



BLENDED GRAPE MUST INSTRUCTIONS

SUMMER BREEZE

6865 Route 132, Ville Sainte-Catherine, QC, Canada J5C 1B6
1.800.MONDIALE • 450.638.6380
MOSTIMONDIALE.COM



Thank you for choosing **MOSTI MONDIALE Blended Grape Must Summer Breeze** 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
- Fruit Essence bag
- Yeast
- 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
- 2x Potassium Sorbate stabilizers

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 *glass recommended*
- Siphon Tube
- Airlock and Bung
- 30x 750mL Wine Bottles
- 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: 1.052 or higher

APPROX. DAYS: 1 – 5

1. Mark the **Primary Fermenter** at the 23-liter (6 US Gallon) level.
2. Empty the contents of the large **Juice Bag** into the **Primary Fermenter**. Fill up to the 23-liter (6 US Gallon) mark with clean drinking water. Take initial specific gravity reading.
3. 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**.
4. 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.
5. Stir thoroughly daily. **Want to know why? Visit our FAQ section at mostimondiale.com**
6. 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.

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. Install the **Airlock and Bung**. Make sure the **Airlock** is filled with water 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.
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 pouches marked **Potassium Sorbate** in 100mL (3.4 fl. oz.) of **COOL** water, dissolve and add to the wine. You must add BOTH Potassium Sorbate pouches. Stir thoroughly.
7. 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. Do not worry about filling your carboy at this point.
8. If you wish to filter your wine, you may do so once your wine has been clear for at least 10 days.

NOTE: In order to avoid refermentation in the bottles, we strongly recommend filtering your wine with .5 micron filter pads. If you do not have access to, or do not wish to purchase a filter, we recommend keeping your wine in a relatively cool environment (below 15°C/59°F) once bottled.

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

BOTTLING

1. You can now add the contents of the **Fruit Essence Bag** into your **Carboy** and stir for 1 minute.
2. Using a **Siphon Tube**, fill your **Bottles** with your wine to within 1 ½ inches from the bottom of the cork.
3. Insert corks using a **Corker**.
4. *Optional:* **Label** your **Bottles** and place shrink caps.
5. 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.