



## ***Fresh varietal juice Instructions***

Every Mosti Mondiale juice has been pre-inoculated with selected yeast and a minimal amount of sulphur dioxide. This is done to ensure you the desired fermentation and reduce the risk of oxidation to the must.

### At your Distributor's store

1. Insure that the cover's seal-band is intact. If the band has been removed, do not accept the pail and hand it back to your Distributor. Then take note, on the graph-sheet supplied by your Distributor, of the lot number inscribed on the pail's identification-seal, the date of your purchase and the name of your Distributor. The lot number is essential for your Mosti Mondiale guarantee.

### At home

2. Open the pail by breaking the cover's seal-band. Remove completely and re-place lightly on top of the pail.

3. Allow the must to return to room temperature (approx. 22°-24° / 72°-75°F), at which point the fermentation will begin by itself. Mix well and take a first specific density reading at the first signs of fermentation. N.B. Make sure you thoroughly clean and sterilise with sulfite all equipment in contact with the must. These can be contamination vectors.

4. Let the must ferment in the pail for the next 4 to 6 day. In order to properly follow the fermentation's progression, at least every second day, take note on your graph of the must's specific gravity and temperature. You can take the opportunity to slowly mix the must (this resuspends the yeast's and available nutrients contained in the must).

5. Between a specific density of 1,010 and 1,030, you can now completely transfer the must in 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 (which still contains a lot of nutrients for the yeast). Apply an airlock containing a standard solution of potassium metabisulfite (it is not necessary at this stage to have a full carboy, as the CO<sub>2</sub> generated protects the must) and let the must ferment for one (1) other week. Continue taking your specific gravity readings at least every second day.

6. At a density of 0,990 to 0,992, rack the wine in a new sterile carboy, this time leaving the sediment (lees) behind. Make sure your carboy is now well topped-up (1 to 2 inches from the neck; if required, top-up with wine, not water). Be sure to properly fix the airlock in place. Let clarify for 2 to 3 weeks in a dark and a cool as possible place (the cold helps natural clarification and stabilization).

7. After this 2-3 weeks clarification, rack again (taking care to avoid aerating or splashing) to remove the wine from the lees. Also helps to partially degaz the wine.

N.B. Some wines may require a few additional racking to completely clarify.

Optional: Once clarified and if desired, you can now add oak shavings to your wine. Consult your Distributor concerning proper preparation, quantity and residing time tailored to your taste.

8. Your wine will now benefit to be left to age and mature. Remember that the malo-lactic fermentation will take several months to accomplish its task. In order to enhance the onset, it is preferable to store the carboy in a rather warm area (24°-28°C / 75°-82°F). The malo-lactic fermentation will manifest itself like a secondary fermentation by releasing minute bubbles of CO<sub>2</sub>.

9. Once signs of malo-lactic are terminated, **taste your wine.** Your wine is now ready to filter and bottle. Rack again. In order to adequately protect your wine for its conservation, add 4 gr. (½ TSP) of potassium metabisulfite and 1 gr. (⅛ TSP) of ascorbic acid (vitamin C) to the wine and mix well prior to filtering.

N.B. It is possible, once in bottle, that your wine will precipitate small crystals of tartar, commonly known as wine diamonds. This phenomenon is entirely natural and is not a defect. However, if you wish to prevent its appearance, discuss the matter with your Distributor. He or she will advise you on means of determining and preventing the manifestation.

10. For the good keeping of your wine, always use a new, good quality cork.

Now leave your wine to age gracefully in a dark and cool place.  
Its nobility, complexity and finesse will reward you for your patience.

Good cuvée Mondiale!