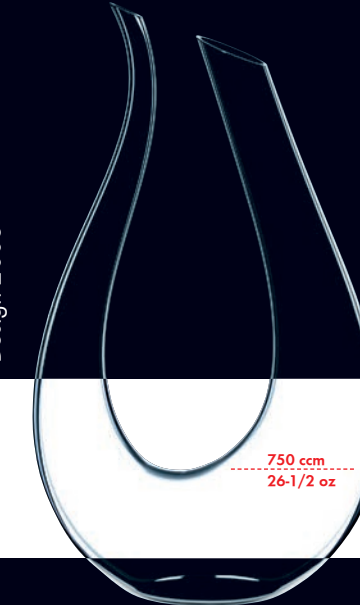
W: 220 mm
8-1/2"
H: 350 mm
13-7/8"
C: 1500 ccm
52-7/8 oz

4100/83 • BLACK TIE AMADEO
Design 2009



W: 205 mm
8"
H: 350 mm
13-7/8"
C: 1500 ccm
52-7/8 oz

1756/13 • AMADEO
Design 2006



W: 205 mm
8"
H: 350 mm
13-7/8"
C: 1500 ccm
52-7/8 oz

2007/03 • PALOMA
Design 2008

750 ccm
26-1/2 oz

W: 600 mm 23-5/8"
H: 218 mm 8-5/8"
C: 2040 ccm 72 oz

2007/01 • FLAMINGO
Design 2008

750 ccm
26-1/2 oz

D: 145 mm 5-3/4"
H: 600 mm 23-5/8"
C: 1880 ccm 66-1/4 oz

2007/02 • SWAN
Design 2008

750 ccm
26-1/2 oz

W: 240 mm 9-1/2"
H: 600 mm 23-5/8"
C: 1570 ccm 55-3/8 oz

1800/14 • VINUM EXTREME
Design 2004

750 ccm
26-1/2 oz

W: 365 mm 14-3/8"
H: 140 mm 6-3/8"
C: 1500 ccm 52-7/8 oz

1700/14 • DUCK
Design 1998

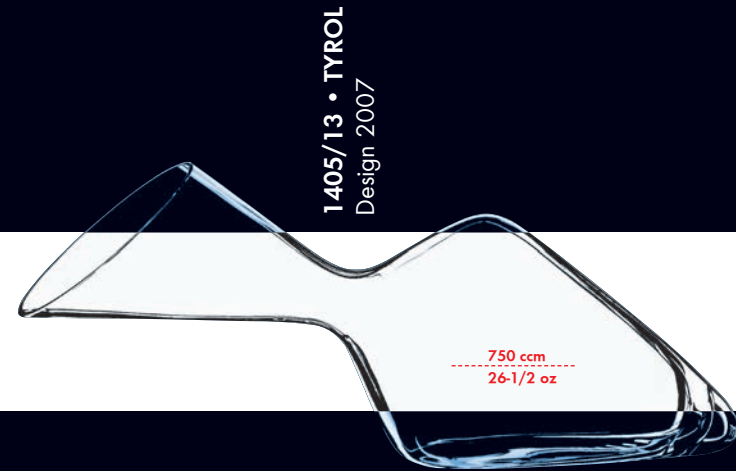
750 ccm
26-1/2 oz

W: 320 mm 12-1/2"
H: 130 mm 5-1/8"
C: 900 ccm 31-3/4 oz

0179/14 • VIENNA PITCHER
Design 1994

750 ccm
26-1/2 oz

W: 200 mm 7-7/8"
H: 200 mm 7-7/8"
C: 1800 ccm 63-1/2 oz



1405/13 • TYROL
Design 2007

750 ccm
26-1/2 oz

W: 435 mm
17"
H: 192 mm
7-1/2"
C: 750 ccm
26-1/2 oz



1414/26 • O MAGNUM
Design 2005

750 ccm
26-1/2 oz

D: 130 mm
5-1/8"
H: 385 mm
15-1/8"
C: 2300 ccm
81-1/8 oz



2400/13 • ULTRA MAGNUM
Design 1994

750 ccm
26-1/2 oz

D: 240 mm
9-1/2"
H: 240 mm
9-1/2"
C: 2000 ccm
70-1/2 oz



2400/14 • ULTRA
Design 1994

750 ccm
26-1/2 oz

