

Riant

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Styles and Weights 12

Format OpenType/Web/App/Variable

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About The Riant collection draws inspiration from the geometric sans serif tradition that emerged during the early twentieth century. While many geometric typefaces were developed according to rigorous mathematical systems, Riant explores the balance between constructed form and the perceptual refinements required for comfortable reading. Developed through countless iterations, the family transforms elemental geometric structures into forms suited to contemporary typography. It combines the clarity and rigor of geometric design with the optical adjustments necessary for sustained reading across print and digital media.

A comprehensive set of OpenType features allows users to adjust the texture and character of the typeface. Alternate forms of the lowercase a, b, d, g, p, and q introduce a softer, more rounded personality. For smaller text sizes, the default squared terminals of h, m, n, and r can be replaced with stem-to-curve junctions inspired by traditional text-type conventions. An alternate angled lowercase e offers yet another typographic voice while creating closer alignment with Riant Display. Together, Riant and Riant Display form a versatile typographic system for continuous reading and expressive display typography.

References

Super Buchgrotesk, originally designed by Arno Drescher and adapted in the 1950s for Linotype matrices by VEB Typoart.

Neuzeit Grotesk (1928–1929), a design by Wilhelm C. Pischner for the Stempel type foundry.

Avenir by Adrian Frutiger released in 1988 by Linotype, among others.

Riant

RIANT COLLECTION

Riant Light
Riant Light Italic
Riant Regular
Riant Italic
Riant Medium
Riant Medium Italic
Riant Semibold
Riant Semibold Italic
Riant Bold
Riant Bold Italic
Riant Extrabold
Riant Extrabold Italic

Riant Display

RIANT DISPLAY COLLECTION

Riant Display Light
Riant Display Regular
Riant Display Medium
Riant Display Semibold
Riant Display Bold
Riant Display Inline

LIGHT

Regeneratively

REGULAR

Dematerialized

MEDIUM

Sensationalism

SEMIBOLD

Manufactured

BOLD

Administering

EXTRABOLD

Campground

LIGHT ITALIC

Regeneratively

ITALIC

Dematerialized

MEDIUM ITALIC

Sensationalism

SEMIBOLD ITALIC

Manufactured

BOLD ITALIC

Administering

EXTRABOLD ITALIC

Campground

Adapted
SUGAR+MILK
Camellia
Riverhead
Oppositional
Factory

Anecdote
handshakes
Spritzer
Continental
PODCAST
Cargo

Magnet
bright & bold
Band
ORNAMENT
→*Annual Event*←
Delight

Young Reader
PEACH
Grand Canyon
THUNDER
Authors United
Faultline
HANDBOOK

Circuit
Member №53
Plato
CENTRAL THEME
«rationalize»
Project

Natural
all-rounder
POETRY
Catch-up
‘Episode’
Rejoice

LIGHT

Tea is an aromatic beverage prepared by pouring hot or boiling water over cured or fresh leaves of *Camellia sinensis*, an ever

REGULAR

After plain water, tea is the most consumed drink in the world. There are many different types of tea; some have a cooling effect that

MEDIUM

Even though it has been said that Togano tea has declined in favor, just as in the saying, its reputation has not changed. Should

SEMIBOLD

An early credible record of tea drinking dates to the third century AD, in a medical text written by Chinese physician and

BOLD

As a recreational drink during the Chinese Tang dynasty, and tea drinking subsequently spread to other East Asian coun

EXTRABOLD

In addition to a climate zone eight or warmer, the plants need around 1,200 millimeters of rainfall per year and prefer

LIGHT

SS01 Round alternatives a, b, d, g, p, q

The term herbal tea refers to drinks not made from *Camellia sinensis*. They are the infusions of fruit, leaves, or other plant parts, such as steeps of rose-hip, chamomile, or rooibos. These may be called tisanes or herbal infusions to prevent confusion with tea made from the tea plant. The etymology of the various words for tea reflects the history of transmission of tea drinking culture and trade from China

REGULAR

SS02 Classic h, m, n, r

The earliest of the three to enter English is cha, which came in the 1590s via the Portuguese, who traded in Macao and picked up the Cantonese pronunciation of the word. The more common tea form arrived in the 17th century via the Dutch, who acquired it either indirectly from the Malay teh, or directly from the pronunciation in Min Chinese. The third form chai (meaning “spiced tea”) originated from a northern Chinese

