



info@musca.com

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

Vintage Reserve Award Winning Juices Price List

RED JUICE - 20 L

Vino Rosso	\$49.00
Grenache	\$53.00
Carignane	\$55.00
Alicante	\$54.00
California Red	\$59.00
Ruby Cabernet	\$57.00
Gamay	\$59.00
Barbera	\$59.00
Zinfandel	\$64.00
Montepulciano	\$62.00
Cabernet Sauvignon	\$65.00
Merlot	\$65.00
Pinot Noir	\$65.00
Barolo	\$66.00
Château De La Reine	\$65.00
Shiraz	\$65.00
Amarone	\$83.00
Confuzion	\$83.00

WHITE JUICE - 20 L

Vino Bianco	\$49.00
Thompson	\$50.00
Palomino	\$49.00
Muscat	\$52.00
Chenin Blanc	\$55.00
French Colombard	\$52.00
Vintage White	\$62.00
Riesling	\$63.00
California White	\$65.00
Sauvignon Blanc	\$65.00
Liebfraumilch	\$66.00
Chardonnay	\$65.00
Pinot Grigio	\$65.00
Verdicchio	\$66.00

Fresh Juices – From Chile Premium Chilean Juices

Cabernet Sauvignon	\$83.00
Malbec	\$83.00
Merlot	\$83.00
Pinot Noir	\$83.00
Syrah	\$83.00
Chardonnay - New - White	\$74.00

Rosé – Fresh Juices

Blush Chardonnay	\$65.00
White Zinfandel	\$60.00
White Merlot	\$65.00

FOR WINE ON PREMISE ADD \$45.00 SERVICE CHARGE ON ABOVE PRICES PLUS APPLICABLE TAXES

**Expertly balanced in Sugar Acid and pH. No Stirring, no mixing, or addition of yeast!
Makes 24 – 25 - 750 ml Bottles. Corks included – in store winemaking only!
Prices subject to change without notice. CHEERS!**



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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!