

KES | 101



KOBRAND Wine & Spirits EDUCATIONAL SERIES

WINE 101

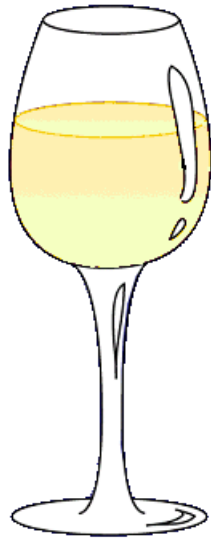
How Wine Is Made



KOBRAND
FINE WINE AND SPIRITS

Since 1944

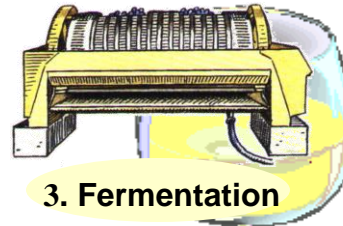
Major Events in White Winemaking



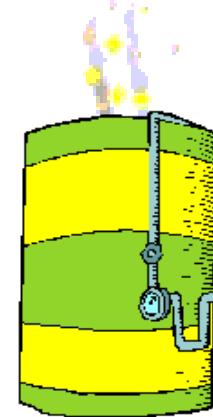
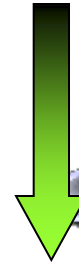
1. Harvest



2. Crush/Pressing



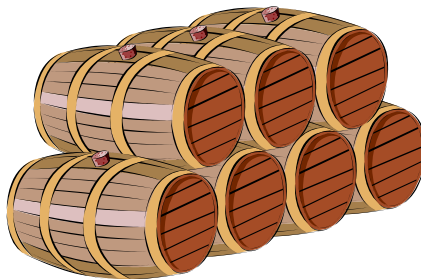
3. Fermentation



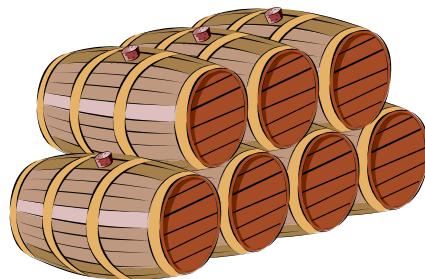
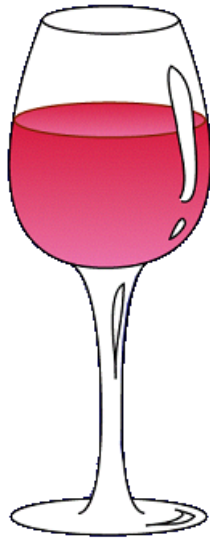
4. Maturation



