



# INSTRUCTIONS



Mosti Mondiale 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 feel free 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) or visit us on the web at: [www.mostimondiale.com](http://www.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.**

Make sure you have the following tools and materials listed below in order to make your wine;

- Fermentation Chart (Available at [www.mostimondiale.com](http://www.mostimondiale.com) and at your local Mosti Mondiale store)
- 200g Potassium Metabisulphite (to be used for cleaning materials and for your airlock (3 tablespoons per 4L of water))
- Hydrometer
- Thermometer
- 2 Carboys or Demi-Johns of larger capacity (glass preferred)
- Airlock and Bung
- Oak Chips (optional)
- Long Spoon
- Siphon Hose
- Siligel (if needed)
- Liquigel (if needed)
- 4g additional of Potassium Metabisulphite
- 1g Ascorbic Acid (Vitamin C)
- 5g Potassium Sorbate
- Access to or own a Filter Machine with proper filter pads (ask your retailer which pads are right for your wine)
- 30 750mL Wine Bottles (Recommended)
- Access to or own a Corking Machine or floor corker
- 30 Wine Corks
- 30 Shrink Caps (optional)
- 30 Wine Bottle Labels (optional)

Every Mosti Mondiale Fresco (Fresh Juice) has been pre-inoculated with selected yeast and minimal amounts of sulphur dioxide in order to properly ensure you an ideal and perfect fermentation while reducing the risk of oxidation to your must.

**Make sure you thoroughly clean and sterilize all equipment that you are intending to use with a solution of Potassium Metabisulphite (3 tablespoons per 4L of water.)**

### PLEASE READ INSTRUCTIONS CAREFULLY

**IMPORTANT NOTICE: PLEASE TAKE NOTE OF THE ASSIGNED LOT NUMBER ATTACHED ON THE I.D. TAG OF YOUR PAIL. THIS LOT NUMBER WILL HELP US SERVE YOU IN THE UNLIKELY EVENT THAT YOUR MUST ENCOUNTERS PROBLEMS.**

1. Open the pail by breaking and peeling off the cover's seal-band. Once removed completely, lightly place the cover on top of the pail. **Note: If your seal band had already been removed and you simply had to pull off the cover, return the pail to your retailer immediately, do not proceed.**

2. Allow your must to return to room temperature (approx. 18°-24° / 65°-75°F), at which point the fermentation will begin by itself. Mix well using a Long Spoon and take a first specific gravity reading using your Hydrometer at the first signs of fermentation (once you notice some bubbling!)

3. Allow your must to continue fermenting in the pail for the next 4 to 6 days. In order to properly follow the fermentation's progression, take note of the must's specific gravity (always using your Hydrometer) and temperature (using a Thermometer) every day. Upon completing this verification, it is recommended that you slowly mix your must using your Long Spoon (this re-suspends the yeast and nutrients contained within your must).

**Note:** If you're using our fermentation chart, it is recommended that you plot your results within the chart as well.

4. Once your must is within the specific gravity range of 1,040 and 1,050, using a Siphon Hose, transfer your must into a sterile Carboy or Demi-John of larger capacity (in order to avoid possible over-spills from the still active fermentation). **Make sure to include all deposits from the bottom of the pail, as it contains important amounts of nutrients and yeast that are still needed to provide you with a superior tasting wine.** Apply an Airlock containing a small amount of the Potassium Metabisulphite solution (3 tablespoons per 4L of water) to the head of your Carboy or Demi-John of larger capacity.

**Optional:** If you wish to add Oak Chips to your must, place them at the bottom of Carboy or Demi-John of larger capacity just before you begin your transfer. Consult Mosti Mondiale or your Distributor directly concerning proper preparation, quantity and residing time tailored to your taste.

**Note:** It's normal at this point to not have a full carboy as the CO<sub>2</sub> generated within your carboy is acting as a protector for your must. Allow your must to ferment for one (1) more week while you continue taking your specific gravity and temperature readings (always using your Hydrometer and Thermometer) everyday.

