



VINIFICATION METHOD FOR THE

Renaissance unlimited edition 16L

IMPORTANT: READ CAREFULLY BEFORE STARTING

<p>Step #1</p>	<p>Carefully record , in your cellar notes, the Lot Number inscribed on top of the bag’s cap. Empty content of the bag in at least a 25 liter (6.6 U.S. gallon), open fermentor; make sure the fermentor is perfectly clean. Note : Clean your fermentor and all equipment with a chlorine detergent available from your home-wine store. Rinse thoroughly. Sterilize fermentor and all equipment with a standard “<i>Potassium metabisulfite</i>” solution (3 tablespoons in 4 liters of water). Let drain properly.</p> <p>Add 7 liters (1.8 U.S. gallon) of water. Note : To preserve the organoleptic qualities of this product, please use <u>fluoride and chlorine-free water</u> (distilled or filtered water is recommended). Mix thoroughly (you may use part of the required water to rinse out the bag; pour directly into the fermentor).</p> <p>If your kit contains a package marked “Bentonite” pour contents into 250ml of cold water. Do not stir, wait 30 minutes then stir vigorously. Add to must in the primary and mix thoroughly. Test the specific gravity and note the reading. Make sure the temperature of the must is adequate (21°-24°C / 70°-76°F; heat if necessary). Prepare and add yeast according to the instructions on the packet. Cover fermentor with clean plastic sheet. Fasten lightly to allow carbonic gas (CO₂) to escape.</p> <p>N.B. It is highly recommended to rely on the hydrometer readings, rather than the days specified in order to properly follow the fermentation's progress.</p>
<p>NOTE: Your kit may contain a pre-measured packet of oaking material or a bottle of sweetening conditioner. For best results, add the oak to the carboy during secondary fermentation. Incorporated at this stage, the alcohol level favors better extraction. To avoid any spilling-over, add the oak to the empty carboy first, then rack the wine over the oak. Leave for approximately one week, gently stirring the wine daily to re-suspend the oak. (For the conditioner, see note on the bottom of this page)</p>	
<p>Step #2</p>	<p>When the gravity is 1,020 or less, (approximately day 6), complete a first racking by siphoning the wine, including the sediments, into a clean, sterile carboy. If gravity is still high, allow a few extra days to complete the primary. Check that the temperature is in the 21°-24°C / 70°-76°F range.</p> <p>Install a fermentation lock; use your standard solution of “<i>Potassium metabisulfite</i>” to fill the air lock.</p>
<p>Step #3</p>	<p>On day 12 take another hydrometer reading to ensure that your fermentation is progressing well. Day 20, make sure the fermentation is complete. Note : The fermentation is complete when the hydrometer reads 0,995 or less, and when no more bubbles go through the air lock. Complete a second racking by again siphoning to a clean, sterile carboy. Avoid siphoning the sediment.</p> <p>In approximately 60 ml (¼ cup) of water, stir in contents of the small pouch marked “<i>Metabisulfite</i>”, until fully dissolved. Add to the wine and stir. In approximately 60 ml (¼ cup) of water, stir in contents of the small pouch marked “<i>Potassium Sorbate</i>”, until fully dissolved. Add to the wine and stir. Note: Any young wine will contain a lot of carbonic gas (small bubbles). Stir the wine vigorously at least 4 times within the next 24 hours to remove as much gas as possible, before you add the clarifier. After a 24 hour degassing, add in the pouch marked siligel and stir well, then add in the pouch marked liquigel and stir well (clarifiers). Make sure the carboy is full to within 5 cm (2 inches) from the top. If you need to top-up, it is preferable to add finished wine (of your own previous production or store-bought; avoid diluting with water).</p>
<p>Step #4</p>	<p>Day 28, make sure the wine is clear and taste it. (See note on the bottom of this page) Rack your wine again (to remove clear wine from sediment). If your kit includes a bottle of wine conditioner, add now as per instructions in note on the bottom of this page. Filter in order to obtain a bright finish and fully degas the wine. The wine being very young at this stage, we recommend a carboy resting time of 4 to 6 weeks prior to bottling. This will allow the finished wine to achieve greater complexity</p>
<p>Step #5</p>	<p>Bottle. Make sure your bottles are clean and sterilized. Use new corks only.</p>

Note; If the wine is too dry to your taste, you may add a specially prepared sweetener, such as the **C. C. wine**

conditioner ,which enhances aroma and bouquet, available from your home-wine store. Consult with your **home-wine Specialist** as to its use and dosage.

Note: If your kit contains a **bottle identified with C.C.**, pour about half and mix thoroughly. Then add gradually until you find your taste preference.



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6865 Route 132 Ville Ste-Catherine, Québec J0L 1E0
Tel: (450) 638-6380 / 1-800-Mondial (1-800-666-3425) Fax: (450) 638-7049 / 1.888.667.8401