



HOW WINE IS MADE

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

—ANONYMOUS

MAJOR STEPS IN WHITE WINEMAKING

- Harvest
- Crush/Pressing
- Fermentation
- Maturation
- Bottling

MAJOR STEPS IN RED WINEMAKING

- Harvest
- Crush
- Fermenting/Pressing
- Malolactic Fermentation
- Maturation
- Bottling

FOUR FACTORS THAT MAKE WINES DIFFERENT FROM ONE ANOTHER

- Climate and Weather
- Soil and Aspect
- Grape Variety
- Viticulture and Winemaking

VINE CYCLE

- Budbreak
- Flowering
- Veraison
- Harvest

CRUSH/PRESS

ALCOHOLIC FERMENTATION

Sugar + Yeast = Alcohol + CO₂ + Heat

MALOLACTIC FERMENTATION

Malic Acid + Bacteria = Lactic Acid + CO₂

AGING

- Stainless Steel/Cement/Wood
- Small Barrels/Large Barrels/Vats
- American Oak/French Oak

BOTTLING



KOBRAND
FINE WINE AND SPIRITS
Since 1944