



Making Red Wine from Fresh Juice

Making red wine from fresh juice can be very easy. This premium juice has been balanced for acid and sugar by a professional winemaker. With proper yeast inoculation and maintenance, you are on your way to beautiful red wine.

1. Add $\frac{1}{4}$ tsp of potassium metabisulfite per 5 gallons of juice. Stir well and allow the juice to warm up to 60 degrees F. If using pectic enzyme, add 5 drops of pectic enzyme per gallon of juice.
2. If you would like to ferment in another container (glass carboy, demi john, or stainless steel tank) be sure your new container has been sanitized with a sanitizing strength solution of potassium metabisulfite (2oz/ gallon or 3tbsp/gallon of water). Be sure to shake free/drain out any remaining drops of potassium metabisulfite solution. Do not rinse it off as that will reintroduce bacteria to the container. Just be sure that there are no puddles or lingering sanitizer that would amount to more than a tablespoon. Make sure there is at least 2 inches of headspace in the container to allow for the increase in volume due to fermentation. You can ferment in the food grade plastic pail that the juice came in, just be sure there is enough headspace to accommodate the fermentation foam.
3. When making red wine from juice, you may not receive some of the tannins and color pigmentation from the skins that you typically get when making wine from grapes. There are natural additives that you can use to increase the pigmentation, mouthfeel, and tannin structure. The All-Grape add pack contains pasteurized grape skins that will add pigmentation and tannin to your wine. You can also add oak chips, $\frac{1}{4}$ cup per 5 gallons of wine. You can add either of these items while the juice is warming up. These ingredients will settle to the bottom of the fermentation vessel after alcoholic fermentation is complete and you may rack the wine off it.
4. Once the juice has warmed to above 60 degrees F, you may set your yeast. You can ask a winemaker at Musto Wine Grape for a yeast strain recommendation for the varietal of wine that you are making. Follow the yeast starter directions explicitly. Be very careful of temperatures, never adding yeast if there is more than a 10 degree difference between the yeast starter liquid and the juice.
5. Secure an airlock in place on your container to allow the CO₂ generated at fermentation to escape. Monitor the progress of fermentation by observing the bubbles in the airlock. You should see some bubbling within 24 hours. Keep the fermenting wine in a moderately cool room, 60-65 degrees. Avoid direct sunlight or any area with carpet, just in case of bubbling over or spillage.
6. If you choose to use supplemental nutrients, such as Fermaid O, Fermaid K, or Opti-Red, here is the timing of the additions:
 - Opti-Red and Booster Rouge: add 1 day after yeast
 - Fermaid O: add 1 day after yeast.
 - Fermaid K: at the depletion of 1/3 of Brix (approx. 15 degrees Brix)For all of these nutrients, mix with water to create a slurry and stir well into the juice.
7. If you are adding malolactic cultures to your wine, you may also chose to do this at 1/3 Brix depletion. If using a malolactic nutrient (Opti-Malo Plus) with the bacterial culture, hydrate the nutrient in a separate container from the bacteria and add to the must directly before the addition of the bacteria. Follow all directions on the bacteria and nutrient packets explicitly.



8. When you no longer see any bubbles in the airlock, take a measurement using a hydrometer to see if fermentation has fully completed. Using a sanitized wine thief or syringe, pull a sample of fermenting wine that is large enough to fill the hydrometer cylinder. Always sanitize the hydrometer and the cylinder before taking a reading. Look to the meniscus of the wine surface in relation to the hydrometer for the most accurate reading. When the wine is fermented to dryness (0.90 Specific Gravity), it has completed its primary fermentation. Allow the lees particles to settle (24 hours), and then rack the wine into a sanitized container. Be sure that the container is filled within $\frac{1}{2}$ " of the top to prevent air exposure. At this point, it is imperative to add $\frac{1}{4}$ tsp of potassium metabisulfite per 5 gallons of wine. If the wine is undergoing MLF, do not add the sulfites until MLF is complete. You can test to see if the MLF is completed by a chromatography kit or a malic acid test kit or bring a sample to Musto Wine Grape for analysis. The sulfites will kill off any harmful microbes and prevent the wine from oxidizing.