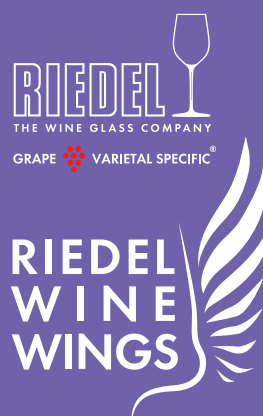




For perfect glass care, RIEDEL exclusively recommends using a Miele dishwasher. In adherence with the manufacturer's instructions, a Miele dishwasher ensures the long lasting brilliance of your fine RIEDEL glassware. For more information, visit [www.mieleglasscare.com](http://www.mieleglasscare.com)

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## RIEDEL WINEWINGS - A STRIKING WINE GLASS COLLECTION BY GEORG RIEDEL

Georg Riedel, in his long career, has shaped many functional glasses; all specifically designed to enhance the enjoyment of the liquid it is created for. Georg, as the creator of varietal specific wine glasses strongly believes that a finely tuned glass shape enhances the perception of all aromatic beverages.

In the summer of 2018, Georg was asked by a customer to create 'the ultimate glass' for Cabernet Sauvignon; a project which was to provide the inspiration behind **RIEDEL WINEWINGS**.

Slowly, a new shape emerged; flat-bottomed, wide and reminiscent of the wing of an aircraft, complete with winglets. Over the course of a year, through many tastings and by making changes to shape, size and rim diameter; what began as one glass for one grape varietal, developed into seven different glasses, all on a theme, to represent the most popular grape varietals.

### RIEDEL WINEWINGS WAS BORN AND WAS ABOUT TO TAKE FLIGHT!

Explaining the concept of **RIEDEL WINEWINGS**, we chose a flat and stretched bottom, with a wing-like shape to increase the surface area the wine is exposed to, which increases the levels of evaporation and enables a greater intensity of aroma. When positioning ones head to the glass, the nose is closer and is exposed to the wider surface of the wine. Though this alone would not fully deliver the optimal aroma of each grape variety and so, to capture the delicate layered aromas, it was necessary to curve the glass walls and to correctly

calibrate the opening of each glass with its rim diameter.

**RIEDEL WINEWINGS** has seven glasses in total. Three for red wines, three for white and one for Champagne and sparkling wines.

We are dealing with the three classic and most significant white varietals - Chardonnay, Riesling and Sauvignon Blanc and each feature different flavours and even a different mouthfeel, which we believe requires a different glass shape for each in order to truly appreciate their unique characteristics.

When it comes to red wines, the glass designs are based on the grape varietal and its attributes and, on the impact the skin makes on the wine, all red wines can be categorised into either mild, medium or powerful intensity. To enhance the enjoyment of those profiles, we suggest three different glass shapes;

**MILD:** Pinot Noir,  
**MEDIUM:** Syrah,  
**POWERFUL:** Cabernet Sauvignon.

And, finally, for Champagne and Sparkling Wines; the glass elevates the delicate aromas of sweet, toasted bread and enables a sensual mouthfeel, with tiny bubbles expressing a lively, yet creamy texture on the palate. This is a 'must-have' glass!

**RIEDEL WINEWINGS** is a glass collection which is perhaps not the most aesthetically beautiful but is striking in its design and is brutally functional, taking the wines aromas and flavours 'on a flight'.



"LET YOUR WINE TAKE FLIGHT"

RIEDEL  
WINE  
WINGS



“LET YOUR  
WINE  
TAKE  
FLIGHT”

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WINE  
WINGS



CABERNET  
SAUVIGNON



PINOT NOIR/  
NEBBIOLO



SYRAH



CHAMPAGNE  
WINE GLASS



RIESLING



SAUVIGNON  
BLANC



CHARDONNAY