



VAL-ENZA HORECA

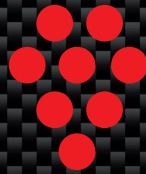
Nous habillons vos tables  
avec passion !



RESTAURANT

2023

RIEDEL SUPERLEGGERO



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

The main picture is shown in its original size.  
All other pictures are shown in 20%. Valid for all pictures in the booklet.

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**BORDEAUX  
GRAND CRU**

# 0425/00  
H: 11-1/8" (282 MM)  
D: 4-1/4" (106 MM)  
C: 33-5/8 OZ (953 CCM)



**GRAPE VARIETAL SPECIFIC CODE**

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



**BURGUNDY GRAND CRU**  
# 0425/16  
H: 10-7/8" (276 MM)  
D: 4-1/2" (114 MM)  
C: 36 OZ (1022 CCM)



**HERMITAGE/SYRAH**  
# 0425/41  
H: 10-1/4" (267 MM)  
D: 3-5/8" (100 MM)  
C: 23-1/2 OZ (668 CCM)



**CHAMPAGNE WINE GLASS**  
# 0425/28  
H: 10-1/4" (260 MM)  
D: 3-5/8" (92 MM)  
C: 16-3/8 OZ (464 CCM)



**SAUVIGNON BLANC**  
# 0425/33  
H: 10-1/4" (261 MM)  
D: 3-5/8" (92 MM)  
C: 14-1/8 OZ (400 CCM)

# NEW 2023

## 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: 14-1/8 OZ (400 CCM)



### CHARDONNAY

# 0425/97  
H: 9-1/4" (234 MM)  
D: 4-1/4" (108 MM)  
C: 23-1/4 OZ (660 CCM)



### SPIRITS

# 0425/10  
H: 9-5/8" (244 MM)  
D: 3-5/8" (92 MM)  
C: 8-3/4 OZ (248 CCM)





The main picture is shown in its original size.  
 All other pictures are shown in 20%. Valid for all pictures in the booklet.

**CABERNET/  
 MERLOT**

# 0330/0  
 H: 9-3/4" (247 MM)  
 D: 4" (104 MM)  
 C: 29-1/8 OZ (829 CCM)

4 OZ (125 ML)



**PINOT NOIR/NEBBIOLO**  
 # 0330/07  
 H: 9-3/4" (247 MM)  
 D: 4-1/2" (113 MM)  
 C: 27 OZ (763 CCM)



**SYRAH**  
 # 0330/41  
 H: 9-3/4" (247 MM)  
 D: 3-7/8" (101 MM)  
 C: 25-3/8 OZ (720 CCM)



**ROSÉ**  
 # 0330/55  
 H: 9-3/4" (247 MM)  
 D: 3-3/8" (86 MM)  
 C: 12-1/4 OZ (347 CCM)



**CHARDONNAY**  
 # 0330/97  
 H: 9-3/4" (247 MM)  
 D: 4-3/8" (113 MM)  
 C: 24-3/8 OZ (690 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.



