



CLAUS PREISINGER

## Pusztá Libre 2022



|                                  |                                                                                                                      |
|----------------------------------|----------------------------------------------------------------------------------------------------------------------|
| <b>Origin:</b>                   | Austria, Burgenland                                                                                                  |
| <b>Quality grade:</b>            | Bio-Wein aus Österreich                                                                                              |
| <b>Site:</b>                     | vineyard selection lake neusiedl                                                                                     |
| <b>Site Type:</b>                | hilly land                                                                                                           |
| <b>Varietal:</b>                 | Zweigelt 60 %   11 - 41 years<br>4000 - 6000 plants/ha   4000 - 6000 liter/ha<br>St. Laurent 20 %<br>Pinot Noir 20 % |
| <b>Geographical Orientation:</b> | south east, south, south west                                                                                        |
| <b>Sea Level:</b>                | 135 - 220 m                                                                                                          |
| <b>Soil:</b>                     | lime   little<br>gravel   large<br>black earth   large                                                               |

### Vineyard Site:

Pusztá Libre! This is Zweigelt and St. Laurent from the Pusztá. This is the Hungarian name for the open wide land, the Pannonian lowlands. A free wine from a free region. My homage to good Beaujolais. Hasta la Pusztá!

### Cellar

|                                 |                                                                                                                                               |
|---------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Harvest:</b>                 | handpicked                                                                                                                                    |
| <b>Grape Sorting:</b>           | manual                                                                                                                                        |
| <b>Fermentation:</b>            | spontaneous                                                                                                                                   |
| <b>Malolactic Fermentation:</b> | yes                                                                                                                                           |
| <b>Sulfur Added:</b>            | no                                                                                                                                            |
| <b>Mash Fermentation:</b>       | Semi Carbonic fermentation   Stems: 0 %   steel tank   5 day(s)   80 %<br>Carbonic fermentation   Stems: 100 %   steel tank   5 day(s)   20 % |
| <b>Filter:</b>                  | unfiltered                                                                                                                                    |
| <b>Maturing:</b>                | 100 %   steel tank   6 month(s)                                                                                                               |
| <b>Bottling:</b>                | DIAM   Lot Number: L-3991/22                                                                                                                  |

### Data

|                        |                        |
|------------------------|------------------------|
| <b>Wine Type:</b>      | Still wine   red   dry |
| <b>Alcohol:</b>        | 11.5 %                 |
| <b>Residual Sugar:</b> | 0.7 g/l                |
| <b>Acid:</b>           | 5.6 g/l                |
| <b>Certificates:</b>   | organic                |
| <b>Allergens:</b>      | sulfites               |



|                               |                  |
|-------------------------------|------------------|
| <b>Drinking Temperature:</b>  | 12 - 14 °C       |
| <b>Aging Potential:</b>       | medium (5 years) |
| <b>Optimum Drinking Year:</b> | 2023 - 2026      |

## Product Codes

|                        |                |
|------------------------|----------------|
| <b>EAN:</b>            | 912003505479 1 |
| <b>EAN / carton 6:</b> | 912003505497 5 |

## Wine Description

Süffig und leicht. Auch im Sommer schöne zu trinken, dann aber bitte frisch gekuhlt. Rotwein, der mehr nach Weißwein schmeckt. Puzta libre! Meine Hommage an guten Beaujolais.