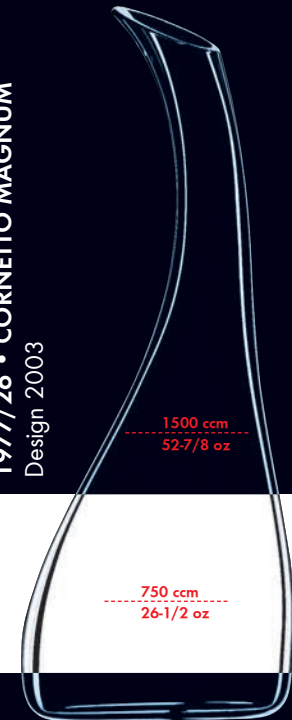
D: 205 mm
8"
H: 225 mm
8-3/8"
C: 1230 ccm
43-3/8 oz



0416/14 • VINUM
Design 1994

750 ccm
26-1/2 oz

D: 170 mm
6-3/4"
H: 225 mm
8-7/8"
C: 1550 ccm
54-5/8 oz

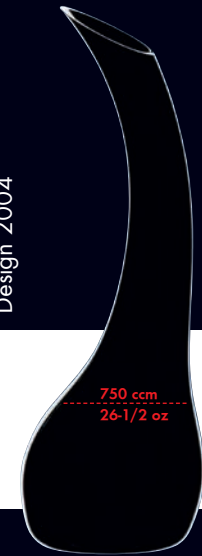


1977/26 • CORNETTO MAGNUM
Design 2003

1500 ccm
52-7/8 oz

750 ccm
26-1/2 oz

D: 135 mm
5-1/4"
H: 425 mm
16-3/4"
C: 1850 ccm
65-1/4 oz



8977/13 • CORNETTO BLACK
Design 2004

750 ccm
26-1/2 oz

D: 120 mm
4-3/4"
H: 325 mm
12-3/4"
C: 1200 ccm
42-3/8 oz



1977/13 • CORNETTO SINGLE
Design 2003

750 ccm
26-1/2 oz

D: 120 mm
4-3/4"
H: 325 mm
12-3/4"
C: 1200 ccm
42-3/8 oz



1414/13 • O SINGLE
Design 2006

750 ccm
26-1/2 oz

D: 120 mm
4-3/4"
H: 225 mm
8-7/8"
C: 980 ccm
34-1/2 oz

DECANTER LEAD CRYSTAL • MOUTH-BLOWN IN AUSTRIA

2011/01 • FLIRT
Design 2011



750 ccm
26-1/2 oz

2009/01 • BLACK TIE SMILE
Design 2010



750 ccm
26-1/2 oz

2009/01 S1 • BLACK TIE SMILE PINK
Design 2010



750 ccm
26-1/2 oz

2009/01 S2 • BLACK TIE SMILE YELLOW
Design 2010



750 ccm
26-1/2 oz

2009/01 S3 • BLACK TIE SMILE RED
Design 2010



750 ccm
26-1/2 oz

2009/02 • BLACK TIE TOUCH
Design 2010



750 ccm
26-1/2 oz

2009/02 S1 • BLACK TIE TOUCH PINK
Design 2010



750 ccm
26-1/2 oz

2009/02 S2 • BLACK TIE TOUCH YELLOW
Design 2010



750 ccm
26-1/2 oz

2009/02 S3 • BLACK TIE TOUCH RED
Design 2010



750 ccm
26-1/2 oz

IMAGES SHOWN AT 22% OF ACTUAL SIZE.

