
VITICULTURE

THE ART & SCIENCE OF MAKING WINE

STEP 1 THE HARVEST

This involves picking the grapes for a particular wine or from a particular vineyard when they are ripe.

STEP 3 PROCESSING FOR RED WINE

You must use black-skinned grapes to produce red wine.

STEP 5 PRESSING

STEP 7
BOTTLE AGING
Once process comes to an end, it is bottled. Although, it is now in the final package, the wine still must go through the final stage of winemaking process: **Bottle Aging**

STEP 2 THE CRUSH

This process consists of gently breaking the skins of the grapes to release their juices in a piece of equipment called a crusher.

STEP 4 FERMENTATION

One of the most important aspects of the winemaking process -it is what converts grape juice to wine.

STEP 6 BULK AGING, CLARIFICATION & CONDITIONING

After fermentation, technically wine has been made but that is just the beginning of winemaking. It must go through bulk aging and so on.



Viticulture refers to the decision made and procedures performed in the winery that help shape the flavors, quality, and characteristics of wines