

**Zull**  
**2008**  
**Riesling**  
**Innere Bergen**



**91 POINTS!**  
WINE ENTHUSIAST

Austria produces a lot of wonderful Rieslings, which are quite a bit different from their German cousins. Austrian Riesling is always fermented dry. This wine has lime, apples and pears on the nose. On the palate, Riesling wonderful fruitiness shines through even though the wine has only 6 grams of residual sugar. The finish has a silky minerality that lingers on the palate.

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