D: 185 mm
7-3/8"

H: 350 mm
13-3/4"

C: 1760 ccm
62 oz

W: 165 mm
6-1/4"

H: 365 mm
14-3/8"

C: 1410 ccm
49-3/4 oz

W: 165 mm
6-1/4"

H: 365 mm
14-3/8"

C: 1410 ccm
49-3/4 oz

W: 165 mm
6-1/4"

H: 365 mm
14-3/8"

C: 1410 ccm
49-3/4 oz

W: 165 mm
6-1/4"

H: 365 mm
14-3/8"

C: 1410 ccm
49-3/4 oz

W: 165 mm
6-1/4"

H: 365 mm
14-3/8"

C: 1430 ccm
50-1/2 oz

W: 165 mm
6-1/4"

H: 365 mm
14-3/8"

C: 1430 ccm
50-1/2 oz

W: 165 mm
6-1/4"

H: 365 mm
14-3/8"

C: 1430 ccm
50-1/2 oz

W: 165 mm
6-1/4"

H: 365 mm
14-3/8"

C: 1430 ccm
50-1/2 oz

DECANTER LEAD CRYSTAL • MOUTH-BLOWN IN AUSTRIA

IMAGES SHOWN AT 22% OF ACTUAL SIZE.

2009/03 • BLACK TIE BLISS
Design 2010



750 ccm
26-1/2 oz

W: 155 mm
6"
H: 365 mm
14-3/8"
C: 1210 ccm
42-5/8 oz

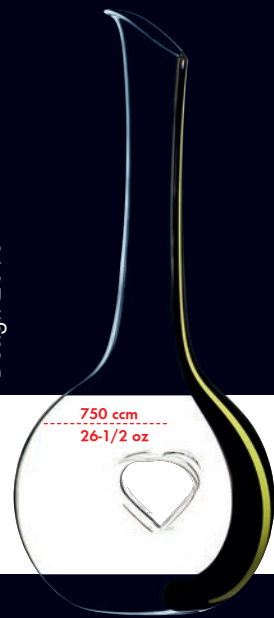
2009/03 S1 • BLACK TIE BLISS PINK
Design 2010



750 ccm
26-1/2 oz

W: 155 mm
6"
H: 365 mm
14-3/8"
C: 1210 ccm
42-5/8 oz

2009/03 S2 • BLACK TIE BLISS YELLOW
Design 2010



750 ccm
26-1/2 oz

W: 155 mm
6"
H: 365 mm
14-3/8"
C: 1210 ccm
42-5/8 oz

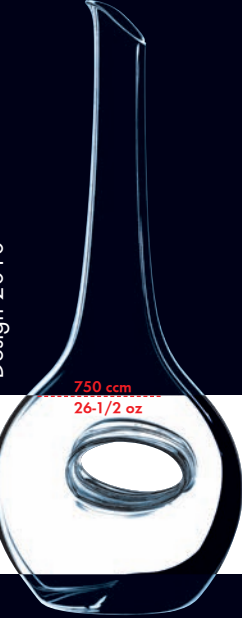
2009/03 S3 • BLACK TIE BLISS RED
Design 2010



750 ccm
26-1/2 oz

W: 155 mm
6"
H: 365 mm
14-3/8"
C: 1210 ccm
42-5/8 oz

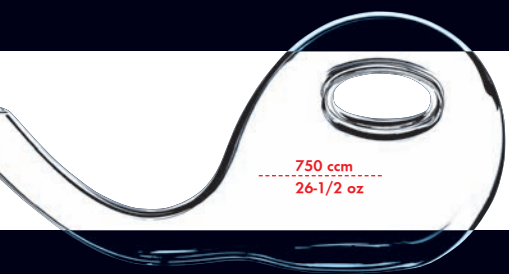
2009/04 • BLACK TIE OCCHIO NERO
Design 2010