**RIESLING**  
# 0330/15  
H: 9-3/4" (247 MM)  
D: 3-5/8" (92 MM)  
C: 20 OZ (570 CCM)



**SAUVIGNON BLANC**  
# 0330/33  
H: 9-3/4" (247 MM)  
D: 3-3/8" (86 MM)  
C: 12-1/4 OZ (347 CCM)



**CHAMPAGNE WINE GLASS**  
# 0330/28  
H: 9-3/4" (247 MM)  
D: 3-3/8" (86 MM)  
C: 11-1/2 OZ (327 CCM)

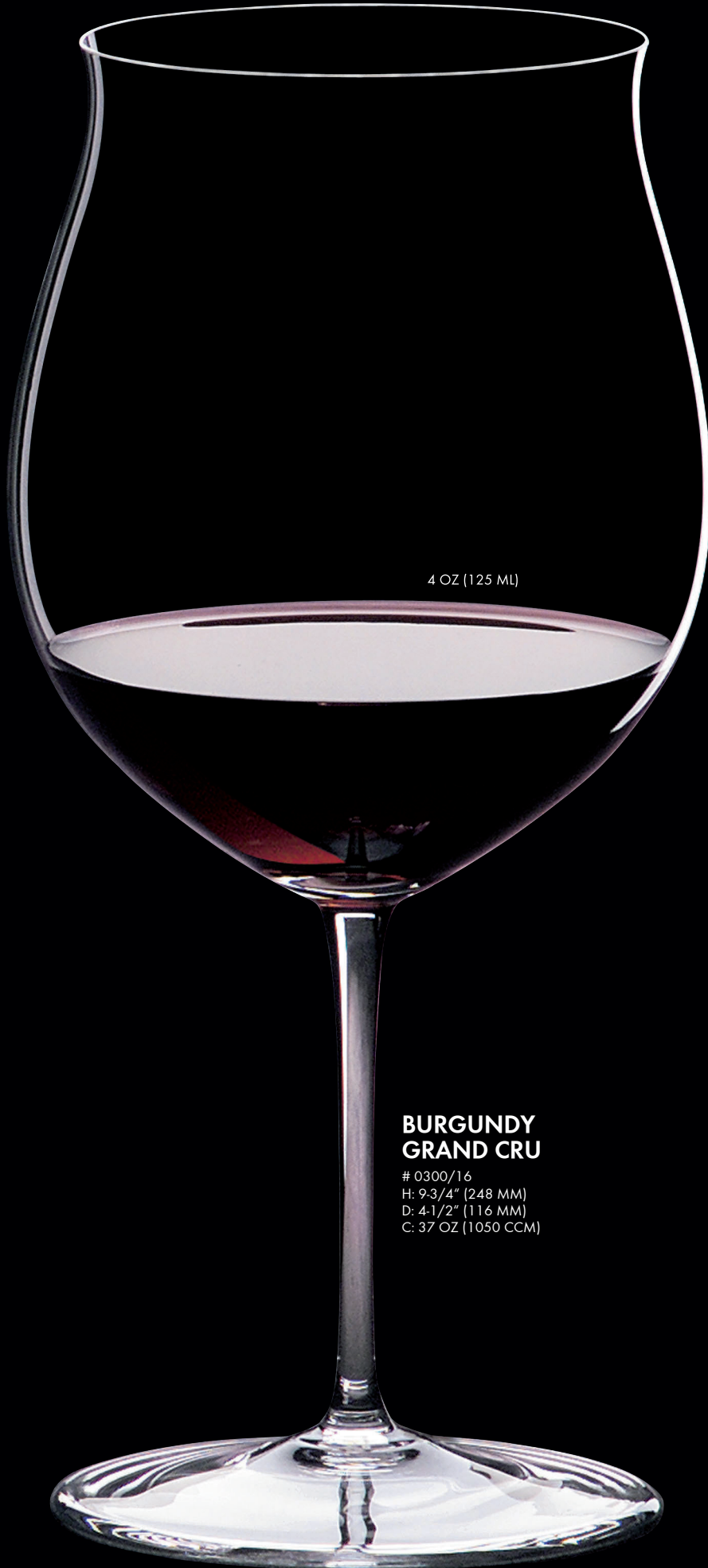


**WATER**  
# 0480/02  
H: 3-7/8" (100 MM)  
D: 3-1/8" (80 MM)  
C: 15-1/8 OZ (430 CCM)



sommeliers  
— RESTAURANT —

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4 OZ (125 ML)

**BURGUNDY  
GRAND CRU**

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



Image is shown in 50%.

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

# RIEDEL WINE WINGS



## RIESLING

# 0123/15  
H: 9-7/8" (250 MM)  
D: 4-5/8" (118 MM)  
C: 35-7/8 OZ (1017 CCM)



**CABERNET/MERLOT**  
# 0123/0  
H: 9-7/8" (250 MM)  
D: 4-5/8" (117 MM)  
C: 35-3/8 OZ (1002 CCM)



**SYRAH**  
# 0123/41  
H: 9-7/8" (250 MM)  
D: 4-3/8" (110 MM)  
C: 30-1/2 OZ (865 CCM)



**PINOT NOIR/NEBBIOLO**  
# 0123/07  
H: 9-7/8" (250 MM)  
D: 4-5/8" (115 MM)  
C: 35-7/8 OZ (1017 CCM)



**CHAMPAGNE WINE GLASS**  
# 0123/28  
H: 9-7/8" (250 MM)  
D: 4-1/2" (108 MM)  
C: 26-1/8 OZ (742 CCM)



**SAUVIGNON BLANC**  
# 0123/33  
H: 9-7/8" (250 MM)  
D: 4-1/4" (108 MM)  
C: 26-1/8 OZ (742 CCM)



**CHARDONNAY**  
# 0123/97  
H: 9-7/8" (250 MM)  
D: 4-1/2" (108 MM)  
C: 4-1/2 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)

