



Winery Series Frutta Reds

Advisories

Advisory 1: This juice must be fermented or cooked before consumption! It can pose a health risk like all unprocessed raw agricultural products.

Advisory 2: Our juice is not conventionally pasteurized and must remain cold, so it does not spontaneously ferment. Be prepared to make your kit when it arrives or to properly store it if you cannot. Concentrates must be refrigerated below 38 degrees. Skins must be stored at below freezing temperatures.

Introduction

Finer Wine Kits Winery Series is a revolutionary product that will elevate your wines to new heights. Your kits are not just a product, but a promise of quality, convenience, and consistency. Finer Wine Kits concentrates delivers a more authentic agricultural product that produces superior wines. We have pioneered the use of refrigeration and cold shipping to retain more of the grape's integrity elevating your wine to where it belongs, closer to the vineyard.

Mixing Ratio Guidelines

The Winery Series Kits contain 18 liters (4.74 gallons) of concentrate. You have the option to vary your ABV to your specifications. Here are some mixing ratio guidelines.

- Yield: 69 liters, 84-90 750ml Bottles
- ABV: 9-10%
- OSG: 1.070-1.080

You will need a 100-liter fermenter to make these kits.

Instructions

STEP 1: Clean and sanitize all equipment and prepare your workspace

STEP 2: Prepare the must

1. Rinse the outside of the juice bags and empty contents into your fermenter. Add 1/2 gallon of water to each juice bag to extract all the concentrate.
2. Add water to reach 18 gallons. At larger volumes, it is very important that you mix your must vigorously as you add water. It is strongly recommended that you wait to add the last gallon of water and then wait at least two hours before taking your first OSG reading. The concentrate needs to reach at least 60 degrees F and fully dissolve to get an accurate reading.

If you purchased additives and wish to follow FWK procedures, proceed with the following steps.

3. Add starter packets labeled Packet A, stir and rest cover or cheesecloth on top.
4. Prepare yeast starters. You can either make separate starters or if you have a large enough vessel, you can make one. Add one cup of room temperature distilled water per yeast packet into sanitized wine bottles or glass jars. Empty contents of packet B and yeast in each container. Cover lightly to allow gasses to escape and let sit for 18-24 hours in room at least 68 degrees F.

STEP 3: Fermentation

1. Pour yeast starter along the side of fermenter. Do not stir. Rest cover or cheesecloth on primary fermenter.
2. Do not stir for 36 to 48 hours or until obvious fermentation is underway and then stir your must.
3. 48 hours after adding yeast starter, add Packet C x 3 and stir.

4. Close your fermenter, fit with an airlock and do not open until transferring. Must temperature should be at least 60 degrees F.

STEP 4: Racking (two weeks after adding yeast starter)

1. Verify specific gravity is 0.998 or less.
2. When to transfer your wine will depend on your fermentation temperatures. The minimum amount of time to wait is 14 days. Your wine will be ready to transfer if you are fermenting above 65 degrees F. Lower temperatures however produce slower fermentation. A good rule of thumb is to monitor your airlock activity. You want to avoid opening your fermenter too soon as to not disturb the layer of carbon dioxide gas protecting your wine from oxidation. Wait to transfer your wine until your airlock has stopped bubbling but still maintaining visible pressure. If you have fermented your wine in the low 60's, it could take 21 days for fermentation to conclude.
3. You can either proceed directly to step 5 or leave your wine in secondary to initially clear on its own.

STEP 5: Degassing, Stabilizing and Clarifying

1. Degas wine using mix stir (attaches to drill) for 30 seconds or stir with paddle or spoon for two to three minutes.
2. Add stabilizing packet labeled packet D x 3 and stir again.
3. If aging wine for longer than ten months, add additional 3/8-1/2 tsp of sulfites.
4. Add clearing agents labeled Kieselsol and Chitosan. Stir again.
5. Fit with airlock.
6. If filtering, you can go directly to bottling. If not, two more polishing rackings for at least 14 days each are recommended. Then you can bottle or allow to bulk age.

STEP 6: Bottling

1. After soaking corks in sulfite solution, begin corking your bottles.
2. Allow bottles to stay upright for three days to allow corks to expand before storing them on their sides.

Aging Guidelines

Frutta wines require no aging.

