

# 4 to 5 week winemaking MIRACLE WINE



- 1- The fermentation is finished (sp.gravity 995 to 990)  
Delicately, without moving the deposit, rack the wine from the pail to a clean carboy and add:
  - Package #3 - Wine stabilizer (add to the wine and mix)**
  - Package #4- Liquid fining agent (add to the wine and mix)**
- 2- Mix well to homogenize and to remove unwanted dioxide gas.  
Place the airlock and rubber bung onto the carboy.  
The airlock must contain a sterilizing sulfite solution
- 3- Place carboy in a higher position ready for the next transfer.  
It will prevent moving the sediment at the bottom
- 3- **Let it rest 7 DAYS to clear**



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