### CABERNET/ MERLOT

# 0884/0  
H: 9-5/8" (245 MM)  
D: 4-1/8" (105 MM)  
C: 29-3/8 OZ (834 CCM)



### SYRAH/SHIRAZ

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



### PINOT NOIR

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



### SAUVIGNON BLANC

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



### CHAMPAGNE GLASS

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



### RIESLING

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



### CHARDONNAY

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



# RIEDEL 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: 22 OZ (625 CCM)



## NEW WORLD PINOT NOIR/ NEBBIOLO/ ROSÉ CHAMPAGNE

# 0449/67  
H: 9-1/4" (235 MM)  
D: 4-1/4" (108 MM)  
C: 28-1/4 OZ (800 CCM)



## OLD WORLD PINOT NOIR

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



## NEW WORLD SHIRAZ

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



## OLD WORLD SYRAH

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

# RIEDEL VERITAS

GRAPE  VARIETAL SPECIFIC®

— RESTAURANT —



## CHAMPAGNE WINE GLASS

# 0449/28  
H: 9-1/4" (235 MM)  
D: 3-3/8" (85 MM)  
C: 15-3/4 OZ (445 CCM)



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



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



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



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



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



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



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

# Vinum

— RESTAURANT —



## CABERNET SAUVIGNON/ MERLOT

# 0416/0-6  
H: 8-7/8" (225 MM)  
D: 3-3/4" (95 MM)  
C: 21-1/2 OZ (610 CCM)



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



**PINOT NOIR**  
# 0416/07-6  
H: 8-1/4" (210 MM)  
D: 4-1/4" (108 MM)  
C: 24-3/4 OZ (700 CCM)



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



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



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



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



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



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



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



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



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



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

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



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



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

# RIEDEL

GRAPE  VARIETAL SPECIFIC®

—RESTAURANT—

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



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



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



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



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



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



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



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



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



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



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



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



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



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

## ACCESSORIES



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



**RIEDEL 003**  
 WHITE WINE/  
 CHAMPAGNE GLASS

# 0260/03  
 H: 8-3/4" (221 MM)  
 D: 3-3/8" (85 MM)  
 C: 15-1/2 OZ (440 CCM)



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



**RIEDEL 002**  
 RED WINE  
 # 0260/02  
 H: 9-3/4" (247 MM)  
 D: 3-7/8" (97 MM)  
 C: 23-1/2 OZ (667 CCM)



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



**RIEDEL MOSEL**  
 # 1416/03  
 H: 11-1/4" (285 MM)  
 D: 4-1/4" (108 MM)  
 C: 46-1/2 OZ (1320 CCM)

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.



4 OZ (125 ML)

**MAGNUM**

# 0480/90  
H: 7-7/8" (201 MM)  
D: 3-1/2" (90 MM)  
C: 18-5/8 OZ (530 CCM)

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



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



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



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

# 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.



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## RED WINE

# 0489/0  
H: 8-7/8" (225 MM)  
D: 3-1/2" (89 MM)  
C: 19-3/4 OZ (560 CCM)



## WHITE WINE

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



## CHAMPAGNE FLUTE

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



## DEGUSTAZIONE O

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

## CE-CALIBRATION MARK\*

To ensure the 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: 6-3/4 OZ (190 CCM)



**RUM/AQUAVIT**  
# 0512/10  
H: 8" (205 MM)  
D: 3" (78 MM)  
C: 7 OZ (200 CCM)



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



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



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



**SINGLE MALT WHISKY**  
# 0446/80  
H: 4-1/2" (115 MM)  
D: 2-5/8" (68 MM)  
C: 7 OZ (200 CCM)



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



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

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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: 18-5/8 OZ (530 CCM)



