



BLENDED GRAPE MUST INSTRUCTIONS

SUMMER BREEZE

Thank you for choosing a **MOSTI MONDIALE** 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. **It is very important that you properly clean, rinse and sanitize all your needed tools and equipment before commencing your winemaking experience.**



OUR CATEGORIES — Expand your cellar's potential and enjoy the experience and rewards from any one of our 3 distinct categories: **FRESH GRAPE MUST**, **100% GRAPE MUST** or **BLENDED GRAPE MUST** winemaking products.

BLENDED GRAPE MUST — We blend carefully-selected fresh and concentrated grape musts to provide the winemaker with the best of both worlds – wines with exceptional body & character at an undeniable value.

YOUR KIT AND NEEDED EQUIPMENT

INCLUDED IN YOUR KIT

- Juice Bag – *grape must concentrate STEP 1*
- Fruit Essence – *varietal specific aroma STEP 4*
- Yeast – *allows alcoholic fermentation STEP 1*
- Yeast Nutrient – *to be added when specific gravity is between 1.040-1.050 STEP 1*
- Potassium Metabisulphite – *to be used in Degassing, Clearing and Stabilizing step only STEP 3. REMINDER: do not use this Potassium Metabisulphite to sanitize tools and equipment*
- Kieselsool – *clarifier STEP 3*
- Chitosan – *clarifier STEP 3*
- 2x Potassium Sorbate – *stabilizers STEP 3*

SUPPLIES NEEDED

- Potassium Metabisulphite 200g/7.05 oz – *for the sterilization of your tools and equipment before each step*
- Primary Fermenter 30L/8 US Gallon
- Hydrometer and Test Tube
- Wine Thief – *used to collect samples*
- Long Mixing Spoon – *food grade quality*
- Carboy 23L/6 US Gallon – *glass recommended or plastic*
- Siphon Tube
- Airlock and Bung – *allows CO₂ to escape and prevents external contamination*
- 30x 750mL Wine Bottles
- 30x Wine Corks
- Corker

OPTIONAL EQUIPMENT

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

BEFORE YOU START

Before starting, make sure to fill the table below and the following steps:

INFORMATION	DETAILS	SECTIONS TO FILL
Wine Varietal	You will find this on the exterior packaging. This is the type of wine you have chosen.	
Initial Specific Gravity	Refer to STEP C to the right of this table.	
5 Digit Batch #	Located on cap of bag or exterior box.	
Date Started	DD MM YYYY	

- A. Make sure all your tools and equipment are **clean**. If necessary, clean with an odourless detergent solution and rinse with hot water.
- B. **Sanitize** all your equipment with a **Potassium Metabisulphite** solution before each **STEP**. Dissolve 3 tablespoons of **Potassium Metabisulphite** in approximately 4 liters (1 US gallon) of **COOL** water (non-distilled). Soak or spray your equipment with the solution. If properly sealed, the leftover solution can be stored for up to 2 months. Do not use **Potassium Metabisulphite** provided with this product, use the one you purchased separately.
- C. Check the **Initial Specific Gravity**. In **STEP 1**, before adding the **Yeast**, collect a sample of the must in the **Primary Fermenter** using your **Wine Thief**. Transfer the sample into the **Test Tube**. Insert the **Hydrometer** into the **Test Tube** and let it float. Take the reading where the surface of the must meets the **Hydrometer**.


ADDITIONAL INFORMATION

AGING RECOMMENDED *by product*

Check the **HOW TO** section of our website at mostimondiale.com for recommended aging period by product.

Should you seek help or want more information, 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 our **FAQ** section at mostimondiale.com.

STEP 1 — PRIMARY FERMENTATION


 DAYS: 1 – 5

REMINDER | Sanitize all equipment before use

- 1.1 If your 23 liters (6 US gallons) level is not indicated on your **Primary Fermenter**, fill it with 23-liter (6 US gallon) of water, draw a line on the **Primary Fermenter** marking the level reached by the water and then dispose of water.
- 1.2 Empty the contents of the large **Juice Bag** into the **Primary Fermenter**. Fill up to the 23-liter (6 US Gallon) mark with **COOL** water (non-distilled). Take **Initial Specific Gravity** reading (refer to **STEP C** found in the **BEFORE YOU START** section) and report it to the table.
- 1.3 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** but do not seal it.

