



info@musca.com

Wine Pressing and Supplies Ltd. 969 Somerset Street W., Ottawa, ON K1R 6R8 - 613-235-5050

Making Wine at Home the Musca Wine Way

Ready in 4 – 6 weeks

For best results, it is recommended that you read the following instructions before you start your juice at home.

- 1) Make sure you have all of the equipment that is required to make your wine from start to finish. Please ensure your equipment is clean and sterilized before you begin.
- 2) Remove the tear tab on the pail. Once the lid is removed, please stir the juice thoroughly. Transfer the entire juice to your 23 L glass carboy, leaving 10% of air space in your carboy.
- 3) Simply apply your airlock and stopper to the mouth of the 23 L glass carboy, and ensure the fermenting temperature is between 70 – 74°F or 20 – 21°C. Leave the juice to ferment at this temperature for 4 weeks, or until the Specific Gravity drops to .994 or less.
- 4) Once the Specific Gravity has been achieved, using your syphon hose, transfer your juice into your 18.9 L glass carboy, leaving behind the sediment. Please make sure to add your stabilizer. At this point, if the 18.9 L glass carboy is not full, then it will require topping up to the neck. We recommend that you top up with a finished wine, Red for Red or White for White. Do not top up with water.
- 5) Please make sure to apply your airlock and stopper to the 18.9 L glass carboy. Once complete, please bring your carboy into a cold room (the colder the better, as this will speed up the clarifying process). We recommend a temperature of 50°F or 10°C. This could take another 2-4 weeks, depending on your temperature.
- 6) Once the wine is clear, you can rack it again into another 18.9 L glass carboy or plastic fermenter. At this point, the wine is ready to be filtered using a filtering machine. Once the filtering is complete, your wine is now ready to be bottled and enjoyed.

Salute! Cheers! Salut!