



BLENDED GRAPE MUST INSTRUCTIONS

RENAISSANCE IMPRESSIONS | RENAISSANCE
VINIFERA NOBLE | VILLAGE VINTNER

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
- 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
- Potassium Sorbate — stabilizer STEP 3

IN SELECTED PRODUCTS *depending on the varietal*

- AllGrape® Pack — STEP 1
- Dried Raisins — STEP 1
- Oak Chips — STEP 1
- Wine Conditioner — STEP 3
- Kristalblok® — STEP 4

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 and 30x Wine Corks
- Corker

OPTIONAL EQUIPMENT

- A Filter Machine with proper filter pads
- Shrink Caps and Labels
- Cheesecloth — for products with **AllGrape® Pack** or **Dried Raisins**

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

ALLGRAPE® PACK — WINEMAKERS ADDITION

Simply **100%** pasteurized, crushed and destemmed pure varietal wine grapes as "Mother Nature" intended! These carefully selected grapes are fresh from California. Proudly, our **ALLGRAPE® PACK** contains **NO** sweeteners, concentrate or added color. Winemakers have the choice to add **ALLGRAPE® PACK**, which has been specifically prepared for use with any of our **RED** varietal winemaking products. Introduced at the early stages of your winemaking experience will guarantee a finished wine like never before, enhancing your wine's color, bouquet and mouthfeel!

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.

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 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 in the same batch, add one or the other.

INITIAL SPECIFIC GRAVITY: 1.080 or HIGHER

- 1.4 If your package contains **Oak Chips**, you may add them now.
- 1.5 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.
- 1.6 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.
- 1.7 Stir thoroughly daily, making sure to clean and sanitize your **Mixing Spoon**.
- 1.8 Regularly check the **Specific Gravity**. Once it reaches 1.040 – 1.050, 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 If you added an **AllGrape® Pack** or **Dried Raisins**, at **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 the 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 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, 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 contents of the pouch marked **Potassium Metabisulphite** 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 **Kieselsool** to your wine and stir for 2 minutes.
- 3.5 Add **Chitosan** to your wine and stir for 2 minutes.
- 3.6 Mix contents of the pouch marked **Potassium Sorbate** in 50mL (1.69 fl. oz.) of **COOL** water (non-distilled), dissolve and add to the wine. Stir thoroughly.
- 3.7 *Optional (for taste):* If your winemaking product contains **Wine Conditioner**, you may mix it in 1 liter (34 fl. oz.) of your new wine, stir and add to the rest of the wine.
- 3.8 Ensure that your **Carboy** is full to within 2 inches of the **Airlock**. Should you require to top up your **Carboy** add finished wine instead of water. 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 without the sediments into another **Carboy** or briefly into the **Primary Fermenter**.
- 3.9 *Optional:* If you wish to filter your wine, you may do so once your wine is clear.

 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 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.
- 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!

