



# Hunny Bunny 2024

Bio-Wein aus Österreich

<b>Origin:</b>	Austria, Neusiedlersee, Gols
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Schafleiten
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Blaufränkisch 100 %   22 - 27 years   single guyot 7000 plants/ha
<b>Sea Level:</b>	170 m
<b>Soil:</b>	sandy loam red gravel limestone



## Weather / Climate

**Climate:** pannonic

## Cellar

**Harvest:** handpicked

**Grape Sorting:** manual

**Fermentation:** spontaneous

**Malolactic** yes

**Fermentation:**

**Sulfur Added:** no

**Mazeration:** 4 day(s) | with stems: yes


**Mash Fermentation:** Semi Carbonic fermentation | Stems: 100 % | open fermentation vat | 4 day(s)

**Filter:** unfiltered

**Maturing:** 100 % | wooden fermentation stand | used barrel | 6 month(s) | Blaufränkisch

**Bottling:** DIAM  
SO2 added: 10 mg

**Weingut Judith Beck** | In den Reben 1 | 7122 Gols | Austria

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## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	4.5 g/l
<b>Acid:</b>	6 g/l
<b>Total Sulfur:</b>	15 mg
<b>Certificates:</b>	organic, respect - BIODYN, bio-dynamic, LACON
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Optimum Drinking Year:</b>	2025 - 2027

## Product Codes

<b>EAN:</b>	9120018186914
<b>EAN / carton 6:</b>	9120018186921

## Wine Description

With Hunny Bunny we are further exploring the spectrum of Blaufränkisch. Only 4 days maceration, but whole grapes. The result is a very light, drinkable but also complex, bright red wine. Because even we cannot get enough of it and the bottle is always too fast empty, that`s why this wine is our darling, our Hunny Bunny. Only glouglou, no sexual services.

## Winery

Judith Beck is living and working in the vines. Not only because the enviable beautiful address of her winery at the end of the village Gols is called like that. Much more because she as a winemaker is convinced that the substantial qualities of a wine is developing in the vineyard. Therefore, she works since 2007 after biodynamic principles. In the cellar, Judith Beck tries with as few interventions as possible to “preserve and care for” what has matured in her vineyards in the Wagram, which is climatically favoured by Lake Neusiedl. She attaches great importance to expressing the typical fruit of her favourite varieties such as Zweigelt, Blaufränkisch, St. Laurent, Pinot Noir and Pinot Blanc in a unique way that is typical of the vintage. The result is wines with an unmistakable profile and character: substantial, structured, and multi-layered with good aging potential.