

# 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" T25%" B3½" D3½" 1 doz./7# • .88 cu. ft. **SCC 639660** 



Contour Wine No. 9153 19¾ oz./ 58.4 cl./584 ml. H9‰" T27%" B3½" 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" B3¼" D3¾" 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%" T334" B3%" D4%" 1 doz./5# • .97 cu. ft. SCC 636874



Renaissance Wine No. 9124 20 oz./59.1 cl./591 ml. H9%" T2¾" B3¾" D3%" 1 doz./7# • 1.04 cu. Ft SCC 562968



Renaissance Red Wine No. 9017 19 oz./56.2 cl./562 ml. H4%" 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" D4¾" 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<sup>™</sup> Crosshatch Flute No. 9332/69477 8¼ oz./24.4 cl./244 ml. H9½" T1%" 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%" B21%" 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.





**Prism Pour Control** No. 9323/U225A 16 oz./47.3 cl./473 ml. H8%" T2½" B3½" D3½" 1 doz./5# • .95 cu. ft.



**Renaissance Pour Control** No. 9123/U226A 16 oz./47.3 cl./473 ml. H9" T21/2" B31/8" D33/8" 1 doz./5.3# • .88 cu. ft.





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 02./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 02./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" T25¼" 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 02. /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 02./25.1 cl./251 ml. H6" T3¼" B3" D4½" 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" T2¾" B2" D3½" 1 doz./6# • .52 cu. ft. SCC 477118



Stemless Flute No. 228 8½ oz./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" T27%" B2" D2¼" 1 doz./7# • .55 cu. ft. SCC 703170



Stemless White Wine No. 217 11¼ oz./34.8 cl./348 ml. H4" T2¾" 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.



**Casual Entertaining Decanter No. 4800188** 47¼ oz./1400 ml. H9½" T23¼" B2½" D5¾" 1 pc./2# • .22 cu. ft. **SCC 4003322124818** 



Carafe No. 97000 39% 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 10% 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 doz./12# • 0.98 pi<sup>3</sup> SCC 574971



 $\mathscr{L}$  LIBBEY. | SELECT PARTNERS

Libbey is proud to be the distributor of two European glassware brands – Spiegelau and Nachtmann, part of our Select Partners collection of premium tableware.



With glassmaking roots dating back to 1521, the ultrathin walls and finest sheer rims of Spiegelau are prime examples of its detailed craftsmanship. This glassware is refined to enhance every nuance, from pure raw materials to carefully crafted final form.



 $\begin{array}{l} \mbox{Definition Universal} \\ \mbox{No. 1350301} \\ 18\% \ oz./55.5 \ cl./555 \ ml. \\ \mbox{H } 9\%'' \ T \ 2\%'' \ B \ 3\%'' \ D \ 3\%'' \ D \ 3\%'' \\ 6 \ pcs./2\# - .55 \ cu. \ ft. \\ \mbox{SCC B308959} \end{array}$ 



Definition Champagne No. 1350329 8½ oz./25.1 cl./251 ml. H9½" T2½" B3¼" D2%" 6 pcs./1# • .46 cu. ft. SCC B308980



Vino Grande Burgundy No. 4518000 24 oz./71.0 cl./710 ml. H8 ½" T3" B3½" D4½" 1 doz./7# • 1.29 cu. ft. SCC 4003322127093



Vino Grande Champagne Saucer No. 4518008 9¾ oz./28.8 cl./288 ml. H6¾" T3½" B3" D3¾" 1 doz./6# • 1.35 cu. ft. SCC 4003322252146



Authentis Champagne Flute No. 4408029 9¼ oz./27.0 cl./270 ml. H85%" T2" B2%" D234" 1 doz./5# • .69 cu. ft. SCC 4003322127031



Authentis Bordeaux No. 4408035 22 oz./65.0 cl./650 ml. H9%" T2¾" B3%" D3¾" 1 doz./7# • 1.23 cu. ft. SCC 4003322127079



Authentis Casual White Wine No. 4808002 14¼ oz./42.0 cl./420 ml. H4¼" T2¾" B1‰" D3¾" 1 doz./4# • .49 cu. ft. SCC 4003322127635



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# **Š**PIEGELAU



Winelovers Bordeaux No. 4098035 19½ oz./58.0cl./580 ml. H9" T25%" B3%" D3½" 0.5 doz./3# • 0.49 cu. ft. SCC 403322111412



 Winelovers Flute

 No. 4098007

 6½ oz./19.0 cl./190 ml.

 H8½" T1¾" B25%" D2½"

 0.5 doz./3# • 0.36 cu. ft.

 SCC 4003322093299



Style Sparkling Wine/Flute No. 4678007 8 oz./24.0 cl./240 ml. H8%" T1¾" B2%" D2¾" 1 doz./5# •.71 cu. ft. SCC 4003322249535



 Festival Bordeaux

 No. 4028035

 15½ oz./45.6 cl./456 ml.

 H8¾" T2½" B3½" D3½"

 1 doz./6# • 1.00 cu. ft.

 SCC 4003322127451



A maker of fine Bavarian crystal since 1834, Nachtmann glassware is known for its unparalleled clarity and brightness. Nachtmann luxury glassware sparks creativity and sets the stage for wine presentations.



Noblesse Cocktail No. N101105 6¼ oz./18.0 cl./180 ml. H5%" T4¼" B2%" D4¼" 1 doz./8# • 1.09 cu. ft. SCC 4003762274272



Mineralwater No. N102085 7¾ oz. /23.0cl./230 ml. H4‰" T3‰" B2‰" D3‰" 1 doz. /7# • .65 cu. ft. SCC 4003762276832



All Purpose Goblet No. N102084 11¼ oz. /35.0 cl./ 350 ml. H5½" T3%" B3" D3%" 1 doz. /9# •.65 cu. ft. SCC 4003762276849









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#### <sup>®</sup>SCHÖNWALD



**Š**PIEGELAU

