

Presto®

Instructions for making wine from your own berries/fruits

Read these instructions carefully before you begin.



Equipment you need: Fermentor (preferably two), mesh bag, siphon, disinfectant, thermometer (preferably 0 - 100°C), hydrometer, wine corks, corker, bottles and possibly labels & capsules.

Recommended amounts of sugar:

Normal wines:	4,0 kg
Strong wines:	6,5 kg

The amount of sugar affects the fermentation time and the alcohol content of the finished wine (10-16%)

The time it takes to ferment depends on the temperature and the amount of sugar. Usually around 1 to 2 weeks. Clarification will take a further few days to a week (provided that the wine is completely fermented and properly de-gassed before adding the clarifiers).

We strongly recommend using **brewing sugar** (glucose/dextrose) for winemaking.



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PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE YOU BEGIN AND CHECK THAT THE FOLLOWING SACHETS ARE INCLUDED:

1. **E1 enzyme**
3. **E2 wine yeast/nutrient**
4. **E5 stopper** (potassium sorbate, sodium metabisulfite)
5. **E6 kieselsol**
6. **E7 chitosan**

GOOD TO KNOW:

Sanitize your fermentor and all equipment thoroughly with disinfectant dissolved in warm water. Rinse thoroughly, last rinse in cold water. Keep the fermentor in a place with a steady temperature, away from drafty doors and windows. Avoid direct sunlight. Keep at 22 - 24°C.

Lower temperature will make the fermentation take longer, but as long as it's within the limits it has no other effect on the finished product.

Avoid rooms with cold floors. Also don't place the fermentor directly on a floor with underfloor heating.

Berries with skins can be slightly crushed. Fruits cut into pieces. Pits and seeds removed.

1. Pour your berries and/or fruits into a mesh bag and close the bag. Place the bag in the fermentor and add the sugar.

Bring 10 litres of water to the boil and add the water to the fermentor. Let the sugar dissolve and let the fruits/berries absorb the water. Stir lightly to help dissolve the sugar. Check the temperature.

2. When the temperature is 60°C or slightly below, empty the **sachet E1 (enzyme)** into the fermentor and stir. Let the enzyme work for a couple of hours.

3. Add cold water to the 20 litre mark and stir. Check the temperature and top up to the 23 litre mark with cold or hot (boiled) water so that you reach 35°C. Make a note of the specific gravity by measuring with a hydrometer.

Empty the **sachet E2 (wine yeast/nutrient)** into a glass with 1 dl of 35°C water. Stir and let sit for 10 minutes. Then stir again and add to the fermentor.

Close the lid and fit the airlock (half-filled with water). Let the wine ferment undisturbed at 20 - 24°C.

Note: The yeast will die if the temperature stays continuously above 30°C.

4. Fermentation starts within a few hours to a day. First signs of fermentation are bubbles in the airlock, foam on the surface or a faint hissing sound inside the fermentor. The total time fermentation takes is dependent on the amount of sugar and temperature, but usually ranges between 1 and 2 weeks.

The fermentation slows down towards the end. Let the wine ferment completely, resulting in a dry wine (it can be sweetened afterwards).

Measure the amount of sugar with a hydrometer.

The wine is completely fermented when the hydrometer shows an oechsle value between -10 and -2 (0.990 - 0.998).

Lift out the mesh bag containing the fruits/berries. Let the liquid drain from the bag. Then siphon the wine over into a clean vessel. Stir thoroughly to remove any carbon dioxide (de-gassing). The wine can also be de-gassed by covering the hole for the airlock with a thumb while shaking the fermentor. Let the pressure out from time to time, then cover the hole again and shake. A third method is to pour the wine a few times back and forth between two vessels.

Empty the **sachet E5 (stopper)** into the wine and stir thoroughly. Close the lid and fit the airlock and **wait for two days**. You may shake the vessel a few times during this time.

5. Empty the **sachets E6 (kieselsol)** and **E7 (chitosan)** into the wine and stir. Close the lid and fit the airlock. **Let sit for a week.**

6. Siphon the wine over into another vessel without stirring up the sediment. You may now sweeten the wine to taste. To add sweetness of one degree on the oechsle scale, add 2,4 grams of sugar per litre of wine. Dissolve the sugar directly into the wine, not into water. Make sure the wine has cleared completely before bottling *). If it isn't completely clear, let it sit for a few more days before bottling.

7. **Maturing.** The wine can be served immediately, but it will improve over time. Just a few weeks will make a difference. It will be at its best after several months.

Use high quality natural wine corks in the bottles. Store the bottles lying on their side in a dark, cool space at around 12 to 18°C. Temperatures below 10°C may be used only for short periods of time just prior to serving. For longer storage, room temperature is better than too cold.

* **TIP:** You can use handy **Bag-In-Boxes** instead of bottles.