

INSTRUCTIONS

100% GRAPE MUST

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

We would like to take the time to thank you for your purchase of what will be a remarkable winemaking experience. We take pride in creating winemaking products for all our customers and constantly strive for excellence. Each variety has been selected and created specifically for you, the winemaker. These easy to follow instructions will help ensure that your wines develop with character, color and beautiful aromas.

We encourage you to contact us at anytime should you wish to seek help regarding your chosen wine or if you simply wish to let us know about your winemaking experiences with our products at our toll free phone number 1-800-666-3425 Monday to Friday between 8am and 5pm ET or visit us on the web at mostimondiale.com.

Please ensure to read the following instructions and recommendations closely in order to guarantee that your wines meet or exceed your expectations! We cannot stress enough to properly clean and sanitize all needed tools before commencing your winemaking experience.

INCLUDED IN YOUR KIT

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

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

For more information, join our newsletter

By emailing newsletter@mostimondiale.com

Scanning this QR code

OR



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 **Potassium Metabisulphite** in approximately 4 liters (1 US gallon) of cool water.
- ✓ Fill in the chart below.

WHERE DO I FIND THIS?

Wine Variety:	On the exterior packaging. This is the variety you chose when purchasing the product.	
Initial specific gravity:	Using a Hydrometer . Let a Hydrometer float in a test tube or directly in the primary prior to adding the Yeast . Take the reading where the surface of the must meets the Hydrometer .	
Lot #:	On the exterior packaging and on the juice bag. 5 digits.	
Date started:		YYYY MM DD

PRIMARY FERMENTATION — Specific Gravity: 1.080 or higher [Days 1-5]

REMINDER | Sanitize all equipment before use

- 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.

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.

- 3. Ensure the temperature of the room and the juice are both between 18-24°C/ 65-75°F. Add the **Yeast** pack to your **Primary Fermenter**. Place the lid on your **Primary Fermenter**, but do not seal the lid.
- 4. The fermentation will begin within 24-48 hours. If your fermentation does not start, contact your local retailer or Mosti Mondiale at 1-800-666-3425.
- 5. Mix thoroughly daily. **Want to know why? Visit our FAQ section at mostimondiale.com**
- 6. Once the specific gravity reaches 1,040-1,050, add the package marked **Yeast Nutrient** and stir lightly. Careful to avoid overflowing if the **Primary Fermenter** is mostly full.

SECONDARY FERMENTATION — Specific Gravity: 1.010 – 1.020 [Days 6-14]

REMINDER | Sanitize all equipment before use

- 1. Rack your wine into a clean and sanitized **Carboy** using a **Siphon Tube**. Allow the wine to splash into the **Carboy** including the sediment.
- 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**. If your package contains **Oak Chips**, you may add them now.
- 3. Install the **Airlock and Bung**. Make sure the **Airlock** is filled with water with a metabisulfite solution.

DEGASSING, CLEARING AND STABILIZING — Specific Gravity: 0.998 or lower AND stable (no consistent bubbling) for at least 3 days [Days 15-27]

REMINDER | Sanitize all equipment before use

- 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 your wine contained **Oak Chips**, do not transfer the **Oak Chips**.
- 2. Stir your wine vigorously with a **Long Mixing Spoon** for 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. Mix thoroughly.
- 7. If your winemaking product contained **Wine Conditioner**, you may mix it in a liter (34 fl. oz.) of 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.

BOTTLING — **REMINDER** | Sanitize all equipment with a metabisulphite solution, including Bottles and Siphon Tube

- 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 up your **Bottles** with your wine.
- 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.

Note: 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.

Salute! **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.

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Want to know why? Visit our FAQ section at mostimondiale.com