

PERFECT pairings

FINE WINES & LIBBEY STEMWARE

UNCORK A Better Wine Experience

Today's wine enthusiasts are more sophisticated and adventurous than ever.

They're exploring wines from uncharted regions, sampling flights and dabbling in natural and sparkling styles – and Libbey has a wine glass that's right for every one.

From foot to rim, each piece of Libbey stemware is thoughtfully crafted to bring out the very best flavors and aromas in fine wines and Champagne, with details like wide bowls, thin rims and tall stems.

Our complete selection of beautiful and durable wine glasses are designed to uncork the possibilities in every bottle – and give your guests the wine experience they deserve.

HOW TO PAIR A GLASS TO WINE

Taste the difference the right stemware can make.



LIGHT-BODIED RED WINES

Enhance delicate flavors with a large bowl and wide mouth that allow the wine to breathe.

Pair with: Beaujolais, Pinot Noir, Sangiovese, Cabernet Franc



FULL- AND MEDIUM-BODIED RED WINES

Tall bowls direct complex flavors to the back of the palate for a richer tasting experience.

Pair with: Bordeaux, Cabernet Sauvignon, Merlot, Malbec, Shiraz, Syrah



LIGHT- AND MEDIUM-BODIED WHITE WINES

Enjoy sweeter flavors with a smaller bowl that concentrates subtle aromas to the tip of the tongue.

Pair with: Riesling, Moscato, Pinot Grigio, Pinot Gris, Petit Chablis



FULL-BODIED WHITE WINES

A wide bowl enhances complex aromas and directs wine to the back of the tongue for intense flavors.

Pair with: Chardonnay, Sauvignon Blanc, Gewürztraminer, White Zinfandel



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CHAMPAGNE AND SPARKLING WINES

A tall, narrow glass maintains flavor concentration and creates an effervescent display.

Pair with: Champagne, Prosecco, Lambrusco



WHAT'S TRENDING IN WINE:

NATURAL WINES

Natural wines are finally going mainstream. Once a niche product, these additive-free varietals are now on the upswing outside of urban centers, especially as the demand for "organic" and "healthy" drinks grows.

Natural wines are known for their lower alcohol content, a variety of colors and flavor notes and sustainable street cred. And though the "trend" may be new, natural wines – made with traditional methods and in small batches – have actually been around for centuries. Consider adding a few to your list to attract sustainability-minded drinkers.





SPARKLING WINE

They've been popular in Europe for years, and now sparkling wines are beginning to bubble up in the U.S., with winemakers crafting fizzy takes on classic styles, like a sparkling sauvignon blanc.

What's driving the trend? As drinkers consume less alcohol overall, sparkling wines are a light, effervescent and easy-drinking alternative to heavy beers or spirits.

ALCOHOL-FREE

The world of wine is not immune to the no- and low-ABV movement, with booze-free bottle shops opening up in New York and San Francisco.

Though most wine experts (and drinkers) still prefer the real deal, many of the world's top winemakers are taking up the challenge, mastering the alcohol removal process and perfecting flavors for a true wine experience without the hangover.







Luxury lives in the experience. And no one does luxury like Reserve by Libbey®.

For the mavericks who are making their mark and the innovators who are anything but ordinary, Reserve by Libbey is luxury made to last.

These collections combine form and function to entice the senses, enhance the experience and elevate what's possible.

Reserve by Libbey is the fullest expression of our living legacy – crafted with care to bring your creative vision to stunning life.





CONTOUR



Contour Balloon No. 9154 18 oz./53.2 cl./532 ml. H8%" T2%" B3%" D3%" 1 doz./7# • 1.01 cu. ft. SCC 639721



Contour Wine No. 9151 12 oz./35.5 cl./355 ml. H8" T2½" B3" D3¼" 1 doz./7# • .69 cu. ft. **SCC 639677**



Contour Wine No. 9152 16 oz./47.4 cl./473 ml. H8¾" T2%" B3%" D3½" 1 doz./7# • .88 cu. ft. **SCC 639660**



Contour Wine No. 9153 19¾ oz./ 58.4 cl./584 ml. H9‰" T2‰" B3‰" D3¾" 1 doz./7# • 1.04 cu. ft. SCC 639714



Contour Wine No. 9232 18 oz./53.2 cl./532 ml. H8%" T2¾" B3%" D3½" 1 doz./7# • .93 cu. ft. **SCC 644480**



Contour Flute No. 9236 8 oz./23.7 cl./237 ml. H9¼" T2" B2¾" D2½" 1 doz./6# • .6 cu. ft. **SCC 644527**



Contour Flute No. 9157 6 oz./17.7 cl./177 ml. H8%" T2½" B2¾" D2¼" 1 doz./5# • .61 cu. ft. **SCC 639684**