5. Bottling



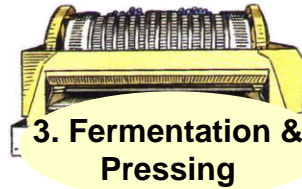
Major Events in Red Winemaking



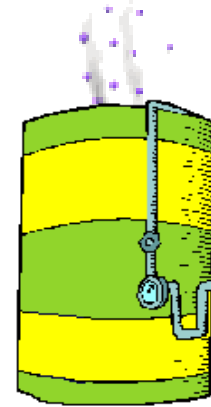
1. Harvest



2. Crush



3. Fermentation & Pressing



4. Malolactic Fermentation

5. Maturation/Aging

6. Bottling

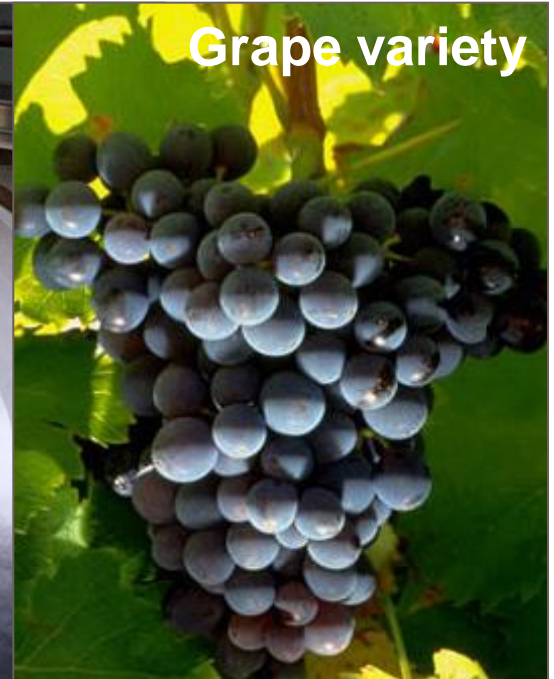




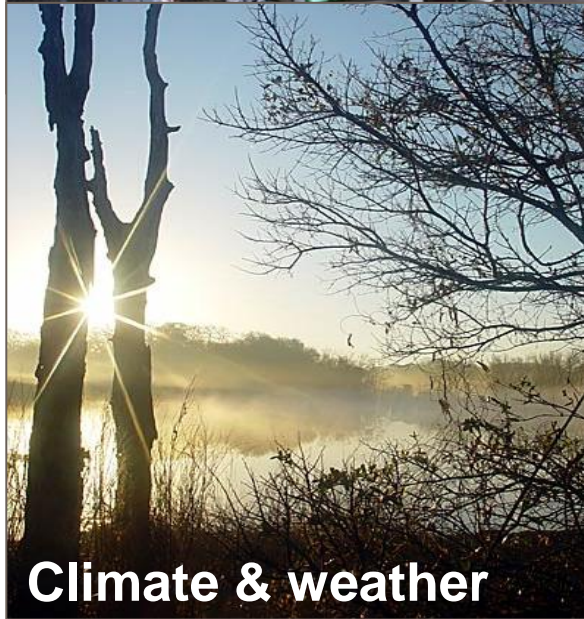
Four Factors Make Wines Different



Viticulture & winemaking



Grape variety



Climate & weather



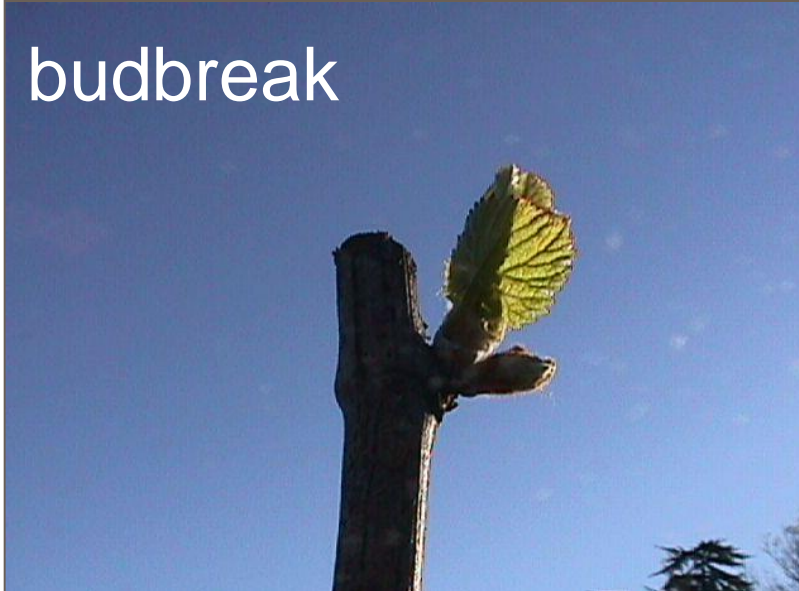
Soil & aspect





It all starts with the Vine

budbreak



flowering



véraison





The Harvest



hand harvest vs. machine





The Crush Pad





Fermentation.....

SIMPLE FORMULA:

sugar + yeast = alcohol + CO₂ + heat





Malolactic Fermentation

SIMPLE FORMULA:

malic acid + bacteria = lactic acid + CO₂





Aging





Bottling



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Since 1944



“Wine improves with age. The older I get,
the better I like it.”

- Anonymous

