DAY 1

DESSERT WINE REFRIGERATED 23L

Refrigerated grape must

STEP1

STEP 2

STEP 3

DO NOT CLOSE

PLACE THE COVER

LOOSE ON THE PAIL

to let wine breathe

and to let out the carbonic gas

from the fermentation

The airlock isn't necessary

during fermentation because

carbonic gas is heavier than the

STEP 4



LEAVE FERMENTAT WARM TEMPERATURE for 15 to 20 days

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 may stop and leave your wine sweet

OPTIMUMFERMENTATION 26 C TO 30C use a HEAT PAD



DAY 7 - Important

Sp.gravity must be 1100 or less

That means everything is going well

It is essential, even if you are an experience winemaker, to check after 5 days the status of the fermentation to ensure that Step 1 was well done and that the environment and temperature is favourable to a good

environment and temperature is favourable to a good fermention. If the specific gravity is 1100 or less that means that everything is going well.

If it is not, you must adjust your procedure please call your specialist for advice

Remove tear-tab of the cover and open

The must contains naturals yeasts. Not knowing how many living yeasts are active,it is recommended to add a yeast to guarantee a good fermentation and a complete fermentation of the sugars

Let the juice rest at room temperature 2 to 3 hours before adding the yeast

You must add the yeast within 24hurs you receiveds the fresh juice



Sprinkle the Evolution yeast on the juice



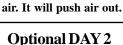
Specific blend yeast which brings aroma of the grape varietal

Optional

Finesse & Aroma

Add Oak





Mix well to ensure no yeast is stuck on the edge of the plastic pail

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DAY 15 to 20 - CHECK IS FERMENTATION IS FINISHED

The profesionnal way to see if fermentation is finished is by using a hydrometer

Sp.gravity 1030 TO 1040 = It is time to stabilize the wine

If fermentation is not finised - Leave ferment more days

<u>IMPORTANT</u>: Once fermentation is finished, no more carbonic gas is pushing out the air. It is now important to remove the wine from its sediment of yeast and to transfer it into a full container A wine left to long in contact of air, may develop an acidic taste and affect it's quality

SP.GRAVITY 1030 to 1040

TRANSFER TO CLEAR THE WINE

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

It is highly recommended to stabilize the wine

Stabilizer #2: Sulphite. Inhibits bacteria and help prevent oxidation of the wine Stabilisant #3: Potassium sorbate. Inhibits bacteria and prevents referementation on the wine

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

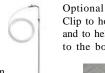
4 Let it rest 2 weeks or more

1.44 67 16

Add to the carboy

Package #2 + #3

Optionnel #4 - Clarifiant



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

IMPORTANT

to the top

Carbov must be full of wine





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DAY 30 to DAY 45 - FILTER THE WINE or DO ADDITIONAL TRANSFER

OPTION A - FILTER THE WINE

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





1- <u>Transfer the wine to another clean container</u> 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

2- Filter the wine to another clean container and taste

If you wish to personnalize 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- <u>Carefully without moving the sediment at the bottom</u> 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- <u>LET IT REST 7 to 10 days or more</u> 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 personnalize 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

Raise alcohol content of the dessert wine

You may enjoy adding 40% to 90% alcohol or Brandy to raise the alcohol content For 23L: add 1/2L to 1 L of alcohol

Give aroma and finesse

You may enjoy aging your dessert with oak to give finesse, body and aromas For 23L: add 15 to 30grs of oak Let it age in a full carboy until desired taste

Aerating the wine before bottling



block the filter pads.

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

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 tha chance of leaking bottles.