RENAISSANCE



Renaissance Wine No. 9123 16 oz./47.3 cl./473 ml. H9" T2½" B3½" D3½" 1 doz./6# • .88 cu. ft. SCC 582539



Renaissance Wine No. 9016 21 oz./62.1 cl./621 ml. H5½" T2¾" B2" D3¾" 1 doz./5# • .63 cu. ft. **SCC 615695**



Renaissance Coupe No. 9134 9 oz./26.6 cl./266 ml. H65%" T3¾" B3%" D4%" 1 doz./5# • .97 cu. ft. **SCC 636874**



Renaissance Wine No. 9124 20 oz./59.1 cl./591 ml. H9%" T2¾" B3¾" D3¾" 1 doz./7# • 1.04 cu. Ft SCC 562968



Renaissance Red Wine No. 9017 19 oz./56.2 cl./562 ml. H4¾" T2¾" B2¾" D3¾" 1 doz./5# • .59 cu. ft. SCC 606884



Renaissance Flute No. 9138 8 oz./23.7 cl./237 ml. H9%" T1%" B3" D2¼" 1 doz./6# • .73 cu. ft. SCC 567635



Renaissance Wine No. 9125 26 oz./76.9 cl./769 ml. H9¾" T3" B3½" D3%" 1 doz./8# • 1.25 cu. ft. **SCC 562951**



Renaissance Red Wine No. 9126 24 oz./71.0 cl./710 ml. H8%" T3¼" B3½" D4%" 1 doz./8# • 1.38 cu. ft. SCC 582515





PRISM



Prism Wine No. 9323 16 oz./47.3 cl./473 ml. H8%" T2½" B3%" D3½" 1 doz./5# • .95 cu. ft. SCC 593535



Prism Wine No. 9324 20 oz./56.2 cl./562 ml. H9¼" T2¾" B3¾" D3¾" 1 doz./7# • 1.18 cu. ft. SCC 567642



Prism Red Wine No. 9326 24 oz./71.0 cl./710 ml. H9½" T2¾" B3½" D4¾" 1 doz./7# • 1.48 cu. ft. SCC 569646



Prism Flute No. 9332 8¼ oz./24.4 cl./244 ml. H9½" T1%" B2¾" D2½" 1 doz./5# • .64 cu. ft. SCC 573025



Renewal[™] Crosshatch Flute No. 9332/69477 8¼ oz./24.4 cl./244 ml. H9½" T11%" B2¾" D2½" 1 doz./4# • .64 cu. ft. SCC 644886



Prism Coupe No. 9329 8 oz./23.7 cl./237 ml. H6½" T3¾" B3¾" D3¾" 1 doz./5# • .86 cu. ft. SCC 671820

Prism Stemless No. 9318 18 oz./53.2 cl./532 ml. H4¾" T25%" B2%" D 3%" 1 doz./6# • .61 cu. ft. SCC 711571





ACURA

When it comes to profitability, ounces can make a difference. An 1/8" overpour in 200 glasses per night is five bottles wasted. This could add up to \$17,000 of wine poured down the drain each year!

Innovative Acura pour-control stemware features a visual cue that makes it easy to standardize pours and keep costs in line – all with the quality of our Reserve by Libbey premium glassware.



No. 9123/U223A 16 oz./47.3 cl./473 ml. H9" T2½" B3½" D3¾" 1 doz./5.3# - .88 cu. ft. SCC 671806



Prism Pour Control No. 9323/U225A 16 oz./47.3 cl./473 ml. H8%" T2½" B3%" D3½" 1 doz./5# • .95 cu. ft. SCC 671769



Renaissance Pour Control No. 9123/U226A 16 oz./47.3 cl./473 ml. H9" T2½" B3½" D3¾" 1 doz./5.3# - .88 cu. ft. **SCC 671776**





Right facing corkscrew = 5 and 8 oz. pour Left facing corkscrew = 6 and 9 oz. pour

- Pour to where corkscrew connects to handle
- Customizable with your logo





STEMWARE

From wine glasses to flutes and coupes, these all-purpose glasses create eye-catching presentations and entice guests to order another glass – or even the whole bottle.