5. Once your within the specific gravity of 0.996 or less, proceed to rack your wine using your Siphon Hose into a clean sterile glass Carboy (preferred for 23L) or Demi-John. Do not transfer the sediment currently at the bottom of your Carboy or Demi-John of Larger capacity that presently contains your wine. Ensure that your Siphon Hose is approximately 1/2" (approximately 1.3 cm) from the bottom in order to ensure that all sediment is left behind. While transferring, be sure to splash the wine in order to remove all remaining CO<sub>2</sub>. At this time, you would also remove the Oak Chips (if used). Dissolve 4g (2/3 teaspoon) of Potassium Metabisulphite and 1g (1/4 teaspoon) of Ascorbic Acid (vitamin C) in 150ml of cold water and add to your wine (it's now wine, not must!). Upon completion, please ensure that your Carboy (preferred for 23L) or Demi-John is now well topped-up (2 inches or approximately 5 cm) from the neck; if required, top-up with wine only, not water). Be sure to properly attach your Airlock to the head of your Carboy (preferred for 23L) or Demi-John. Place your wine in a dark and cool place for 2 to 3 weeks in order to allow your wine to clarify.

**Note:** The cold allows for a healthy and natural clarification and stabilization process.

6. After 2 to 3 weeks, rack your wine again (using your Siphon Hose into a glass Carboy (preferred for 23L) or Demi-John in order to remove the lees (minimal deposits of dead yeast or residual yeast). This racking will also serve as an aid in degassing your wine as well.

**Note:** Some wines may require a few additional rackings in order to completely clarify your wine. Should you wish to expedite the clarification process, your Mosti Mondiale authorized distributor can provide you with both Siligel and Liquigel solutions. Please speak with your distributor for proper instructions in adding these solutions or feel free to contact Mosti Mondiale directly at 1-800-666-3425.

7. Upon completing Step 6, you now have two viable options.

**A. Should you wish to bottle your wine immediately:** In efforts to prevent any re-fermentation in the bottle, dissolve 5g of Potassium Sorbate in 150ml of cold water and proceed to add this solution to your wine. Stir well and filter.

**IMPORTANT NOTE:** WE STRONGLY RECOMMEND FILTERING YOUR WINE USING A FILTER MACHINE (SPEAK TO YOUR DISTRIBUTOR ABOUT WHICH PADS TO USE) AS IT WILL ALLOW YOUR WINE TO OBTAIN A BRIGHT FINISH ALONG WITH BEING FULLY DEGASSED.

**B. Should you wish to allow your wine to age and mature:** Place your airlock at the head of your Carboy (preferred for 23L) or Demi-John and allow your wine to age as desired. **If your wine is ageing for 6 months or more,** we recommend that you add 2g (1/3 teaspoon) of Potassium Metabisulphite, and 5g of Potassium Sorbate prior to filtering and bottling.

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8. Upon completing Step 7 A or B, you are now ready to bottle! Make sure your Bottles have been properly cleaned and sanitized prior to bottling and always use new Corks to seal your wines. It is strongly recommended that you use a Corking Machine or a Floor Corker. Feel free to contact your distributor or Mosti Mondiale to discuss which type of corks you should use for your wine and to inquire about using a Corking Machine or Floor Corker.

**Note:** All wines will produce small crystals of tartar (white diamonds) if chilled. This phenomenon is entirely natural and is not a defect. However, if you wish to prevent its appearance, discuss the matter with your distributor or contact Mosti Mondiale directly. If you are currently making a white wine, Mosti Mondiale strongly recommends the use of Kristalblok®, a completely natural crystal blocker. Ask your local distributor about obtaining Kristalblok® for use on your white wine batch.

Once your wine is bottled, we recommend that you leave your wine to age gracefully in a dark and cool place for a minimum of 1 month (this is to allow the wine to get over "bottle shock").

Its nobility, complexity and finesse will reward you for your patience... GUARANTEED!

## Salute!

### Bulk Ageing

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 Bulk Ageing link at [www.mostimondiale.com](http://www.mostimondiale.com).

Are you questioning why you are performing certain operations or adding any products? Please refer to [www.mostimondiale.com](http://www.mostimondiale.com) and click on the link to winemaking demystified.