

Why 100% Frozen Fruit Concentrate?

100% frozen fruit concentrate makes a good choice to make wine if you are looking for wines with fruit flavor. Frozen concentrate is available any time of the year. Concentrates come in many flavors and blends. You can also use concentrates to flavor other fruit wines.

DO NOT use containers that use the word “**Beverage**” or “**Drink**.” These have artificial flavorings and chemicals, like potassium sorbate, which inhibits fermenting.

One Gallon Basic Concentrate Wine

2-cans concentrate
1-tsp yeast nutrient

1/2-pound sugar
2-3 tsp potassium sorbate

1/8-tsp tannin
4-6 campden tablets

Put 2-cans of **100% frozen fruit concentrate** of your choice into the fermenting pail (primary fermenter).

Pour enough hot water over the concentrate in the fermenter to make 1-gallon. Pour a 1/2-pound of **sugar**, 1/8-teaspoon **tannin**, 1-crushed **campden tablet**, and the 1-teaspoon of **yeast nutrient** into the warm water. Stir until everything is combined. Cover the fermenter with a cloth or a loose lid and let cool to room temperature.

When the mixture has cooled down to room temperature stir the liquid until everything is thoroughly dissolved. Cover the fermenter loosely and let the mixture sit for 12-hours.

After waiting at least 12-hours, add 1-packet of dry **WINE* yeast.**** Stir the mixture with a clean spoon every day for 7 days and loosely replace the top. Keep the liquid at room temperature or warmer (68° to 75°F). Always keep the fermenter covered with a cloth or loose fitting lid to keep fruit flies out.

At the end of 7-days, siphon the wine into the secondary fermentor (jug) and fit an airlock onto the top. Try to avoid siphoning the sediment.

Siphon (rack) the mixture to another fermenter once every 14 days trying to avoid siphoning any sediment. Refit the airlock on to the jug when finished until the wine is clear and has no new sediment in between racking.

Taste the wine. If it is what you want, Add 1/2-teaspoon per gallon of **potassium sorbate** and 1-crushed **campden tablet** to stabilize and to be sure there is no more fermentation. Let rest 1 week. Rack the wine off of any sediment (if needed) and fill good-quality clean bottles and cork them with NEW corks.

If you wish to sweeten the wine, stabilize with with 1/2-teaspoon of **potassium sorbate** per gallon and 1-crushed **campden tablet**. Allow to sit one week to kill the yeast.

Add granulated **sugar** slowly **to taste, stirring to dissolve**, and wait 7-days with an airlock on the fermenter. If fermentation continues, add 1/4-teaspoon more of **potassium sorbate** per gallon and wait 7-more days. This is to help avoid blowing corks out of bottles.

Rack the wine off of any sediment (if needed) and fill good-quality clean bottles and cork them with NEW corks.

Ideally for the best tasting wine you should wait about a year before drinking. However, if you cannot wait that long, the wine should be drinkable in 3 to 6-months.

*Almost **any** wine yeast will make a good wine. However, If you have choices then try to get any of these (alphabetical by manufacturer not by preference):

RC-212 by Lalvin

Montrachet by Red Star

CY17 by Vintner's Harvest

**Why not use BREAD YEAST? While yeast for bread will work and was used during prohibition, It is not favored by wine or beer makers because of the taste bread yeast leaves behind, and because it isn't easily controlled. Bread yeast is made to OVER FERMENT. This trait is great for bakers making bread raise but not for fermentors. It is called BREAD yeast for a reason.

RECOMMENDED EQUIPMENT

2-gallon pail w/ cover	(2) 1-gallon glass jugs
(2) #6 drilled stoppers/bungs	(2) Airlocks (any type)
(5) Wine bottles	(5) Corks
Corker	Long spoon
Siphon tubing (4-feet)	Bottle filler