

Aronia Berry Wine

This makes a 5 gallon batch

Ingredients

22 lbs aronia berries

1 lb white raisins

1 qt lemon juice

11 1/2 lbs granulated sugar

1/4 tsp potassium metabisulfite

1 tblsp pectic enzyme

water to make up 5 1/2 gallons

2 tblsp yeast nutrient

1 pkt Lalvin K1-V1116 wine yeast

Starting acid 0.75-0.80%, specific gravity 1.090.

Instructions

Night before, thaw frozen fruit. Next day, put thawed fruit and white raisin in juicer steamer. Steam 90 minutes per batch (3 batches). Add 1 qt fresh lemon juice to fruit juice. Dissolve 8 lbs sugar in 2 gallons of boiling water. Add to fruit juice in primary container. Add cold water to fruit juice to bring total must to 5 1/2 gallons. Bring specific gravity to 1.090 with sugar syrup. Bring acid to .75-.80 with tartaric acid. Add 1/4 tsp potassium metabisulfite and 1 tblsp pectic enzyme. Cover and rest for 24 hours. After rest period, add 2 tblsp yeast nutrient. Make yeast starter with Lalvin Bourgovin RC 212 and when active add to must. Cover, add airlock and ferment in 70 – 75 degree F. temp for two days then at 60 – 65 degrees until specific gravity is 1.005. At 1.005, rack into secondary, add airlock and rest 3 weeks at 60 – 65 degrees. After 3 weeks, rack and add 2 crushed Campden tablets. Rest 2 months and rack again. If you are going to sweeten, add 1 tblsp Potassium Sorbate and sugar syrup to your taste. Rest for 1 month. Rack again, adjust acid and sugar as needed. If wine is not clear, fine with Sparkolloid. Cold Stabilize for 2 weeks. Rack and Bottle.