MEDIUM

SS03 Alt two-storey a and g

The natural home of the tea plant is considered to be within the small fan-shaped area along the Burma frontier in the west, through China as far as the Zhejiang Province in the east, and from this line generally south through the hills to Burma and Thailand to Vietnam. The west-east axis indicated above is about 2,400 km long extending from longitude 95°–120°E. The north-south axis covers about 1,920 km, starting from the northern part of Burma, latitude 29°N passing through Yunnan,

SEMIBOLD

SS04 Alt slanted e

The north–south axis covers about 5,270 km, starting from the northern part of Burma, latitude 19°N passing through Yunnan, Tongkin, Thailand, Laos and on to Annam, reaching latitude 16°N. Chinese (small-leaf) type tea (*C. sinensis* var. *sinensis*) may have originated in southern China possibly with hybridization of unknown wild tea relatives. However, since there are no known wild populations of

BOLD

SS06 Alt square m

Given their genetic differences forming distinct clades, Chinese Assam-type tea may have two different parentages—one being found in southern Yunnan and the other in western Yunnan (Lincang, Baoshan). Many types of Southern Yunnan Assam tea have been hybridized with the closely related species *Camellia taliensis*. Unlike Southern Yunnan Assam tea, Western Yunnan Assam tea shares

EXTRABOLD

SS07 Alt hooked r

Assuming a generation of 12 years, small-leaf tea is estimated to have diverged from Assam tea around 22,000 years ago, while Chinese Assam tea and Indian Assam tea diverged 2,800 years ago. The divergence of Chinese small-leaf tea and Assam tea would correspond to the last glacial maximum. People in ancient East Asia ate tea for centuries, perhaps even before

LIGHT

Black tea (also literally translated as red tea from various East Asian languages) is a type of tea that is more oxidized than oolong, yellow, white, and green teas. Black tea is generally stronger in flavour than other teas. All five types are made from leaves of the shrub (or small tree) *Camellia sinensis*, though *Camellia taliensis* is also rarely used. Two principal varieties of the species are used—

the small-leaved Chinese variety plant (*C. sinensis* var. *sinensis*), used for most other types of teas, and the large-leaved Assamese plant (*C. sinensis* var. *assamica*), which was traditionally mainly used for black tea, although in recent years some green and white teas have been produced. While green tea usually loses its flavour within a year, black tea retains its flavour for several years.

REGULAR

Smaller broken varieties may be included in tea bags. Fannings are usually small particles of tea left over from the production of larger tea varieties, but are occasionally manufactured specifically for use in bagged teas. Dusts are the finest particles of tea left over from production of the above varieties, and are often used for tea bags with very fast and harsh brews. Fannings and dusts are

useful in bagged teas because the greater surface area of the many particles allows for a fast, complete diffusion of the tea into the water. Fannings and dusts usually have a darker colour, lack of sweetness, and stronger flavour when brewed. Generally, one uses 0.08 ounces (2.26 g) of tea per 8 US fl oz (237 ml) of water. Unlike green teas, which turn bitter when brewed at higher temperatures,

MEDIUM

Green tea is a type of tea made from the leaves and buds of the *Camellia sinensis* that have not undergone the withering and oxidation process that creates oolong teas and black teas. Green tea originated in China in the late 1st millennium BC, and since then its production and manufacture has spread to other countries in East Asia. Several varieties of green tea exist, which differ substantially

based on the variety of *C. sinensis* used, growing conditions, horticultural methods, production processing, and time of harvest. Generally, lower-quality green teas are steeped hotter and longer while higher-quality teas are steeped cooler and shorter, but usually multiple times, 2–3 typically. Higher-quality teas like gyokuro use more tea leaves and are steeped multiple times for

SEMIBOLD

Tea seeds were first brought to Japan in the early 9th century by the Buddhist monks Saicho and Kūkai. During the Heian period, Emperor Saga introduced the practice of drinking tea to the imperial family. The Zen Buddhist priest Eisai (1141–1215), founder of the Rinzai school of Buddhism, brought tea seeds from China to plant in various places in Japan. Eisai advocated that all people,

not just Buddhist monks and the elite, drink tea for its health benefits. All commercial tea produced in Japan today is green tea, though for a brief period black tea was also produced in the late 19th and early 20th centuries. Japanese tea production is heavily mechanized, and is characterized by the use of modern technology and processes to improve yields and reduce labour. Because

BOLD

Most Japanese teas are blended from leaves grown in different regions, with less emphasis on terroir than in the Chinese market. Because of the limited quantity of tea that can be produced in Japan, the majority of production is dedicated to the premium tea market. Cheaper bottled teas and tea-flavoured food products usually use lower-grade Japanese-style tea pro-

duced in China. Although a variety of commercial tea cultivars exist in Japan, the vast majority of Japanese tea is produced using the Yabukita cultivar developed in the 1950s. According to Record of Gaya cited in Memorabilia of the Three Kingdoms, the legendary queen Heo Hwang-ok, a princess of the Ayodhya married to King Suro of Gaya, brought the tea plant from India

EXTRABOLD

Green tea is processed and grown in a variety of ways, depending on the type of green tea desired. As a result of these methods, maximum amounts of polyphenols and volatile organic compounds are retained, affecting aroma and taste. The growing conditions can be broken down into two basic types—those grown in the sun and those grown under the shade.

