



# Puszta Libre 2024



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.

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	0.7 g/l
<b>Acid:</b>	5.4 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>	2025 - 2028

## 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!

<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 %   13 - 43 years 4000 - 6000 plants/ha   4000 - 6000 liter/ha St. Laurent 20 % Pinot Noir 20 %
<b>Geographical Orientation:</b>	south east, south, south west
<b>Sea Level:</b>	135 - 220 m
<b>Soil:</b>	lime   little gravel   large black earth   large

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	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-3991/24

## Product Codes

**EAN:** 912003505608 5

**EAN / carton 6:** 912003505609 2