

DAY 1			
STEP 1	STEP 2	STEP 3	STEP 4
 <p>Remove tear-tab of the cover and open</p> <p>Let the juice rest at room temperature 2 to 3 hours before adding the yeast</p> <p>You must add the yeast the 1st day you receive the fresh juice</p>	 <p>Sprinkle the Maxi selected yeast on the juice</p> <p>Brings aroma of the grape varietal</p> <div style="border: 1px solid black; padding: 5px; text-align: center;"> <p>Optional</p> <p>Add <i>Finesse & Aroma</i></p> <p>Add Oak</p>  </div>	 <p style="text-align: center;"><u>DO NOT CLOSE</u></p> <p style="text-align: center;"><u>PLACE THE COVER LOOSE ON THE PAIL</u></p> <p style="text-align: center;">to let wine breathe and to let out the carbonic gas from the fermentation</p> <p style="text-align: center;">The airlock isn't necessary during fermentation because carbonic gas is heavier than the air. It will push air out.</p>	<p style="text-align: center;"><u>IMPORTANT: WARM TEMPERATURE</u></p> <p style="text-align: center;">During 30 days - Leave at temperature 22C to 30C / 71F to 86F</p> <div style="text-align: center;">  <p>It's the yeast that makes the wine It must be at warm temperature to develop good and ferment well.</p> <p>If temperature is too cool, the fermentation may stop and leave your wine sweet</p> <p style="text-align: center;"><u>OPTIMUM FERMENTATION</u> 26 C TO 30C use a HEAT PAD</p>  </div>
LET FERMENT 37 DAYS at warm Temp			
DAY 37	<p style="text-align: center;"><u>According to the temperature and the development of the yeasts, the Speciality wine will stop to ferment naturally</u></p> <p style="text-align: center;">VERIFICATION Sp.gravity between 1040 to 1030 Fermentation is finish OR Bring a sample (250ml) at the store for checking</p>		
DAY 37	TRANSFER TO CLEAR THE WINE		

1- The fermentation is finished (sp.gravity between 1040 to 1030))
Transfer the wine from the pail to another clean and sterile carboy to remove sediment of yeast at the bottom of the pail

Add: Stabilizer #3
which will keep freshness of the wine and prevent any refermentation in the bottle

OPTION: If you desire fast clearing, add a natural Fining agent #4.
The fining agent helps clear the wine faster.

2- The carboy must be full to the top because air space may oxidize it and change its quality. If necessary add more wine to fill the carboy.
Place the airlock and rubber bung onto the carboy.
The airlock must contain a sterilizing sulfite solution.

3- Place carboy in a higher position ready for the next step.
It will prevent moving the sediment at the bottom

4- **Let it rest 2 weeks**

IMPORTANT
Carboy must be full of wine to the top



Optional
Clip to hold racking tube and to help guide slowly to the bottom



DAY 51

FILTER OR DO ADDITIONAL TRANSFER

OPTION A - FILTER THE WINE

Different systems are available to filter the wine

Filtration is not a obligation in the winemaking

Doing additional transfer will also guarantee clearness of the wine



1- Carefully without moving the deposit filter the wine from carboy to a plastic container

If you move the sediment, it might block filter pad and may create future deposit of yeast in the bottle

2- **Bottle the wine**
(see precautions before bottling)

OPTION B - ADDITIONAL TRANSFER

Filter naturally the wine by doing another transfer



1- Carefully without moving the deposit transfer the wine to another clean carboy. Don't insert the racking tube directly at the bottom; it may move the sediment. Insert the racking tube gradually. The carboy must be full to the top. Add wine to fill up. Space of air may gradually oxydize the wine. Attach the air lock.

Place the container in a high position ready for bottling

2- LET IT REST 7 DAYS

3- Option A: **Bottle the wine (see precautions)**
Option B **Let the wine age in a clean carboy**

Transfer the wine to another clean carboy to remove sediment at the bottom. The carboy must be full to the top because air may gradually oxydize the wine. Attach airlock. The airlock must always contain sterilizing solution)

AGING WINE IN THE CARBOY- DAMIGIANE



- 1- Make sure there is **no deposit of yeast** at the bottom during aging
- 2- The damigiane-Carboy must always be **full to the top** - Airlock with sterilizing solution
- 3- It is very important to **taste the wine every month** to check evolution of the wine.
- 4- It is recommended **to add sulfite to the wine**, during aging, as an antioxydant (see your specialist)

PRECAUTIONS BEFORE BOTTLING

- * **Never move the container before bottling**
- * **Before bottling, never insert the racking tube directly at the bottom.**
It may move the sediment of yeast at the bottom. Insert the racking tube gradually from the top
- * **Always taste the wine before bottling; it must be clear, good tasting and good aromas**

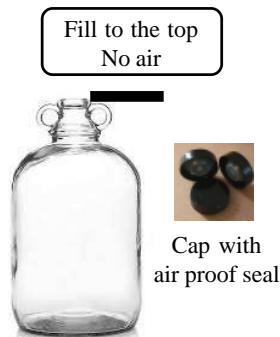
Bottle with cork



Screw bottle



Gallon 4 L



Bag in box 4l - 10L

Drink the wine young or let it age to develop aromas and finesse

For a young wine, leaving it at room temperature will accelerate the aging process for up to 6 months.

Store it at cooler temperature for long term aging