



CLAUS PREISINGER

Pusztá Libre 2024



Origin:	Austria, Burgenland
Quality grade:	Bio-Wein aus Österreich
Site:	vineyard selection lake neusiedl
Site Type:	hilly land
Varietal:	Zweigelt 60 % 13 - 43 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

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

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
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
Maturing:	100 % steel tank 6 month(s)
Bottling:	DIAM Lot Number: L-3991/24

Data

Wine Type:	Still wine red dry
Alcohol:	11.5 %
Residual Sugar:	0.7 g/l
Acid:	5.4 g/l
Certificates:	organic
Allergens:	sulfites



Drinking Temperature:	12 - 14 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2025 - 2028

Product Codes

EAN:	912003505608 5
EAN / carton 6:	912003505609 2

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.