Embassy Goblet No. 3711 11½ oz./34.0 cl./340 ml. H6½" T2½" B2¾" D3¼" 2 doz./13# • 1.07 cu. ft. SCC 369987



Vina Tall Wine No. 7510 16 oz./47.3 cl./473 ml. H9" T2%" B3¼" D3½" 1 doz./7# • .92 cu. ft. **SCC 084378**



Speakeasy Gin & Tonic No. 602104 19½ oz./57.6 cl./576 ml. H8" T2%" B2%" D4" 1 doz./6# • 1.08 cu. ft. SCC 8710964602104



Embassy Flute No. 3795 6 oz./17.7 cl./177 ml. H8½" T2" B2¾" D2¾" 1 doz./6# • .55 cu. ft. SCC 574643



Vina Flute No. 7500 8 oz./23.7 cl./237 ml. H9¼" T2" B3¼" D3¼" 1 doz./6# • .81 cu. ft. SCC 070319



Speakeasy Coupe No. 601602 8½ 0Z./25.1 cl./251 ml. H6" T3%" B2%" D3%" 1 doz./5# • .73 cu. ft. SCC 10615905601602



Teardrop White Wine No. 3965 8½ oz./25.1 cl./251 ml. H7½" T25%" B2¾" D3" 2 doz./13# • 1.11 cu. ft. **SCC 370112**



Perception Wine No. 3057 11 oz./32.5 cl./325 ml. H7%" T2½" B2%" D3%" 2 doz./14# • 1.33 cu. ft. SCC 019561



Linear Coupe No. 7401 8½ oz. /25.1 cl./251 ml. H6" T4" B3¼ D4" 1 doz./6# – .8 cu. ft. SCC L727695



Teardrop Goblet No. 3911 12 oz./35.5 cl./355 ml. H7¼" T2%" B2%" D3%" 3 doz./23# • 2.11 cu. ft. **SCC 449156**



Perception Cocktail Coupe No. 3055 8½ oz./25.1 cl./251 ml. H6" T3¾" B3" D4‰" 1 doz./7# • .89 cu. ft. SCC 443816



Linear Flute No. 7403 7½ oz. /22.2 cl./222 ml. H9¼" T2½" B2¾" D2¾" 1 doz./6.2# - .61 cu. ft. SCC L727770







STEMLESS

Versatile and totally on-trend, stemless glasses are the perfect stemware alternative for laid-back wine service, as well as cocktails and soda. Playful textures and shapes bring modern flair to this easy-to-serve style.



Stemless White Wine No. 221 17 oz./50.3 cl./503 ml. H4½" T2½" B2" D3½" 1 doz./6# • .52 cu. ft. **SCC 477118**



Stemless Flute No. 228 8½ 02./25.1 cl./251 ml. H5¾" T1¾" B1¾" D2¼" 1 doz./4# • .28 cu. ft. SCC 477156



Molten Stemless No. 1082 17 oz./50.3 cl./503 ml. H4½" T2%" B1%" D2" 1 doz./7# • .55 cu. ft. SCC 708328



Bujarda Stemless No. 1062 17 3/4 oz./52.5 cl./525 ml. H4¼" T2%" B2" D2¼" 1 doz./7# • .55 cu. ft. SCC 703170



Stemless White Wine No. 217 11¾ oz./34.8 cl./348 ml. H4" T2%" B1¾" D3¼" 1 doz./4# • .39 cu. ft. SCC 477163



Orbital Beverage No. 12015 8½ oz./25.1 cl./251 ml. H35%" T2¼" B1¾" D2%" 1 doz./5# • .28 cu. ft. **SCC 687142**



Stemless White Wine No. 213 15 oz./44.4 cl./444 ml. H4%" T2¾" B2" D3½" 1 doz./5# • .48 cu. ft. SCC 598325



Orbital Beverage No. 12017 15 oz./44.4 cl./444 ml. H4¼" T25%" B2¼" D3½" 1 doz./6# • .44 cu. ft. **SCC 687135**





DECANTERS

Elevate your wine presentation – and reveal a wine's complex colors and flavors – with our beautiful decanters and carafes. Intentional curves at the neck and shoulders also help control pours and boost profits.



Carafe No. 97000 39¾ oz./117.2 cl./1172 ml. H10‰" T3½" B3¾" D3¾" 1 doz./21# • 1.35 cu. ft. SCC 598069



Carafe No. 795 40 oz./118.3 cl./1183 ml. H10¾" T3¾" B3%" D3¾" 1 doz./17# • 1.26 cu. ft. SCC 052066



Ensemble Carafe No. 927634 36 oz./106.5 cl./1065 ml. H10" T3" B3¼" D4" 6 pcs./8# • .59 cu. ft. SCC 5601259044545



Acura Carafe No. 9030 10¾ oz./31.8 cl./318 ml. H6½" T2" B2" D2¾" 1 doz./6# • .45 cu. ft. SCC 569554



Carafe No. 739 10¾ oz./31.8 cl./318 ml. H7" T2¼" B2" D2%" 1 doz./7# • .42 cu. ft. SCC 490124



Carafe No. 782 10 oz./29.6 cl./296 ml. H6½" T2½" B2%" D2½" 1 doz./7# • .41 cu. ft. SCC 512232



Carafes & Decanters Carafe No 719 8½ oz/25,1 cl/251 ml H4%" T2¼" B2½" D2¾" 3 dz/12# • 0,98 pj³ SCC 574971











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