Green tea plants are grown in rows that are pruned to produce shoots in a regular manner, and in general are harvested three times per year. The first flush takes place in late April to early May. The second harvest usually takes place from June through July, and the third picking takes place in late July to early August. Sometimes, there will also be a fourth harvest.

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LIGHT

Matcha is a finely ground powder of green tea specially processed from shade-grown tea leaves. Shade growing gives matcha its characteristic bright green color and strong umami flavor. Matcha is typically consumed suspended in hot water. Matcha originated in China but the production of compressed tea, the raw material for matcha, was banned in China in the 14th century. Shade growing was invented in Japan in the 16th century and most matcha is produced there today. Matcha is also used to flavor and dye foods such as mochi and soba noodles, green tea ice cream, matcha lattes and a variety of Japanese and

REGULAR

Uji has witnessed the diversification of green tea. Beginning from the high-grade matcha, which was only accessible by the nobles, Sencha was invented in the 18th century to fulfil the need of common people. The combination of these two tea production techniques produced gyokuro. The increasing popularity of Uji tea is deeply connected with the success of tea ceremonies, including Tōcha, Chanoyu and Senchadō. During 804AD, a Japanese Buddhist monk named Kukai Hoken Hyu travelled to the Tang dynasty of China for two years. Upon return, he brought back books and calligraphy and began to propagate Buddhist

MEDIUM

Eisai also shared the tea seeds with his friend, Myoe Shonin, who started tea plantation in Uji. However, this ranking was being questioned in 1460 as a shogun named Ashikaga Yoshimasa asked, “Uji tea during this age has recently been the favourite brand of the shogun. Even though it has been said that Toganoo tea has declined in favor, just as in the saying, its reputation has not changed. Should it not also be highly regarded and not forgotten?” With the support from Yoshimasa and his followers, Uji tea soon shared the top spot with Toganoo tea. Soen Nagatani, a tea farmer from Ujitawara who was troubled by the restriction on the use of

SEMIBOLD

The success of Uji tea cultivation and processing techniques were sought by tea farmers from other villages. The primitive technique of sun-drying tea leaves was commonly used in Shimosa and Hitachi. Although this method could guarantee the quality of tea leaves produced, but only small quantities of tea leaves were produced every year. This placed the tea farmers at a disadvantage as they were unable to compete with major tea markets from other parts of Japan with the commercialization of agricultural in the mid-eighteenth century. To revive the local tea markets, Shichirobei of Nagatsura village had invited

BOLD

In the 16th century, the creation of Chanoyu (‘the way of tea’) was inspired by a Zen Buddhist monk, Sen no Rikyu, also known as the Tea Master. He combined tea culture in rituals and established a connection with religious and philosophical ideas. Chanoyu is not just tea drinking, but a combination of tea, art and aesthetics, an expression of wabi. It is regarded as a spiritual event and matcha is used which symbolizes purity. The development of Chanoyu was promoted by the discovery of Ōishita Saibai method in the 16th century. The matcha produced was strong in flavour and in the colour of dark

EXTRABOLD

The term ‘sencha’ was originally used to describe the way of simmering loose tea leaf into boiling water for consumption. This method was commonly seen in China but less common in Japan with the high popularity of powdered tea. Senchadō became popularized only by 18th century when Baisaō, the pupil of Ingen spread Senchadō around Japan. It was also during the 18th century which Sencha was invented by Soen Nagatani and the term ‘Sencha’ had changed from describing the preparation of loose tea leaf to become a type of green tea that is steamed and dried. Uji tea has

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SPANISH

Ordinariamente las infusiones son disoluciones acuosas de algún soluto, es decir, el resultado de diluir un soluto en agua pero sin que ésta contenga soluto sobrenadando, depositado en el fondo del recipiente o flotando en algún punto de la masa de disolvente. El soluto será siempre la sustancia que va a ser disuelta en el diluyente. Una infusión que esté realizada con base en otra planta (canela, anís, cedrón, jengibre, manzanilla, menta, por mencionar algunas) no es en realidad té, aunque se la señale de manera popular de esa forma. De hecho, por ejemplo en el Código Alimentario Argentino, se indica que la denominación genérica de