**SWIRL WHITE**  
# 0413/33  
H: 4" (103 MM)  
D: 3-1/8" (80.5 MM)  
C: 11-4/5 OZ (355 CCM)



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



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



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

# RESTAURANT O

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



**CABERNET/MERLOT**  
# 0412/0  
H: 4-7/8" (121 MM)  
D: 3-3/4" (95 MM)  
C: 21-1/8 OZ (620 CCM)



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



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



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



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



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



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



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



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

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**SL RIEDEL STEMLESS WINGS (2021):** This series was redesigned by Georg Riedel in 2020 to ensure its smaller size maintains the delicate and important characteristics of each wine. Experience the unique curvature of SL RIEDEL Stemless Wings, following the release of our incredibly popular collection RIEDEL Winewings in 2020. This stemless creation is the perfect complement to the original stemmed series, featuring three stemless wine tumblers crafted by 10<sup>th</sup> generation Georg Riedel. To ensure the tumblers sit comfortably within the drinker's hand, each Grape Varietal shape required a set of new prototypes to determine how much the glass could be reduced while maintaining the delicate and important characteristics of each wine.



**CABERNET SAUVIGNON**  
# 0789/0  
H: 4-3/4" (121 MM)  
D: 3-7/8" (100 MM)  
C: 670 OZ (23-5/8 CCM)



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



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

Images shown at 20% of actual size.

# 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.



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



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

**NEW 2023**



**NICK & NORA LARGE\***  
# 0417/08  
H: 7" (177 MM)  
D: 3-1/8" (80 MM)  
C: 7 OZ (198 CCM)

**NEW 2023**



**SOUR OPTIC\***  
# 0417/09  
H: 6-1/4" (158 MM)  
D: 3-3/4" (97 MM)  
C: 7.7 OZ (215 CCM)

**NEW 2023**



**COFFEE GLASS\***  
# 0417/10  
H: 2-1/2" (63 MM)  
D: 2-1/2" (64 MM)  
C: 3-1/8 OZ (90 CCM)



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



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

### DOUBLE ROCKS GLASS\*

# 0417/07  
H: 4" (103 MM)  
D: 3-1/4" (83 MM)  
C: 12.5 OZ (370 CCM)



2 OZ (59 ML)



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



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



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



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

# 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.

### RIEDELSPEY

**NEW 2022**



**SINGLE OLD FASHIONED**  
# 0418/01  
H: 3-1/8" (80 MM)  
D: 3-1/8" (80 MM)  
C: 8-5/8 OZ (245 CCM)



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



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

### RIEDEL FIRE



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



**LONGDRINK**  
# 0512/04 S1  
H: 6" (151 MM)  
D: 3" (77 MM)  
C: 13-1/4 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: 12-1/8 OZ (344 CCM)



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



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

### RIEDEL SHADOWS



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

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

### RIEDEL FIRE&ICE



**WHISKY RED**  
# 0512/02r  
H: 3-7/8" (98 MM)  
D: 3-1/4" (84 MM)  
C: 10-3/8 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: 11-1/4 OZ (320 CCM)

