



FRESH GRAPE MUST INSTRUCTIONS

YAKIMA EDITION | LODI EDITION

MONDIALE FRESCO | CHILE FRESCO | MOSTO CLASSICO

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.

FRESH GRAPE MUST — Fresh must is essentially the juice that is extracted from wine grapes, before any major processing like concentration. It retains a varietal's main organoleptic qualities and characteristics and transfers them into the wine.

YOUR KIT AND NEEDED EQUIPMENT

INCLUDED

- Fresh Must – *fresh grape must STEP 1*

IN SELECTED PRODUCTS

- Oak Chips – *STEP 1*
- 4Kgs Premium Crushed & Destemmed Grapes (*already incorporated in the Fresh Must*) of Yakima & Lodi Editions *STEP 3*

OPTIONAL EQUIPMENT

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

SUPPLIES NEEDED

- Potassium Metabisulphite 200g/7.05 oz – *for the sterilization of your tools and equipment before each step*
- 5g Potassium Sorbate – *stabilizer*
- 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 and 30x Wine Corks
- Corker

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 a small sticker on the pail or ID tag on the handle.	
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 and properly drain. If properly sealed, the leftover solution can be stored for up to 2 months.
- C. Check the **Initial Specific Gravity**. In **STEP 1**, 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

WINE DIAMONDS and KRISTALBLOK®

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. For more details, please refer to the **FAQ** section of our website at mostimondiale.com

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.

ALREADY INOCULATED — Every MOSTI MONDIALE Fresh Grape Must winemaking product has been pre-inoculated with selected Yeast in order to ensure an ideal and perfect fermentation.


STEP 1 — PRIMARY FERMENTATION

 DAYS: 1 – 5

 **REMINDER** | Sanitize all equipment before use

 **INITIAL SPECIFIC GRAVITY:** 1.080 or HIGHER

- 1.1 Open the **Pail** by breaking the seal-tab and completely removing the cover's seal-band. Once removed completely, lightly place the cover on top of the **Pail**. Take **Initial Specific Gravity** reading (refer to STEP C found in the BEFORE YOU START section) and report it to the table. **NOTE:** If your seal band had already been completely removed and you simply had to pull off the cover, return the **Pail** to your retailer immediately, do not proceed.
- 1.2 Ensure the temperature of the room is between 18-24°C/65-75°F at which point the fermentation will begin by itself within 24-48 hours. Stir well using a **Long Mixing Spoon**.
- 1.3 If your fresh must included **Oak Chips**, you may add them now.
- 1.4 Stir gently with a **Long Mixing Spoon** for at least 2-3 minutes daily.

 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 If you purchased a **Yakima** or **Lodi Edition** with **Grape Skins** STEP 1, do not transfer them into the **Carboy**. Press the skins using a **cheesecloth** to extract the liquid and add it to your **Carboy** and dispose of the **Grape Skins**.
- 2.3 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 AND has been stable for at least 3 days, you can move on to **STEP 3**. This process can take up to 8 days.

STEP 3 — DEGASSING, CLEARING, STABILIZING AND AGING

 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, but not all the thick sediment and/or **Oak Chips** according to one of the following two options: **A)** into your **Primary Fermenter** while you clean and sanitize the **Carboy** in order to use it again or **B)** in a clean second **Carboy**. This process allows the CO₂ (mini bubbles) to evacuate.
 - 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 4gr of **Potassium Metabisulfite** into 100mL (3.4 fl. oz.) of **COOL** water (non-distilled) until it is dissolved. Add it to your wine and stir.
 - 3.4 Ensure that your **Carboy** is full to within 2 inches of the **Airlock**. Should you require to top up your **Carboy**, add finished wine do not use water. Apply **Airlock** on the **Carboy** and place the wine back in a cool (10-20°C / 50-68°F) and safe place for 2-3 weeks to clarify.
 - 3.5 Once your wine is clear, rack your wine without the sediment into another **Carboy** or briefly into your **Primary Fermenter**.
 - 3.6 Dissolve 5g (1 teaspoon) of **Potassium Sorbate** in 100mL (3.4 fl. oz.) of **COOL** water (non-distilled). Add this solution to your wine. Stir well. This prevents any refermentation in the bottle. **OPTIONAL:** If you wish to filter your wine, you may do so now. You now have up to 3 months to bottle your wine.
- NOTE:** We do not recommend bulk ageing your wine. However if you choose to bulk age, please refer to the **FAQ** section of our website at mostimondiale.com for more details.

 Proceed to **STEP 4**.

STEP 4 — BOTTLING

 **REMINDER** | Sanitize all equipment before use

- 4.1 Using a **Siphon Tube**, fill your **Bottles** with your wine to within 1½ inches from the bottom of the cork.
- 4.2 Insert corks using a **Corker**. *Optional:* Label your **Bottles** and place shrink caps.
- 4.3 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!