GERMAN

Die ursprüngliche Methode der Bereitung von Teegetränken ist die Verwendung von frischen Teeblättern, die direkt vom Strauch gezipft in heißes Wasser gelegt werden. So zubereitet schmeckt Tee deutlich anders als mit getrockneten Blättern. Frische Teeblätter sind nicht lange lagerfähig, fermentieren von allein oder verderben durch die Tätigkeit unerwünschter Mikroorganismen. Daher wurde die gezielte Fermentation und Trocknung entwickelt, damit der Tee lagerfähig wird. Dabei entstehen je nach Vorgehensweise und Ausgangsmaterial zahlreiche unterschiedliche Geschmacksqualitäten. Heute werden vier traditio-

FRENCH

L'importante variété de thés existant au monde s'explique par le grand nombre de terroirs, de cultivars, de modes de culture ainsi que par les traitements subis après la récolte. Selon les traditions, les portions liquides sont bues chaudes, tièdes ou froides, en quantités très variables, diluées, faiblement ou fortement concentrées, et parfois additionnées de diverses matières d'origine végétale ou animale. Le tout premier ouvrage au monde traitant du thé, écrit par Lu Yu entre les années 760 et 780 de notre ère, est Le Classique du Thé. Dans cet ouvrage, l'auteur traite de la plante elle-même, mais aussi des outils à employer pour la récolte, de la

PORTUGUESE

Historicamente, a origem do chá como erva medicinal útil para se manter desperto não é clara. O chá é uma bebida preparada através da infusão de folhas secas de planta do chá (*Camellia sinensis*), geralmente preparada com água quente. Cada variedade adquire um sabor definido, de acordo com o processamento utilizado, que pode incluir oxidação, fermentação, e o contato com outras ervas, especiarias e frutos. A palavra “chá” é usada popularmente em Portugal e no Brasil, como sinônimo de infusão de frutos, folhas, raízes e ervas, contendo ou não folhas de chá (ver tisana). Este artigo trata do

POLISH

Smak i aromat herbaty w dużym stopniu zależą od warunków, w jakich ona dojrzewała oraz sposobu jej późniejszej obróbki. Herbata uprawiana jest między zwrotnikami Raka i Kozirożca, głównie w południowej i południowo-wschodniej części Azji. Najlepiej rośnie w klimacie ciepłym, łagodnym z regularnymi opadami, sprzyjający jest klimat monsunowy odznaczający się dużym nasłonecznieniem i wysokimi sumami opadów. Herbata swoje optimum osiąga na obszarach o średnich rocznych temperaturach od 10 do 30°C. Wysokość jej upraw najczęściej sięga do 2400 m n.p.m., krzewy uprawiane w wyższych partiach ze

ITALIAN

Tutte le diverse varietà derivano dalle foglie della *Camellia sinensis*. Si differenziano per i diversi trattamenti lavorativi che permettono diversi gradi di ossidazione delle foglie, comunemente chiamata “fermentazione”. I tè rossi (detti “neri” in Occidente) sono tè fermentati, i verdi sono tè non fermentati, i blu (oolong) e gialli sono semifermentati, e i neri (pu'er) sono “postfermentati”. I tè bianchi sono ottenuti dalle gemme e dalle prime foglie con fermentazione parziale. Una volta essiccato, il tè può essere ulteriormente lavorato per dare vita a tè aromatizzato, tè pressato e tè deteinato. Il termine “tè” è stato usato in modo

STYLES AND WEIGHTS

Light	300	AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUuVvW
Regular	400	AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUuVv
Medium	500	AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUuV
Semibold	600	AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUuV
Bold	700	AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUu
Extrabold	800	AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtU
Light Italic	300	<i>AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUuVvW</i>
Regular Italic	400	<i>AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUuVv</i>
Medium Italic	500	<i>AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUuV</i>
Semibold Italic	600	<i>AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUuV</i>
Bold Italic	700	<i>AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUu</i>
Extrabold Italic	800	<i>AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtU</i>

