

# Festa Juice

juice for great wine

## 6 EASY STEPS to great wine— the Festa Juice Way

- 1** Prepare the sterilizer solution by following directions on the packet marked “sterilizer”.
- 2** Stir the juice well and pour into a 23 litre carboy, leaving about 10% space at the top for fermentation gases.
- 3** Immediately apply the fermentation lock filled with sterilizer solution to the carboy and place in a warm area (between 21-25°C/70-77°F). It must remain there for approximately 4 weeks. Make sure the specific gravity lowers as the weeks pass.
- 4** When the specific gravity is .992 or lower, rack the wine for the first time into a 19 litre carboy. Stabilize the wine by adding an antioxidant (1 packet per pail of product). Top up the racked wine so there is minimal air space in the neck of the container.
- 5** Ensure that there is sufficient sterilizer solution in the fermentation lock. Replace the lock and move the carboy to a cooler place (between 15-17°C/59-63°F). After approximately 4 weeks, your wine should be clear.
- 6** Rack the wine for the second time and top it up. Replace the fermentation lock with freshly added sterilizer solution and return the wine to a cool place (between 15-17°C/59-63°F) for aging.