750 ccm
26-1/2 oz

W: 155 mm
6"
H: 365 mm
14-3/8"
C: 1210 ccm
42-5/8 oz

2011/02 • ESCARGOT
Design 2011



750 ccm
26-1/2 oz

W: 375 mm
15"
H: 150 mm
5-7/8"
C: 1400 ccm
49-3/8 oz

DECANTER CRYSTAL (LEAD FREE) • MACHINE-BLOWN IN BAVARIA/GERMANY

0414/13 • WASSERKARAFFE
Design 2012



750 ccm
26-1/2 oz

D: 89 mm
3-1/2"
H: 250 mm
9-7/8"
C: 1050 ccm
32-3/4 oz

1440/26 • CABERNET MAGNUM
(LEAD CRYSTAL)
Design 2004

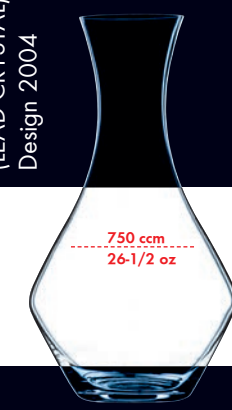


1500 ccm
52-7/8 oz

750 ccm
26-1/2 oz

D: 145 mm
5-3/4"
H: 270 mm
10-5/8"
C: 1700 ccm
60 oz

1440/13 • CABERNET
(LEAD CRYSTAL)
Design 2004



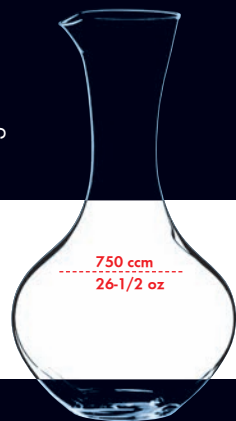
750 ccm
26-1/2 oz

W: 125 mm
4-3/4"
H: 230 mm
9-1/8"
C: 1050 ccm
37 oz

DECANTER CRYSTAL (LEAD FREE) • MACHINE-BLOWN IN BAVARIA/GERMANY

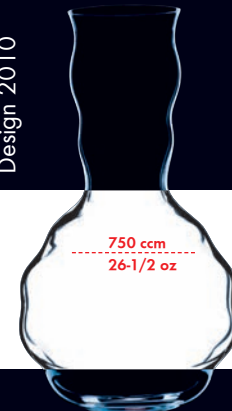
IMAGES SHOWN AT 22% OF ACTUAL SIZE.

1430/13 • SYRAH
Design 2007



750 ccm
26-1/2 oz

1450/13 • SWIRL
Design 2010



750 ccm
26-1/2 oz

1440/14 • MERLOT
Design 2004



750 ccm
26-1/2 oz

1440/05 • MINI
Design 2004

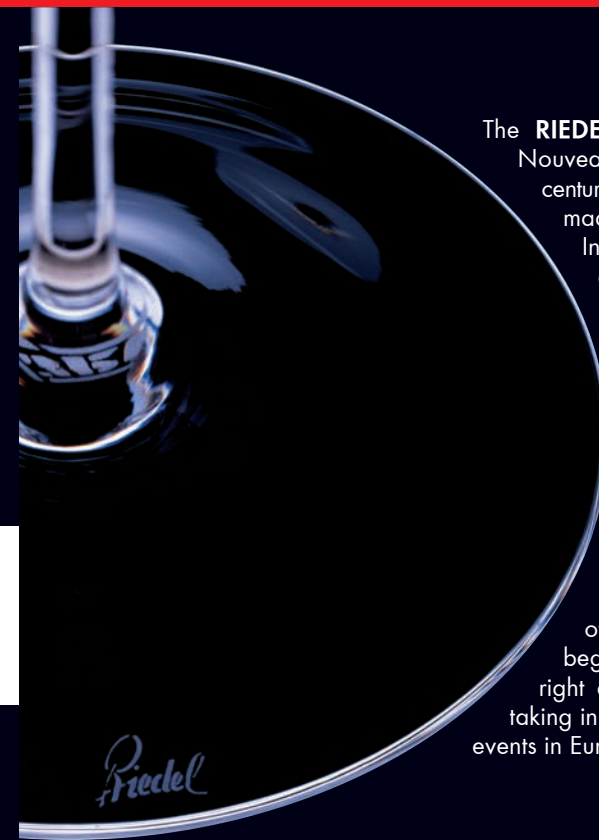


D: 135 mm
5-1/4" H: 245 mm
9-5/8" C: 1040 ccm
36-3/4 oz

D: 135 mm
5-1/4" H: 240 mm
9-1/2" C: 1330 ccm
46-7/8 oz

D: 115 mm
4-1/2" H: 240 mm
9-1/2" C: 970 ccm
34-1/4 oz

D: 90 mm
3-1/2" H: 160 mm
6-1/4" C: 400 ccm
15-3/4 oz



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



Riedel glass Kufstein, Austria 2010

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

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

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



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



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



His son, Franz Xaver, **5TH GENERATION** (1786-1844) became a famous engraver in his youth. He signed his works of art, which are available at auctions even today. He later became an important entrepreneur, enjoying European demand for his goods. His main success derived from his addition of unknown colors to glass, using Uranium to produce the fluorescent colors,