### HAPPY O WINE TUMBLER

**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: 11-1/4 OZ (320 CCM)

### HAPPY O Vol. 2

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

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

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

DECANTER · MACHINE-BLOWN · FINE CRYSTAL

# THE ART OF DECANTING WINE

NEW 2023



**MOSEL MAGNUM**

# 1419/23  
H: 11-1/4" (285 MM)  
D: 5-3/8" (135 MM)  
C: 53 OZ (1500 CCM)



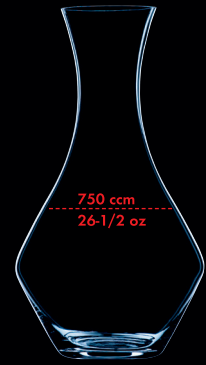
**RIEDEL MOSEL**

# 1416/03  
H: 11-1/4" (285 MM)  
D: 4-1/4" (108 MM)  
C: 46-1/2 OZ (1320 CCM)



**CABERNET MAGNUM**

# 1440/26  
H: 10-5/8" (270 MM)  
D: 5-3/4" (145 MM)  
C: 60 OZ (1700 CCM)



**CABERNET**

# 1440/13  
H: 9-1/8" (230 MM)  
D: 4-3/4" (125 MM)  
C: 37 OZ (1050 CCM)

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**RIEDEL PERFORMANCE**

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



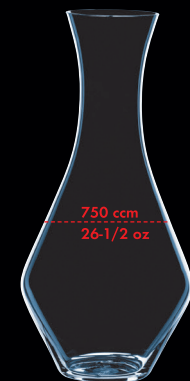
**SYRAH**

# 1486/13  
H: 9-5/8" (245 MM)  
D: 5-1/4" (135 MM)  
C: 36-3/4 OZ (1040 CCM)



**RIEDEL APPLE NY**

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



**MERLOT**

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

## DECANTER · HANDMADE · FINE CRYSTAL

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

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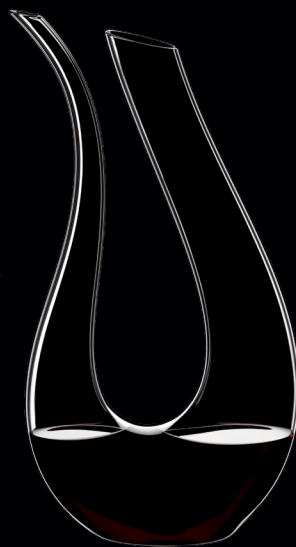
### ULTRA

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



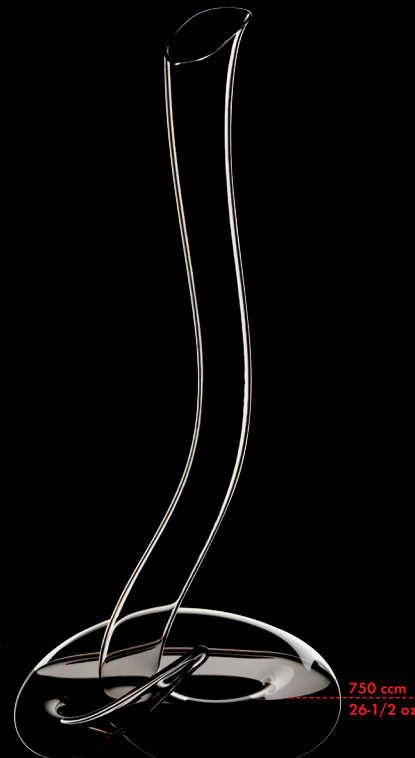
### MEDOC

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



### AMADEO

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



### EVE

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



### O SINGLE

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



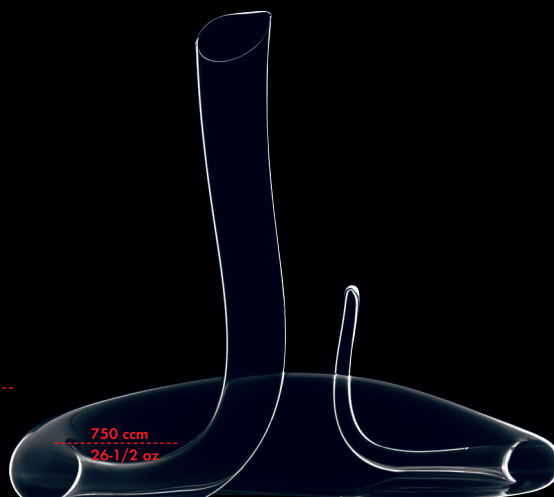
### CORNETTO SINGLE

# 1977/13  
H: 12-3/4" (325 MM)  
D: 4-3/4" (120 MM)  
C: 42-3/8 OZ (1200 CCM)



### CURLY CLEAR

# 2011/04 S1  
H: 10-1/2" (265 MM)  
D: 6-3/4" (170 MM)  
C: 49-3/8 OZ (1400 CCM)



### MAMBA

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



## IS THERE ONE GLASS FOR ALL MY WINES?

The three most versatile shapes for red and white wines are the WINE FRIENDLY Magnum and the VINUM Riesling Grand Cru, but please remember: shape 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)

Envie d'aller plus loin :



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Belgique

Horaire du showroom  
Du mardi au samedi  
de 10h à 17h  
Du lundi au dimanche  
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Téléphone

Anael Stordeur  
+32(0)483 63 82 01

Valérie Kievits  
+32(0)471 79 12 51



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**RIEDEL**  
THE WINE GLASS COMPANY

