

INSTRUCTIONS: GRAPE SKIN PAK

- In STEP 1: DAY 1 – PRIMARY FERMENTATION: add your grape skin pak
- Open grape skin pak and remove contents by squeezing the grape skins into the muslin bag.
- Rinse out grape skin pak with 250 mL (1 cup) of water and add to container.
- Pull the sides of the muslin bag up and tie with a single knot.
- Place bag of grape skins in primary fermenter along with any juice left in the container.
- When Transferring remove grape skin pak from primary fermenter and discard.

DESCRIPTION: Product contains pomace, the solid remains of grapes after pressing for juice.

ENGLISH INGREDIENTS / FRENCH INGREDIENTS: Grape pomace, grape juice concentrates (preserved with Sulphur dioxide), invert sugar, pectinase enzyme, potassium metabisulphite. Marc de raisin, Jus de raisin concentre (preserve a l'anhydride sulfureux), Sucre inverti, Enzyme pectynase, Metabisulphite de potassium.

ALLERGEN INFORMATION: Sulphite