yellow and green, known in the literature as "Annagelb" and "Annagrün", which he named after his daughter. Franz called upon his nephew Josef Riedel at the age of 14 to work in his company. Josef Riedel The Elder turned out to be an extremely talented person, becoming his uncle's assistant and ultimately inheriting the company.



Josef Riedel, The Elder, **6TH GENERATION** (1816-1894) had great gifts, and the fact that that he was born in the time of the industrial revolution, proved to be very much in his favor. He left the romantic traditional production places in the Bohemian forests where the glass was melted using furnaces heated by wood and settled in Poland. When the railway came in 1877, he imported coal, which was less expensive and more efficient than wood. The railway assured that the enormous amount of goods produced could travel quickly and safely to his customers. Josef employed 1.200 people at this time. His main production was colored glass beads and blanks (glass not shaped into finished form), which were cut and polished in the small family workshops. The goods were ordered and sold through trading companies, reaching as far as India and South

America. Distribution through the trading companies had a distinct disadvantage: the Riedel name never became a brand in the 19th century as the trading companies sold the goods under their own names.



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



The **8TH GENERATION**, Walter Riedel (1895-1974) suffered through two great wars, which had a great impact on his destiny. He was forced to change his citizenship four times due to unfortunate political state of affairs. In 1918, Bohemia became part of the Czech Republic, with Walter Riedel and the German speaking Sudeten becoming Czech citizens. Around 1930 the political and economic conflict between the Sudeten and the Czechs turned violent, leading to the occupation of Czechoslovakia by the Nazi regime in 1938. At this time 70% of the total Czech glass production was dominated by the Sudeten. In this time the Riedels emerged to the world as a leading manufacturer of perfume flacons and color overlaid gift items, chandeliers and chandelier parts. Walter Riedel inherited the mechanical genius of his father, developing extremely advanced mold techniques. Those products were then refined by cutting, being mounted onto metal and then wired for electricity. The war and the Nazis forced the industry to change from luxury goods to strategic war

products. Walter Riedel and part of this team worked on picture tubes, part of the radar used for monitoring airspace. This was a unique technological achievement for that time, with Walter increasing the available diameter of the tube from 38 cm to 76 cm.

This invention became his destiny. When the Russian army conquered Berlin in 1945, they found an intact tube and were very eager to locate the scientist. In this era of Stalin, they forced Walter Riedel to sign a five year work contract and held him prisoner in Russia for 10 years. By the end of the Great War in 1945, the Riedels' property and companies were confiscated and nationalized by the Czechs. The Riedels lost their home.

Walter Riedel returned to Austria in 1955. The Swarovskis, with whom the Riedel's were very friendly, hosted Walter Riedel and offered him and his son, Claus J. Riedel, a new start in Kufstein, Austria, by reopening a glass factory, specializing in mouth-blown items, in 1956.



The **9TH GENERATION**, Claus J. Riedel (1925-2004) had a vision. He changed stemware from traditional colored and cut glass to plain, unadorned, thin blown, long stemmed wine glasses. He gained immediate recognition from sophisticated customers and museums. Many design awards signaled that a new era had begun. Museums bought pieces for their exhibition, like the MOMA in New York, which today still has Riedel in their permanent collection.

Based on his unique designs, Claus J. Riedel was the first person in history ever to recognize the effect of shapes on the perception of alcoholic beverages. His work has influenced and changed the appearance of stemware forever. His master piece "Sommeliers" was introduced in Orvieto, nearly 40 years ago, the first ever stemware line to be based on the character of wine.



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



11TH GENERATION, Laetizia Riedel-Röthlisberger (born 1974) company lawyer of the family business.



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

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