INITIAL SPECIFIC GRAVITY: 1.059 or HIGHER

- 1.4 The fermentation will begin within 24-48 hours. If the fermentation does not start after this period, please contact your local retailer or **MOSTI MONDIALE** for direct support.
- 1.5 Stir thoroughly daily, making sure to clean and sanitize your **Mixing Spoon**.
- 1.6 Regularly check the **Specific Gravity**. Once it reaches 1.020 – 1.030, sprinkle the contents of the package marked **Yeast Nutrient** and stir lightly.

 When the **Specific Gravity** reaches 1.010 – 1.020, you can move on to **STEP 2**. This process can take up to 5 days.

STEP 2 — SECONDARY FERMENTATION

 DAYS: 6 – 14


REMINDER | Sanitize all equipment before use

SPECIFIC GRAVITY TARGET: 1.010 – 1.020

- 2.1 Rack (transfer) 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**.
- 2.2 Install the **Airlock and Bung**. Make sure the **Airlock** is halfway filled with a **Potassium Metabisulfite** solution (from your 4 Liter/1 US Gallon solution). Let sit and regularly verify the **Specific Gravity**.

 When the **Specific Gravity** reaches 0.998 or lower for at least 3 days, you can move on to **STEP 3**. This process can take up to 8 days.

STEP 3 — DEGASSING, CLEARING AND STABILIZING

 DAYS: 15 – 27

REMINDER | Sanitize all equipment before use

SPECIFIC GRAVITY TARGET: 0.998 or LOWER

- 3.1 Place the **Carboy** on a steady surface 3-4 feet above ground. Using a **Siphon Tube**, briefly rack (transfer) your wine into your **Primary Fermenter** while you clean and sanitize the **Carboy** in order to use it again. Transfer the liquid and leave all thick sediment behind. Allow the wine to splash into the **Carboy/Primary Fermenter** in order to let the CO₂ (tiny bubbles) escape.
- 3.2 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.
- 3.3 Mix contents of the pouch marked **Potassium Metabisulfite** into 50mL (1.69 fl. oz.) of **COOL** water (non-distilled) until it is dissolved. Add it to your wine and stir.
- 3.4 Add contents of the pouch marked **Kieselsool** to your wine and stir for 2 minutes.
- 3.5 Add contents of the pouch marked **Chitosan** to your wine and stir for 2 minutes.
- 3.6 Mix contents of the pouches marked **Potassium Sorbate** in 100mL (3.4 fl. oz.) of **COOL** water (non-distilled), dissolve and add to the wine. You must add BOTH Potassium Sorbate pouches. Stir thoroughly.
- 3.7 Apply **Airlock** on the **Carboy** and place the wine back in a cool (10-20°C / 50-68°F) and safe place. Once your wine is clear (can take between 7-10 days) rack your wine with-out the sediments. Do not worry about filling your carboy at this point.
- 3.8 *Optional*: If you wish to filter your wine, you may do so once your wine is clear.

NOTE: In order to avoid refermentation in the bottles, we strongly recommend filtering your wine with 0.5 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.

 When your wine is clear, you can move on to **STEP 4**. This process can take up to 7 to 12 days.

STEP 4 — BOTTLING

REMINDER | Sanitize all equipment before use

- 4.1 You can now add the contents of the **Fruit Essence Bag** into your **Carboy** and stir for 1 minute.
- 4.2 Using a **Siphon Tube**, fill your **Bottles** with your wine to within 1½ inches from the bottom of the cork.
- 4.3 Insert corks using a **Corker**. *Optional*: Label your **Bottles** and place shrink caps.
- 4.4 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".



CONGRATULATIONS!

You have successfully completed the winemaking process.
Now it's time to share the Good Times with Good Wine!

