

6 EASY STEPS to great wine, the Festa Juice Way

**Remember to sanitize all pieces of
winemaking equipment prior to their use!**

- 1 Wash all equipment with a sanitizing solution.
- 2 Open the juice pail and remove packages and instructions. Lift bag from pail and place on clean surface. Remove the cap. Holding the spout firmly, lift the bag and pour contents into a sanitized 25-30L (6.6-8 US Gallon) fermentation pail or other suitable fermentation vessel. The pail provided may be used as a fermenter but Festa Juice recommends using a larger vessel for your convenience.
- 3 Sprinkle yeast gently on the juice and stir well. Place lid loosely on primary fermenter and leave in a location with a temperature of 18-24°C (64-75°F) for seven days.
- 4 After seven days, ensure the specific gravity is 1.010 or less. Rack the wine for the first time into a sanitized 23L (6 US Gallon) carboy. It is not necessary to top up the carboy at this point.
- 5 After a further seven days, ensure the specific gravity is 0.996 or less. The wine should now be ready for stabilization and clarification. **Mix Package #1 (Potassium Metabisulphite) and Package #2 (Bentonite) in 200ml (7 oz.) of tepid water and add to carboy.** Top up the racked wine with cool water—or ideally a similar wine so there is no air space in the container and leave in a cool (15-17°C/59-63°F) place for two weeks.
- 6 At this point, rack the wine for the second time into a sanitized carboy and top up the wine. Replace the airlock, with freshly added sanitizing solution, and return the wine to a cool place (15-17°C/59-63°F) to age for another four weeks. Your wine may then be bottled and enjoyed but will continue to improve for several months.

**For a concise guide to home winemaking,
download the book version of
“The Festa Way” at www.festajuce.com.**