



## Wine Glasses and Pours 101

### **Serving Quantities**

The size of a glass is important, affecting the quality and intensity of aromas. The breathing space should be chosen according to the personality of the wine or spirit.

Red wine: 4-5 oz in a large glass

White wine: 3 oz in a medium sized glass

Spirits: 1 oz in a smaller glass

The glass should not be over-filled.

### **Taste**

Every wine has its own unique blend of qualities: fruit, acidity, minerals, tannin, alcohol that are based on the grape variety and the climate and soil on which it is grown.

Riedel glasses are able to deliver a wine or spirit to the nose and palate in such a way that it can fully express its personality. The finish is strongly influenced by the design of the bowl. It will take time to recognize that a glass is not just a glass, but an instrument of pleasure and enjoyment.

### **Content Determines Shape**

Riedel's guiding principle: The content determines the shape. To fully appreciate the different grape varieties and the subtle characteristics of individual wines, it is essential to have a glass which has a shape fine-tuned for the purpose. The shape is responsible for the quality and intensity of the bouquet and the flow of the wine.

Typically a wine drinker is led by color, bouquet and taste, but often the glass is not considered as an instrument to convey the message of the wine. There are some interesting scientific explanations as to why the shape of a glass influences the bouquet and taste of the beverage.

The grape variety is the key factor in determining the relationship between fruit, acidity, tannin and alcohol. Riedel was able to create shapes in which the wine, vinified from specific grape varieties, seemed to improve.