

HOW TO MAKE WINE

Cut and match captions with pictures

1) Grape harvesting

Get a large basket, wear a pair of gloves, bring clippers, pick the grapes and fill up the basket with grape bunches.

2) Grape crushing

Mash the grapes according the ancient tradition. Wash your feet and dance...

3) Grape crushing

Mash the grapes using modern equipment. Crushing is squashing or pressing the grape. Seeds and stems are separated from the grapes.

4) Fermentation

Following the crushing and de-stemming processes, the grape must goes to the fermentation vats.

5) Barrelling

After fermentation wine passes to a new container. In December, the wine is transferred again. These containers can be made of wood, cement, steel or other materials.

6) Bottling

Months later we will be able to transfer the wine to bottles. In fact, our wine will be ready to drink about a year later. The wines with special features will be submitted to an aging process. Usually the bottles are brown, green (either light or dark) or transparent.

