

MIRACLE WINE

Why you add sugar at the start ?

With advanced wine technology and high concentration process we extract from the grape must concentrate the water and part of it's part of sugar. This is the reason that you add sugar at the start.

This Grape extraction contains all the most valuable components of the grape; tannin astringency, acidity, flavors, Once you will make the starting blend with sugar and water you will bring back the origin mix of the grape concentrate. Once the fermentation is finished, all the sugar will be transformed into alcohol



Grape extraction
2L = 0.528 us gal or
(67.62 floz)

+

4 kg

(8.80 pounds)
regular white
table sugar

+

water

=



Total
6 Us gal.
23L

4 to 5 weeks winemaking

DAY 1 - STEP 1

**Before starting , make a mark on your fermentor pail at the level 23 Litres (6gal)
Clean and sterilize all the equipment**



Cut corner

- 1- **Is it impossible to remove the blue cap so cut the edge of the bag and pour contents of the grape must extraction into the primary pail**
- 2- **Rinse the bag with water and add to primary.**

3- **ADD: 4 Kilos of regular white sugar** **(8.80 pounds = 16cups)**

If you decide to use Dextrose instead of regular white cane sugar, you must add 25% more when using Dextrose = 5 kilo = 11 pounds

- 4- **You don't need to add Bentonite. It is already blended to the grape must. Add lukewarm water up to the level of 23 L. (6gal)**

5- **Mix well to dissolve the sugar**

It may take several time stirring to well homogenize the sugar and the water. Startins specific gravity (between 1080 to 1090) according type
Don't forget hydrometer reading is exact if temperature of the blend is at 20C-68F

STEP 2



Sprinkle the Evolution yeast

IMPORTANT : The Evolution Blend is a very active yeast and works faster

than regular dry yeast package.

It's an unique blend which ferments faster and will enhance aromatic complexity and structure of the grape varietal

Don't be surprised is fermentation goes fast



Optional - Add OAK

Give finesse and aroma to the wine

Day 2: Optional

Mix the blend to make sure no yeast is stuck around the edge of the plastic fermentor

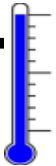
STEP 3



LEAVE THE COVER LOOSE to let carbonic gas out during the fermentation

The airlock isn't necessary during fermentation because carbonic gas is heavier than the air. The carbonic gas will push out the air

LET FERMENT AT WARM TEMPERATURE



During fermentation - Leave at temperature between 22C to 30C / 71F to 86F

It's the yeast that makes the wine It must be at warm temperature to develop good and ferment well.
If temperature is too cool, the fermentation time will be longer and may even stop and leave your wine sweet

FOR OPTIMUM FERMENTATION 26 C to 30C / 78F to 86F USE A HEAT PAD

DAY 7 - Important

Sp.gravity must be 1040 or less

That means everything is going well

It is essential, even if you are an experience winemaker, to check after 7 days the status of the fermentation to ensure that procedure blend at day 1 was well done and that the environment and temperature is favourable to a good fermentation. If the specific gravity is 1040 or less that means that everything is going well. - **If it is not, you must adjust your procedure - please call your specialist**

DAY 10 to DAY 15 - Check if the fermentation is finished

According to the temperature, the time of fermentation may vary

1- **The fermentation is finished**

- * Specific gravity of the wine is **between 995 to 990**
- * The wine has a **dry taste** * **No bubbles** of gas rising to the top

**** If fermentation is not finished - LET IT FERMENT LONGER *****

- 2- Delicately, without moving the sediment, syphon the wine from the pail to a clean carboy or container with lid and add separately

Important - Don't mix all the packages at the same time

- 1st - Add Package #2 red: Wine stabilizer: sulphite antioxidant - Mix well
- 2nd - Add Package #3 red: Wine stabilizer: potassium sorbate - Mix well
- 3rd - Add Package #4 red: Fining agent - Mix well

- 3- Mix well to homogenize and to remove unwanted carbonic gas.
Place the airlock and rubber bung onto the carboy or container with lid
The airlock must contain a sterilizing sulfite solution

