

Riedel Vinum Glasses

Claus Riedel changed the world of wine with his revolutionary concept of functional stemware. He was the first in history to recognize the effect of a glass shape on the perception and pleasure of drinking wine. Georg Riedel further developed the concept that the delivery of the wine's "message" depends on the form of the glass. Doug Cohn of Riedel will lead us through a flight of 4 wines in Riedel stemware from the Extreme Series in an informal seminar. See for yourself how the correct choice of glass enhances the flavors of the wine. Buy the flight of wine and the Riedel glassware is yours to keep. The Riedel Glass demos are very popular so don't wait on this one.

Riedel's Vinum Prestige Cuvee/Champagne Glass line was the first machine-made series of glasses in history to be based exclusively on the characteristics of quality and price. These glasses Will prove to you that the pleasure of consuming wine starts with the glass. Georg Riedel's crystal allows each wine's finest elements to be highlighted by the glass. "Vinum" was the first machine-made series of glasses in history to be based exclusively on the characteristics of grape varietels. This glass highlights the rich fruit and sweetness characteristic of port.

Based on the benchmark shapes of the Riedel Vinum, the shape of the tumbler and the size and diameter of the rim have been fine-tuned to enhance the flavors of red or white wine. The sophisticated 'O' tumbler feels good to hold and is the ideal glass for everyday use. Set of two. Claus [Riedel](#) was the first person in the long history of the glass to design its shape according to the character of the wine. He is thus the inventor of the functional wine glass.

Perfect for young, full-bodied, complex red wines that are high in tannin. This Riedel glass smoothes out the rough edges, emphasizing the fruit, allowing wines to achieve a balance that would normally take years of ageing to acquire. The generous size of this glass allows the bouquet to develop fully. The shape directs the flow of wine onto the zone of the tongue which perceives sweetness, thus accentuating the fruit and de-emphasizing the bitter qualities of the tannin. Please purchase on online <http://www.etabletop.com>

About the Author

Representing [Riedel Vinum Glasses](#) in the website www.etabletop.com

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