



100% GRAPE MUST INSTRUCTIONS

ORIGINAL ALLJUICE | ALLJUICE MASTER'S EDITION | LA BODEGA | MEGLIOLI

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MOSTIMONDIALE.COM



Thank you for choosing MOSTI MONDIALE 100% Grape Must winemaking product. Each varietal has been selected and created specifically for you, the winemaker. These instructions will help ensure your wines develop a beautiful aroma, character and color. Following these instructions closely will ensure that your wines meet or exceed your expectations. Properly clean and sanitize all your needed tools before commencing your winemaking experience.

Please fill in the information below.

Wine Variety:	
Initial Specific Gravity:	see checklist below
Lot #:	located on a small sticker on the box
Date Started:	DD MM YYYY

INCLUDED IN YOUR KIT

- Juice Bag
- Yeast – 2 packs in La Bodega
- Yeast Nutrient – to be added when specific gravity is between 1.040-1.050
- Potassium Metabisulphite – to be used in Degassing, Clearing and Stabilizing step only
- Kieselsol & Chitosan clarifiers
- Potassium Sorbate stabilizers

IN SELECTED PRODUCTS

- AllGrape® Pack
- Wine Conditioner
- Dried Raisins
- Kristalblok®
- Oak Chips
- Bottle Labels
- Essence Bag – La Bodega only

SUPPLIES NEEDED

- 200g/7.05 oz Potassium Metabisulphite for sterilization
- 30L/8 US Gallon Primary Fermenter
- Hydrometer
- Long Mixing Spoon
- 23L/6 US Gallon Carboy [11.3L/ 3 US Gallon for La Bodega] glass recommended
- Siphon Tube
- Airlock and Bung
- 30x 750mL Wine Bottles – 375mL for La Bodega
- 30x Wine Corks
- Corker

OPTIONAL

- A Filter Machine with proper filter pads
- Shrink Caps and Labels

BEFORE YOU START CHECKLIST

- ✓ Make sure all your equipment is clean. If necessary, clean with an odourless detergent solution and rinse with hot water. Ask your retailer for more details.
- ✓ Sanitize all your equipment with a Metabisulphite solution. Dissolve 3 tablespoons of Metabisulphite in approximately 4 liters (1 US gallon) of COOL water. Do not use Metabisulphite provided with this kit as it will be needed at a later stage.
- ✓ Using a Hydrometer. Let a Hydrometer float in a test tube or directly in the Primary Fermenter prior to adding the Yeast. Take the reading where the surface of the must meets the Hydrometer.

Should you seek help, our qualified personnel will assist you. Contact us Monday to Friday between 8am and 5pm ET at our toll free phone number 1.800.666.3425 or visit us on the web at mostimondiale.com.

ANY QUESTIONS?

Visit our FAQ section at mostimondiale.com

WINE DIAMONDS

All wines will produce small tartaric crystals if chilled, known as "wine diamonds". This is, in fact, a very natural phenomenon that occurs in wines made with fresh must. If you wish to prevent this, you may chill your wine in the Carboy by placing it in a cool temperature and let the crystallization process occur before bottling. For white wines only, we recommend the use of Kristalblok®, a completely natural crystal blocker. DO NOT use in reds or rosés. The tannins of red wines will react with the Kristalblok® and make the wine hazy and unfilterable.

BULK AGING

Should you wish to bulk age your wine in the Carboy for longer periods of time, we highly recommend postponing the addition of the clarifying agents. Please refer to the FAQ section of our website at mostimondiale.com.

Sanitize all equipment before use

PRIMARY FERMENTATION

SPECIFIC GRAVITY: 1.080 or higher

APPROX. DAYS: 1 – 5

1. Empty the contents of the large Sterile Juice Bag into the Primary Fermenter. Take initial specific gravity reading.
2. If your winemaking product includes an AllGrape® Pack or Dried Raisins, you may add them to the Primary Fermenter now. You must not add both.
3. If your package contains Oak Chips, you may add them now.
4. Ensure the temperature of the room and the juice are both between 18-24°C/65-75°F. Sprinkle the contents of the Yeast pack onto the surface of the must (make sure to add the Yeast, not the Yeast Nutrient at this point). Do not stir. Cover the Primary Fermenter.
5. The fermentation will begin within 24-48 hours. If the fermentation does not start, contact your local retailer or Mosti Mondiale at 1.800.666.3425.
6. Stir thoroughly daily. **Want to know why? Visit our FAQ section at mostimondiale.com**
7. Once the specific gravity reaches 1,040-1,050, sprinkle the contents of the package marked Yeast Nutrient and stir lightly. CAREFUL to avoid overflowing if the Primary Fermenter is full.