- 4- Place carboy or container in a higher position ready for the next transfer.
It will prevent moving the sediment at the bottom

- 5- **Let it rest 7 to 10 DAYS to clear**



carboy



Optional

Clip to hold rack and to help guide to the bottom



DAY 25 to DAY 35 - FILTER THE WINE or DO ADDITIONAL TRANSFER

OPTION A - FILTER THE WINE

Different systems are available to filter the wine
Filtration is not an obligation in the winemaking
Doing additional transfer will also guarantee clearness of the wine



1- **Transfer the wine to another clean container** while taking care not to disturb the sediment at the bottom of the container.

If the sediment is disturbed at any point during the syphoning process, pour any syphoned wine back into the original container, cover and leave the sediment to re-settle for further 24hrs or until clear because the moved sediment may block the filter pads.

2- **Filter the wine** to another clean container and taste

If you wish to personalize your wine it should be at this stage

You may decide to make your wine more light, medium or sweet tasting. (see information bellow-Personnalize your wine)

OPTION B - DO EXTRA TRANSFER

Filter naturally the wine by doing additional transfers



1- Carefully without moving the sediment at the bottom syphon the wine to another clean carboy. Don't insert the racking tube directly at the bottom; it may disturb the sediment.

Insert the racking tube gradually. The carboy or container must be full to the top. Add wine to fill up. Space of air may gradually oxydize the wine. Attach the air lock filled with sulfite solution.

2- **LET IT REST 7 to 10 days or more until wine becomes clear** . To ensure total clearness you may need to do several transfer according wine

The container should be stood on a raised surface (kitchen cupboard) to allow the wine to be siphoned later

3- Once wine is clear, transfer the wine to another clean container while taking care not to disturb the sediment at the bottom of the container. If the sediment is disturbed at any point during the syphoning process, pour any syphoned wine back into the original container and leave the sediment to re-settle for further 24hrs or until clear.

If you wish to personalize your wine it should be at this stage

You may decide to make your wine more light, medium or sweet tasting. (see information bellow-Personnalize your wine)

Personnalize the wine before bottling

Winemakers sweeten their wines by adding cane sugar (SUCROSE) which is usually done just before bottling.

The extend of sweetening depends on the style of wine you are looking to do

You may enjoy adding sugar just to a few bottles or you may add sugar to all your 23L (6 us.gal) batch of wine

IMPORTANT: When you sweeten a wine it is very important that the wine contains already a wine stabilizer (potassium sorbate-sulfite)

Quantity of sugar to add per bottle of 750ml

Light sweet = approx. 1/2 teaspoon to 1 teaspoon
Medium sweet = approx. 1 teaspoon to 2 teaspoons
Sweet= approx. 1 tablespoon to 2 tablespoons

Quantity of sugar to add for 23L (6us.gal) of wine



Light sweet = approx 1/4 cup to 2/3 cup
Medium sweet = approx. 2/3 cup to 1 cup
Sweet= approx. 1 cup to 2 cups

Aerating the wine before bottling

During fermentation according temperature and different environment, the microflora and in particular the yeast may develop aroma-active components in lower or higher intensity

Aerating a wine means exposing it to air or giving it a chance to "breathe". Allowing the wine to breathe is simply a normal process; exposing it to air for a small period of time (15min to 30 min) by mixing it in an open container will release and soften the aromas.

You may repeat it severals time if needed. Once aerating is done you may bottle it or transfer into a full glass carboy and let it rest more days



Releases primary aromas

Bottling the wine

Once wine is good tasting and clear, bottle it

Rinse wine bottles thoroughly with hot water or with sulfite solution. Syphon the wine into the bottles and seal with cork allowing 1"/2.5cm head space between cork and wine. Wait 24-48 hours before inverting the bottles once corked. This will allow expansion time for the corks and will decrease the chance of leaking bottles.

Drink the wine young or let it age to develop aromas and finesse. For a young wine, room temperature will accelerate the aging process. After 6 months , transfer to cooler temperature.