



Wine Pressing and Supplies Ltd. 969 Somerset Street W., Ottawa, ON K1R 6R8 -
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Vintage Reserve Award Winning Juice It Up Price List

RED JUICE - 20 L

Vino Rosso – Leggero 8%	\$49.00
Grenache	\$53.00
Carignane	\$55.00
Alicante	\$54.00
California Red	\$60.00
Ruby Cabernet	\$57.00
Gamay	\$60.00
Barbera	\$59.00
Zinfandel	\$65.00
Montepulciano d'Abruzzo	\$62.00
Cabernet Sauvignon	\$65.00
Merlot	\$65.00
Pinot Noir	\$65.00
Shiraz	\$65.00
Barolo	\$67.00
Château De La Reine	\$67.00
Lambrusco	\$68.00
Amarone	\$85.00
Confuzion	\$85.00

**Fresh Juices – From Chile
Premium Chilean Juices**

Cabernet Sauvignon	\$85.00
Malbec	\$85.00
Merlot	\$85.00
Pinot Noir	\$85.00
Syrah	\$85.00
Chardonnay – New – White	\$80.00

WHITE JUICE - 20 L

Vino Bianco – Leggero 8%	\$49.00
Thompson	\$51.00
Palomino	\$49.00
Muscat	\$52.00
Chenin Blanc	\$55.00
French Colombard	\$52.00
Vintage White	\$64.00
Riesling	\$63.00
California White	\$65.00
Sauvignon Blanc	\$65.00
Liebfraumilch	\$67.00
Chardonnay	\$65.00
Pinot Grigio	\$65.00
Verdicchio	\$67.00

Premium White Juices

Colombard Chardonnay	\$89.00
Pinot Grigio Chardonnay	\$89.00

Rosé – Fresh Juices

Blush Chardonnay	\$65.00
White Zinfandel	\$65.00
White Merlot	\$65.00
House Rosé – Leggero 8%	\$49.00

ON-SITE WINEMAKING: Add \$48.00 + HST service charge to the above prices.

OUR WINES: Expertly balanced for sugar, acidity, and pH. No stirring, mixing or addition of yeast is required.

YIELD: Each batch makes 24–25 bottles (750 mL). Corks are included with in-store winemaking only.

Prices subject to change without notice. CHEERS 🍷!



Making Wine at Home the Musca Wine Way

Ready in 4 – 6 weeks

For best results, please read these instructions before making your wine at home. Make sure you have all required equipment clean and sterilize everything before use. Be sure you have your stabilizer **pre-purchased and ready. Be sure to have 24-25 bottles and Musca's ready to use corks.**

1. PREPARE FOR FERMENTATION:

Remove the tear tab and lid from the pail. Stir the juice thoroughly. Transfer all the juice to a 23 L glass carboy, leaving approximately 10% empty space for fermentation. Apply the airlock and stopper.

2. FERMENTATION:

Ensure the fermenting temperature is between 70 – 74°F or 20 – 21°C. Allow the juice to ferment for approximately 4 weeks (this is a guideline only). Check the Specific Gravity with a sanitized hydrometer after 14 days. If it is above 0.994, allow fermentation to continue and check again after a few more days. Move to the next step, only when the Specific Gravity is 0.994 or lower (0.994, 0.992, 0.990).

3. STABILIZE & RACK #1 to 18.9 L Carboy:

Once the Specific Gravity has reached 0.994 or lower, using a sanitized siphon hose, transfer 2 L of juice from the 23 L carboy into a sterilize container. Add the pre-made Musca stabilizer and stir until completely dissolved. Pour this mixture into a clean 18.9 L carboy. Continue to siphon the remaining juice into the 18.9 L carboy, leaving sediment behind. Gently stir at the end to ensure the stabilizer is incorporated. Top up carboy to the bottom of the neck with finished wine (red for red; white for white).

Do not use water. Replace the airlock stopper with solid stopper. **Your juice is now considered wine!**

4. COLD CLARIFICATION:

Move the 18.9 L carboy to a cold room, ideally about 50°F or 10°C. Allow the wine to clarify for approximately 2–4 weeks, or until visibly clear.

5. RACK #2 & REST:

Once clear, using a sanitized siphon hose, transport the wine into another clean 18.9 L carboy, leaving any sediment behind. Top up to the bottom of the neck with finished wine if necessary. Allow the wine to rest for approximately 2 additional weeks before filtering.

6. FILTERING:

Filter the wine using your wine filtering machine according to the equipment instructions. Once filtering is complete, the wine is ready to bottle.

7. BOTTLE & ENJOY:

You may bottle immediately after filtering or allow the wine to rest for a few additional weeks. Resting may help the wine settle and allow aromas and flavours to further integrate and develop. Use clean, sterilized bottles and equipment.

 **Salute! Cheers! Salut!** 

Questions? Call us, 613-235-5050 or email us with photos if needed, info@musica.com.