



Puszta Libre 2023



CLAUS PREISINGER

Wine Description

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

Wine Type:	Still wine red dry
Alcohol:	11.5 %
Residual Sugar:	0.7 g/l
Acid:	5.9 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2024 - 2027

Vineyard

Vineyard Site:

Puszta Libre! This is Zweigelt and St. Laurent from the Puszta. 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 Puszta!

Origin:	Austria, Burgenland
Quality grade:	Bio-Wein aus Österreich
Site:	vineyard selection lake neusiedl
Site Type:	hilly land
Varietal:	Zweigelt 60 % 12 - 42 years 4000 - 6000 plants/ha 4000 - 6000 liter/ha St. Laurent 20 % Pinot Noir 20 %
Geographical Orientation:	south east, south, south west
Sea Level:	135 - 220 m
Soil:	lime little gravel large black earth large

Harvest and Maturing

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes



Mash Fermentation: Semi Carbonic fermentation | Stems: 0 % | steel tank | 5 day(s) | 80 %
Carbonic fermentation | Stems: 100 % | steel tank | 5 day(s) | 20 %

Filter: unfiltered

Sulfur Added: no

Maturing: 100 % | steel tank | 6 month(s)

Bottling: DIAM | Lot Number: L-3991/23

Product Codes

EAN: 912003505540 8

EAN / carton 6: 912003505541 5