



Microfiber Polishing Cloth

- Wash at boiling temperature (to kill bacteria) with odorless soap
- Should be machine washed at min. 170° F/75° C
- Never use fabric softener when rinsing your microfiber polishing cloth (avoids grease film on surface)

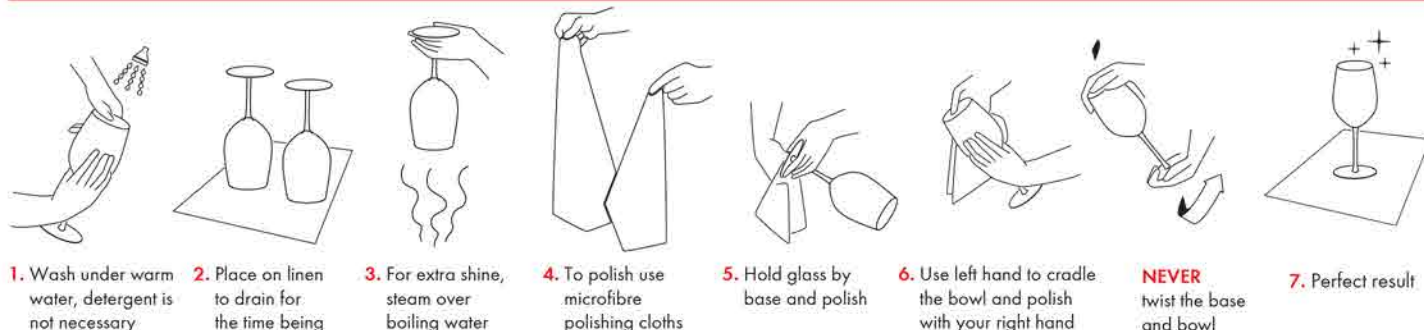
Caring for your Riedel Crystal

- Riedel glasses are dishwasher safe
- 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)
- Glass polishing: Use two polishing cloths, never hold the glass by the base to polish the bowl
- Stem snap: Occurs through mishandling = torque or bend pressure at the stem
- Storage: Avoid glass storage in kitchen cabinets which have strong aromas that translates into glass

For a perfect result



1. Wash under warm water, detergent is not necessary
2. Place on linen to drain for the time being
3. For extra shine, steam over boiling water
4. To polish use microfibre polishing cloths
5. Hold glass by base and polish
6. Use left hand to cradle the bowl and polish with your right hand
- NEVER** twist the base and bowl
7. Perfect result

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

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

Rules when handling connoisseur glasses



1 Filling the glass

Fill the glass only to the widest diameter of its bowl. This will ensure maximum development of the wine's bouquet, and also provide the most elegant table setting.



2 Holding the glass

The appropriately filled glass should always be held by the stem rather than the bowl, as heat from the hand could raise the temperature above its optimum and negatively influence the bouquet of the wine.



3 Swirling the glass

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



4 Why and how to decant wines

To decant wine means to transfer it from its bottle to a decanter or carafe before drinking. During storage or aging, wine can develop a solid deposit or sediment at the bottom of the bottle. Decanting is an easy means of separating the sediment from the wine. It also helps the wine breathe, as the greater surface diameter lets more oxygen reach the wine than the bottle does. Red wines should be decanted well before serving and allowed to rest at room temperature for up to one hour to allow the wine to fully develop its bouquet.



5 Wine temperature

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