



INSTRUCTIONS + *ALLGRAPE PACK PROCEDURE



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

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.

What you'll find in your winemaking kit!

- **ALLGRAPE Pack** (in selected kits)
- **Bentonite**
- **Sterile Juice Bag**
- **Dried Raisins** (in selected kits)
- **Yeast** (2 packs if you have purchased *La Bodega* Port flavored wine kit)
- **Fermentation Chart** (available at www.mostimondiale.com)
- **Yeast Nutrient**
- **Oak Chips** (in selected kits)
- **Potassium Metabisulfite**
- **Siligel**
- **Liquigel**
- **Potassium Sorbate**
- **Wine Conditioner** (in selected kits)
- **Port Essence** (included with *La Bodega* Port flavored wine kit)
- **Kristalblok®** (in selected kits)
- **Wine Bottle Labels**

Make sure you have the following tools to make your wine;

- 200g/ 7.05 oz Potassium Metabisulphite (to be used for cleaning materials and for your airlock)
- 350 ml/ 11.83 fl. oz measuring cup
- Primary Fermenter
- Hydrometer
- Long Spoon
- Carboy (glass preferred)
- 50 ml/ 1.69 fl. oz Measuring cup
- Siphon Hose
- Cheesecloth (for Dried Raisins)
- Airlock and Bung
- Access to or own a Filter Machine with proper filter pads (ask your retailer which pads are right for your wine)
- 30 Wine Bottles
- Access to or own a Corking Machine or floor corker
- 30 Wine Corks
- 30 Shrink Caps (optional)

Disclaimer: Please note that the number of days listed are for indication puposes only. We strongly recommend that you follow your hydrometer readings throughout your winemaking process.

Please make sure that you have properly cleaned and sanitized all tools using a sulphite solution prior to performing **Step 1**.

To prepare your sulphite solution for sanitizing, dissolve 3 tablespoons of Potassium Metabisulphite in 4 liters of water. This solution may be stored in a sealed glass container for continued use.

- ☐ 1. Pour the contents of the pouch marked **Bentonite** in a 350 ml/ 11.83 fl. oz measuring cup filled with warm water. Do not stir the contents. Upon completing **Step 3**, you may add the entire contents of this measuring cup to the Primary Fermenter.

- ☐ 2. Empty the contents of your selected **Sterile Juice Bag** into your Primary Fermenter.

Does your wine kit contain dried raisins, and the **ALLGRAPE Pack**?

Oak Chips: If your wine kit contains oak chips, you may add them upon starting **Step 6**.



PLEASE NOTE: IF YOU CURRENTLY HAVE BOTH A DRIED RAISIN PACK AND THE **ALLGRAPE Pack**, DO NOT USE BOTH. USE EITHER THE DRIED RAISIN PACK OR THE **ALLGRAPE Pack**. IF YOU HAVE AN **ALLGRAPE Pack** AND YOU ARE LOOKING TO MAKE A WINE WITH ADDED COLOR, AROMA, AND BOUQUET, WE STRONGLY RECOMMEND THAT YOU USE THE **ALLGRAPE Pack** AS IT CONSISTS OF 100% FRESHLY PICKED WINE GRAPES THAT HAVE BEEN PREPARED SPECIFICALLY FOR THE PURPOSE OF HOME WINEMAKING USING OUR FRESH GRAPE MUST PRODUCTS (THE ORIGINAL ALLJUICE, MASTER'S EDITION ALLJUICE, AND MEGLIOLI LIMITED EDITION).

Dried Raisins: If you are using the dried raisins provided carefully cut the bag and add its contents to your Primary Fermenter 24 hours after adding your yeast (see **Step 5**).

ALLGRAPE Pack: If you are using the **ALLGRAPE Pack**, carefully remove the cap from the bag and add its contents to your Primary Fermenter. It is important that you continuously monitor the contents of your Primary Fermenter each day to ensure your **ALLGRAPE Pack** does not form a crust and remain suspended. If this occurs, please be sure to push the contents to the bottom of your Primary Fermenter and stir for 2-3 minutes each day until you transfer the contents of the Primary Fermenter to your glass carboy.

- ☐ 3. Add your **Yeast** pack to your Primary Fermenter. We recommend following the instructions marked on the back of the package. You may now add the **Bentonite** that was placed in your 350 ml/ 11.83 fl. oz measuring cup. Stir the **Bentonite** solution thoroughly and add to your Primary Fermenter.

- ☐ 4. Place the lid on your Primary Fermenter. Do not seal the lid.

- ☐ 5. Place your Primary Fermenter in a safe and warm area, between 18-24°C/65-75°F. The fermentation (bubbling and slight foaming) will start within 24-48 hours (this is the best time to add your dried raisins, if applicable.) Should your fermentation not start after 48 hours, contact your local retailer or 1-800-666-3425. It is important to use your hydrometer to perform daily specific gravity readings. After 48 hours, it is safe to seal the lid containing your airlock to the Primary Fermenter. AT THIS TIME WE RECOMMEND TAKING YOUR FIRST SPECIFIC GRAVITY READING.



Recommended Trick!

During the first 3-5 days of your fermentation, thoroughly mix the must with a clean spoon once a day in order to re-suspend the yeast. This will ensure a better fermentation. If you wish to follow your fermentation progress, use your hydrometer and record the specific gravity reading along with the day of your winemaking fermentation and place it within the provided Fermentation Chart. (available at www.mostimondiale.com)

- ☐ 6. Once the specific gravity reaches 1.040-1.050, (approx. Day 3-5) the grape must is ready for the first racking. Mix the grape must within the Primary Fermenter thoroughly in order to resuspend the sediment currently found at the bottom of your Primary Fermenter.