Did you know? The AllGrape® Pack is made exclusively with 100% pure varietal wine grapes. It will add color, bouquet and mouthfeel to your wine. It has been specifically prepared for use with our Fresh Grape Must winemaking products. For more details, see mostimondiale.com.

Sanitize all equipment before use

SECONDARY FERMENTATION

SPECIFIC GRAVITY: 1.010 – 1.020

APPROX. DAYS: 6 – 14

1. Rack your wine into a clean and sanitized Carboy using a Siphon Tube. Make sure to transfer the sediment as well. Allow the wine to splash into the Carboy.
2. If your winemaking product included an AllGrape® Pack or Dried Raisins, press the skins using a cheesecloth to extract all the must and add this must to your Carboy.
3. Install the Airlock and Bung. Make sure the Airlock is filled with a Metabisulfite solution.

Sanitize all equipment before use

DEGASSING, CLEARING AND STABILIZING

SPECIFIC GRAVITY: 0.998 or lower AND stable (no consistent bubbling) for at least 3 days

APPROX. DAYS: 15 – 27

1. Place the Carboy on a steady surface 3-4 feet above ground. Rack your wine into another Carboy (or briefly into your Primary Fermenter while you clean and sanitize the Carboy in order to use it again) with a Siphon Tube. Transfer the liquid and leave all thick sediment behind. Allow the wine to splash into the Carboy in order to let the CO₂ (tiny bubbles) escape. If you added Oak Chips, at the beginning, do not transfer the Oak Chips.
2. Stir your wine vigorously with a Long Mixing Spoon for at least 2-3 minutes. You must remove all the CO₂ gas in order for the wine to clarify properly.
3. Mix the contents of the pouch marked Potassium Metabisulphite into 50mL (1.69 fl. oz.) of COOL water until it is dissolved. Add it to your wine and stir.
4. Add the pouch marked Kieselsol to your wine and stir for 2 minutes.
5. Add the pouch marked Chitosan to your wine and stir for 2 minutes.
6. Mix the pouch marked Potassium Sorbate in 50mL (1.69 fl. oz.) of COOL water, dissolve and add to the wine. Stir thoroughly.
7. If your winemaking product contains Wine Conditioner, you may mix it in a liter (34 fl. oz.) of your new wine, stir and add to the rest of the wine.
8. Ensure that your Carboy is full to within 2 inches of the Airlock. Should you require to top up your Carboy, it is preferable to add finished wine, not water. **Want to know why? Visit our FAQ section at mostimondiale.com** Apply Airlock on the Carboy and place the wine back in a cool (10-20°C / 50-68°F) and safe place for 7-10 days.
9. If you wish to filter your wine, you may do so once your wine has been clear for at least 10 days.

Sanitize all equipment, Bottles and Siphon Tube with a Metabisulphite solution before use

BOTTLING

1. If your winemaking product included a pack of Kristalblok®, you may dissolve it in 1 liter (34 fl. oz.) of wine and empty it (make sure it is well dissolved) into your wine and stir for 2 minutes.
2. Did you buy a La Bodega? If so, you can now add the contents of the smaller Essence Bag into your Carboy and stir for 1 minute.
3. Using a Siphon Tube, fill your Bottles with your wine to within 1 ½ inches from the bottom of the cork.
4. Insert corks using a Corker.
5. *Optional:* Label your Bottles and place shrink caps.
6. Place your Bottles upright for 3 days, then lay them down and store your wine in a cool and dark environment. We recommend waiting at least 2 weeks for the wine to get over "bottle shock". Don't forget: Your wine will get better with time. Check the FAQ section of our website for recommended aging period by product.