OPEN TYPE FEATURES

	off	on
Case Sensitive Forms		
All Caps styling. Brackets, punctuation, dashes, and other marks are replaced with shifted forms	A(BC-)	A(BC-)
Standard Ligatures		
Combines multiple single glyphs to one character	fi fl	fi fl
Proportional Oldstyle Figures		
Replaces default lining figures with figures for use in continuous text	0123	0123
Tabular Lining Figures		
Replaces default figures with tabular lining figures	0123	0 1 2 3
Standard Fractions		
Replaces fraction sequences with standard fractions	1/4 1/2	¼ ½ ¾
Dynamic Fractions		
Replaces fraction sequences with properly sized numerators and denominators	4 3/16	4 ³ / ₁₆
Salt alternate percent		
Replaces default percent with percent alternate version	%	%
Denominators		
Replaces figures with properly sized and positioned denominators	H123	H ₁₂₃
Numerators		
Replaces figures with properly sized and positioned numerators	H123	H ¹²³
SS01 Round lower cases a, b, d, g, p, q		
Replaces default lower cases with round versions	Stages	Stages
SS02 Classic h, m, n, r		
Replaces default letters with alt versions following the geometric sans canon	Chain	Chain
SS03 Alternate two-storey a and g		
Replaces default a and g with two-storey versions	magnet	magnet
SS04 Alternate lower case e		
Replaces default e with an angled e version	never	never
SS05 Alternate upper case K and lower case k		
Replaces default K and k with alternative versions	Knack	Knack
SS06 Alternate lower case m		
Replaces default case with square m alternative version	mauve	mauve
SS07 Alternate lower case r		
Replaces default r with a hooked r version	rarity	rarity
SS08 Alternate upper case S and lower case s		
Replaces default S, s with alternative versions	Strings	Strings
SS09 Arrows		
Replaces hyphen+greater by arrowright; less+hyphen by arrowleft; l+v by arrowdown; l+asciicircum by arrowup; backslash+v by arrowdownright; slash+asciicircum by arrowupright; v+slash by arrowdownleft; asciicircum+backslash by arrowupleft;	-> < v ^ v ^ v ^ v ^ v ^	→←↓↑ ↘↗↙↖
Ordinals complete lower case set		
Replaces lower cases with ordinal letters	2 nd M ^{me}	2 nd M ^{me}

SS01 Round alterternatives a, b, d, g, p, q

flavored beverage

SS02 Classic canon h, m, n, r

our achromatisation

SS03 Alt two-storey a and g

magnetic coverage

SS04 Alt slanted e

evergreen endings

SS05 Alt K, k

Keen yellow pekeo

SS06 Alt m

ultimate maximum

SS07 Alt r

recent divergency

SS08 Alt S, s

Star transmissions

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LANGUAGE SUPPORT	Riant has an Extended Latin character set and covers the following languages: Afrikaans • Albanian • Asu • Basque • Bemba • Bena • Bosnian • Catalan • Cebuano • Chiga • Colognian • Cornish • Corsican • Croatian • Czech • Danish • Dutch • Embu • Esperanto • Estonian • Faroese • Filipino • Finnish • French • Friulian • Galician • Ganda • German • Gusii • Hungarian • Icelandic • Ido • Inari Sami • Indonesian • Interlingua • Irish • Italian • Javanese • Jju • Jola-Fonyi • Kabuverdianu • Kalaallisut • Kalenjin • Kamba • Kikuyu • Kinyarwanda • Koyra Chiini • Koyraboro Senni • Kurdish • Latvian • Lithuanian • Lojban • Low German • Lower Sorbian • Luo • Luxembourgish • Luyia • Machame • Makhwa-Meetto • Makonde • Malagasy • Malay • Maltese • Manx • Māori • Meru • Morisyen • Nigerian Pidgin • North Ndebele • Northern Sami • Northern Sotho • Norwegian Bokmål • Norwegian Nynorsk • Nyanja • Nyankole • Occitan • Oromo • Polish • Portuguese • Romanian • Romansh • Rombo • Rundi • Rwa • Samburu • Sango • Sangu • Sardinian • Scottish Gaelic • Sena • Shambala • Shona • Slovak • Slovenian • Soga • Somali • South Ndebele • Southern Sotho • Spanish • Sundanese • Swahili • Swati • Swedish • Swiss German • Taita • Taroko • Tasawaq • Teso • Tsonga • Tswana • Turkish • Turkmen • Upper Sorbian • Vunjo • Walloon • Walser • Welsh • Western Frisian • Wolof • Xhosa • Zarma • Zulu, among others
ENCODINGS	Unicode encoded, supports: Western European (Latin 1), Eastern European (Latin 2)
FONT FILES	Desktop (.otf), Web font files (.woff2), App (.ttf) Web fonts for self-hosting Variable Roman + Italic
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