

# INSTRUCTIONS

## BLENDED GRAPE MUST

VILLAGE VINTNER | SUMMER BREEZE | VINIFERA NOBLE | RENAISSANCE | ROYAL SIGNATURE | EUROCASK

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](http://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

- Juice 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*
- Potassium Sorbate *stabilizers*

### IN SELECTED PRODUCTS

- AllGrape® Pack
- Dried Raisins
- Oak Chips
- Wine Conditioner
- Kristalblok®
- Fruit Essence Bag – *Summer Breeze 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 *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

For more information, join our newsletter

By emailing [newsletter@mostimondiale.com](mailto:newsletter@mostimondiale.com) OR

Scanning this QR code



Want to know why? Visit our FAQ section at [mostimondiale.com](http://mostimondiale.com)

### 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 <b>Hydrometer</b> . Let a <b>Hydrometer</b> float in a test tube or directly in the primary prior to adding the <b>Yeast</b> . Take the reading where the surface of the must meets the <b>Hydrometer</b> .	
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]

Specific Gravity: 1.052 or higher for Summer Breeze [Days 1-5]

**REMINDER | Sanitize all equipment before use**

- 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. 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](http://mostimondiale.com).

- 4. 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.
- 5. 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.
- 6. Mix thoroughly daily. **Want to know why? Visit our FAQ section at [mostimondiale.com](http://mostimondiale.com)**
- 7. 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 CO<sub>2</sub> (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 CO<sub>2</sub> 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](http://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 Summer Breeze? If so, you can now add the contents of the **Fruit 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](http://mostimondiale.com).

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