



Winery Series 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 20.25 liters (5.3 gallons) of concentrate. You have the option to vary your ABV to your specifications. Here are some mixing ratio guidelines that follow the ABV of our Forte, Tavola and Novello series wine kits.

Forte:

- Yield: 61.6 liters, 76-82 750ml Bottles
- ABV: 13.5-15%
- Water Addition: 10-11 gallons
- OSG: 1.100-1.110

Tavola:

- Yield: 69 liters, 84-90 750ml Bottles
- ABV: 12-13%
- Water Addition: 12-13 gallons
- OSG: 1.090-1.010

Novello:

- Yield: 77.5 liters, 94-102 750ml Bottles
- ABV: 10-11%
- Water Addition: 15-16 gallons
- OSG: 1.080-1.090

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

Instructions

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

2. 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 your desired ABV following the OSG guidelines listed above. 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. You can then proceed with measuring OSG and add the final amounts of water for your desired result. Be sure to mix thoroughly. Wait another hour, mix again, and make final adjustments.
3. Pour seed pack directly into primary fermenter (if applicable.)

4. If your kit contains skins, put them in the muslin bags and add them to your must. If you have a press, you can add them directly without the bags.

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

1. Add packets of oak chips.
2. Add starter packets labeled Packet A, stir and rest cover or cheesecloth on top.
3. 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.

3. 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. Once fermentation is active, “punch down” skins twice per day if your kit contains them until the SG reaches 1.010. If your kit does not contain skins, stir and proceed to the next step.
5. Close your fermenter, fit with an airlock and do not open until transferring. Must temperature should be at least 65 degrees F.

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

1. Verify specific gravity is 0.998 or less.
2. Press skins or squeeze out muslin bags to extract as much wine as possible and discard (if applicable.)
3. You can either proceed directly to step 5 or leave your wine in secondary to initially clear on its own.

5. 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. Soak oak cubes in distilled water for ten minutes to hydrate. Drain water and add to wine (if applicable.)

6. Fit with airlock.
7. 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.

6. 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.

7. Aging Guidelines

Novello ABV wines require no aging. For Tavola ABV wines, age for at least 3 months with no skins and at least 6 months with skins. Forte ABV wines require a minimum of 12 months of aging.