- ☐ 7. Pour the contents of the package marked **Yeast Nutrient** within a 50 ml/ 1.69 fl. oz measuring cup filled with cold water and proceed to stir until it is completely dissolved. Add the entire contents to the wine within the Primary Fermenter and stir well for a couple of seconds.

Does your wine kit contain Oak Chips?

At this time, you may also place your oak chips at the bottom of your empty, clean and sanitized carboy (if your wine kit contains oak chips).



- ☐ 8. Rack your wine into the clean and sanitized carboy from the Primary Fermenter using a siphon hose and allow the wine to splash into the carboy. Ensure that the entire content of the Primary Fermenter is transferred, including the sediment.

Did your Primary Fermenter contain dried raisins or the **ALLGRAPE Pack**?

Upon completing the transfer of the wine from the Primary Fermenter to carboy, the Dried Raisins or **ALLGRAPE Pack** will remain within your Primary Fermenter. Using a cheesecloth (approximately 12" by 12"), place the Dried Raisins or **ALLGRAPE Pack** in the cheesecloth and squeeze by wringing the cheesecloth. The juice that is extracted from this process is to be added to your carboy. It is important to extract as much juice as possible from these Dried Raisins or **ALLGRAPE Pack**. Why? Their skins are not broken and therefore contain concentrated amounts of solids that will affect the organoleptic quality of your wine in an extremely positive way!

- ☐ 9. Install your airlock and bung. Ensure that your airlock is filled halfway with water and a teaspoon of Potassium Metabisulphite.

- ☐ 10. You may now leave your carboy in its safe and warm place for the next 6-7 days. If your carboy contains oak chips, it is recommended that you stir your wine daily in order to allow for a better oak extraction.

To obtain the best possible Fermentation Process.

The above procedures, followed correctly, will guarantee you to have the best fermentation possible. The CO₂ (Carbon Dioxide) will diminish significantly during the transfer and your must will acquire oxygen and nutrients that are necessary for the successful completion of the fermentation process.

Phase 2

(Day 9-14 approx.) Before continuing, it is very important to verify that the specific gravity of the wine is currently at 0.996 or less.

- ☐ 1. Rack the wine in a separate clean and sanitized carboy using the siphon hose. When transferring the wine, do not transfer the sediment. It is recommended that you allow the wine to splash into the carboy in order to allow any CO₂ to escape. Note: If your carboy contained oak chips, do not transfer to oak chips into the separate clean and sanitized carboy.

- ☐ 2. Upon completion, stir your wine vigorously for 2-3 minutes with a clean spoon in order to degass. Note: If you do not stir enough, you may prevent the wine from clearing to your satisfaction.

- ☐ 3. Empty the contents of the pouch marked Potassium Metabisulfite into a 50 ml/ 1.69 fl. oz measuring cup filled with cold water and stir until it is dissolved. Once it has dissolved, you can add it to your wine.

- ☐ 4. Add the pouch marked **Siligel** slowly to your wine and stir well for 2-3 minutes.

- ☐ 5. Add the pouch marked **Liquigel** slowly to your wine and stir well for 2-3 minutes.

Note: It is important that you add the **Siligel** prior to adding the **Liquigel**.



- ☐ 6. Verify that your carboy is full within 2 inches from the top. Should you require to top-up your carboy, it is preferable to add finished wine. Try to avoid adding water as it can affect the outcome and quality of your wine.

- ☐ 7. Verify that your airlock is still filled with the sulphite solution and apply the airlock securely on the carboy.

- ☐ 8. Place your wine back in a cool and safe place for 7-10 days in order to allow it to clarify to your satisfaction.

Phase 3

After 7-10 days, (Day 16-24) your wine should be clear. If your wine is not completely clear, leave it alone for a few extra days. Do not bottle cloudy wine. If your wine is clear, proceed by following these steps;

- ☐ 1. Rack the wine in a clean and sanitized carboy, leaving behind the clarification sediment found at the bottom.

- ☐ 2. In order to avoid refermentation in the bottle, add the pouch marked Potassium Sorbate to a 50 ml/ 1.69 fl. oz measuring cup filled with cold water and stir until completely dissolved. Once dissolved, add its entire contents slowly to your wine and mix well. It is important that you use only clean and sanitized bottles for your wine.



Does your wine kit contain a **Wine Conditioner** and/or **Kristalblok®** bottle?

If your wine kit came with a conditioner and/or **Kristalblok®** bottle, empty the contents of the wine conditioner to your wine and stir well for 2-3 minutes.

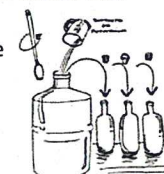
Did you purchase a *La Bodega* wine kit?

After a 24 hour degassing period add the bag of Port Essence (smaller metallic bag) to your carboy and stir.

Note: We strongly recommend filtering your wine as it will allow your wine to obtain a bright finish along with being fully degassed.

- ☐ 3. Using a siphon hose, you can now start filling up your bottles with wine.

- ☐ 4. Insert your corks using a proper corking machine. We strongly recommend that you use a #9 short or long. Upon placing your corks within your bottles, it is also recommended that your bottles be placed upright for 2-3 days if using a natural cork, or 1-2 days if using an agglomerated or synthetic cork.



- ☐ 5. Dress your bottles using the Wine Bottle Labels included in your wine kit and feel free to add your own touch by adding a colorful shrink cap.

Note: All wines will produce small crystals of tartar (wine 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.

Are you questioning why you are performing certain operations or adding any products? Please refer to www.mostimondiale.com and click on the link to winemaking demystified.