

Riant Mono

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Styles and Weights 12

Format OpenType/Web/App/Variable

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About Riant Mono extends the geometric foundation of the Riant collection into a monospaced structure. It occupies a space between Riant Text and Riant Display, combining the measured proportions and optical refinements of the text design with selected details from the more expressive display face. The vertical metrics follows that of Riant Text, establishing a clear structural connection between the two, while other forms are adapted to accommodate the particular demands of a fixed-width system. Details from Riant Display are introduced selectively and adjusted to accommodate the mono-spaced design. The arched inner apex of A and the V crotch, for example, are derived from the

display design and adapted to remain subtle at a smaller proportion. The folded terminals of letters f and t are display features that bring a degree of visual distinction to the otherwise regular rhythm of the monospaced framework. Rather than treating monospacing as a purely mechanical constraint, Riant Mono uses the fixed-width framework as part of its design logic. Its relationship to both Riant Text and Riant Display creates a continuum between reading and display, geometric discipline and expressive detail. Riant Mono is designed for interfaces, tabular information, editorial applications, and settings where the regular rhythm of monospaced typography benefits from an expressive voice.

Riant Mono

RIANT MONO COLLECTION

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

Riant

RIANT TEXT 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

Bodysurfing

REGULAR

Countryside

MEDIUM

Atmospheric

SEMIBOLD

Earthmoving

BOLD

Multicarbon

EXTRABOLD

Hydroplanes

LIGHT ITALIC

Demographic

ITALIC

Journalized

MEDIUM ITALIC

Nightwalker

SEMIBOLD ITALIC

Fisherwoman

BOLD ITALIC

Outreaching

EXTRABOLD ITALIC

Subtropical

Habited

ADJUNCT

Capsule

Nomadic

Schmalz

Bastion

Exclaim

JOURNAL

Kitschy

Yogurts

Captive

Noblest

Pausing

QUALITY

Updraft

Verdict

Diatoms

ANCHOVY

Respond

Washtub

Ba1cony

FISHNET

Ha1logen

Thermal

Kashmir

Markets
Central
Passing
Zincked
EVADING

LIGHT

Tea is an aromatic and sweet-scented beverage prepared by pouring hot or boiling water over cured or fresh leaves

REGULAR

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

MEDIUM

It has been said that tea has a bit declined in flavor, just as in the saying, its reputation has not changed.

SEMIBOLD

Early credible records
of tea drinking dates
to the third century AD,
a medical text written
by a Chinese physician

BOLD

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

EXTRABOLD

The plants need around
1,200 millimeters of
rainfall per year and
prefer acidic soils in
climate zone eight or

LIGHT

SS01 Alt two-storey a and g

The etymology of the various words for tea reflects the history of transmission of tea-drinking culture and trade from China, as well as the gradual geographic spread of tea and its associated terminology. The term herbal tea refers to drinks not made from *Camellia sinensis*.

REGULAR

SS02 Alt slanted e

The earliest of the three to enter English is cha, which came in the 1590th 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

MEDIUM

SS03 Alt K and k

Black tea, in particular, develops a rich character through oxidation, producing notes that range from brisk and malty to dark and smoky. Key factors such as water temperature, steeping time, and leaf quality influence the final taste, making careful preparation

SEMIBOLD

SS04 Alt square m

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

BOLD

SS05 Alt hooked r

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

EXTRABOLD

SS06 Half-width space

The south axis covers about 5,270 km, starting from the northern part of Burma, latitude 19°N passing through Yunnan, Laos Tongkin, Thailand, and on to Annam, reaching latitude 16°N. Chinese (small-leaf) type tea (*C. sinensis* var. *sinensis*) may have originated in southern China possibly

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.

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

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 manufac-

ture 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

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

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 produced 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

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

LIGHT ITALIC

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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,

ITALIC

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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

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

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

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

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

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

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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,

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 ent-

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

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 é usada popularmente em Portugal e no Brasil, como sinônimo de infusão

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 Kozioróżca, 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

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

STYLES AND WEIGHTS

Light	300	AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUuVvWwXxYyZz
Regular	400	AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUuVvWwXxYyZz
Medium	500	AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUuVvWwXxYyZz
Semibold	600	AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUuVvWwXxYyZz
Bold	700	AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUuVvWwXxYyZz
Extrabold	800	AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUuVvWwXxYyZz
Light Italic	300	<i>AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUuVvWwXxYyZz</i>
Regular Italic	400	<i>AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUuVvWwXxYyZz</i>
Medium Italic	500	<i>AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUuVvWwXxYyZz</i>
Semibold Italic	600	<i>AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUuVvWwXxYyZz</i>
Bold Italic	700	<i>AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUuVvWwXxYyZz</i>
Extrabold Italic	800	<i>AaBbCcDdEeFfGgHhIiJjKkLlMmNnOoPpQqRrSsTtUuVvWwXxYyZz</i>

OPEN TYPE FEATURES

	off	on
Case Sensitive Forms All Caps styling. Brackets, punctuation, 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
Ordinals complete lower case set Replaces lower cases with ordinal letters	2 nd M ^{me}	→ 2 nd M ^{me}
Standard Fractions Replaces fraction sequences with standard and pre-built fractions	1/4 1/2	→ $\frac{1}{4}$ $\frac{1}{2}$ $\frac{3}{4}$
Salt Stylistic Alternate Replaces default percent with percent alternate version	0%	→ 0%
Denominators Replaces figures with properly sized and positioned denominators	H123	→ H _{1 2 3}
Numerators Replaces figures with properly sized and positioned numerators	H123	→ H ^{1 2 3}
Superscript Replaces figures with properly sized superscripts	H123	→ H ^{1 2 3}
Slashed Zero Replaces the zero with a slashed zero	0	→ 0
SS01 Alternate two-storey a and g Replaces default a and g with two-storey versions	Stages	→ Stages
SS02 Alternate lower case e Replaces default e with an angled e version	never	→ never
SS03 Alternate upper case K and lower case k Replaces default K and k with alternative versions	Knack	→ Knack
SS04 Alternate lower case m Replaces default case with square m alternative version	mauve	→ mauve
SS05 Alternate lower case r Replaces default r with a hooked r version	rarity	→ rarity
SS06 Half-width space Replaces default full space with a half space	that is	→ that is
SS07 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/^ v/^
SS08 Dotted Zero Replaces the zero with a dotted zero	0	→ 0

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LANGUAGE SUPPORT	Riant Mono 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 • Makhuwa-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
LEGAL	You may use the Riant Mono font family as permitted by the EULA for the product in which the fonts are included to display on screen and in print content. You may only embed this font in content as permitted by the embedding restrictions included in the fonts; and temporarily download this font (Trial) for testing only. See for more information: https://kontour.com/licenses
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SPECIMEN TEXT	wikipedia.org