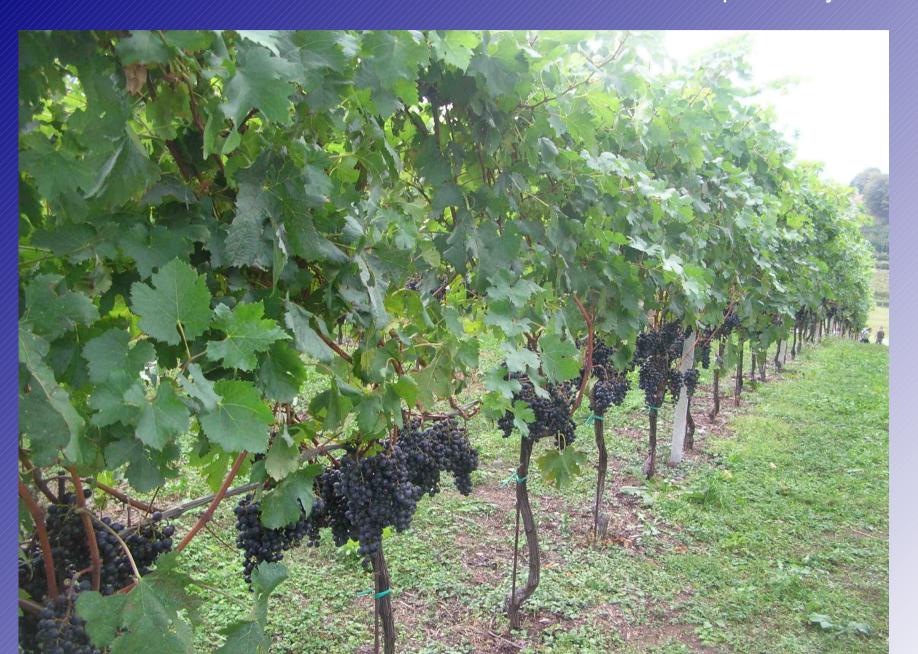


The grape harvest is the period of time when the grapes that are to be made into wine are picked.



Grapes are to be picked when they have reached an optimal balance between the natural accumulation of sugar and the decrease of natural acids. This can be a hectic time as hot and dry conditions can mean rapid acceleration of maturation and wet and humid conditions can mean the possibility of rot.



Not only must the grapes be physiologically ripe, the winegrower must also consider the threat of impending weather, logistics between the vineyard and the winery, the temperature of grapes during picking and transportation to the winery, and the method of picking the grapes (either by hand or machine).



We harvested the grapes called Marzemino.























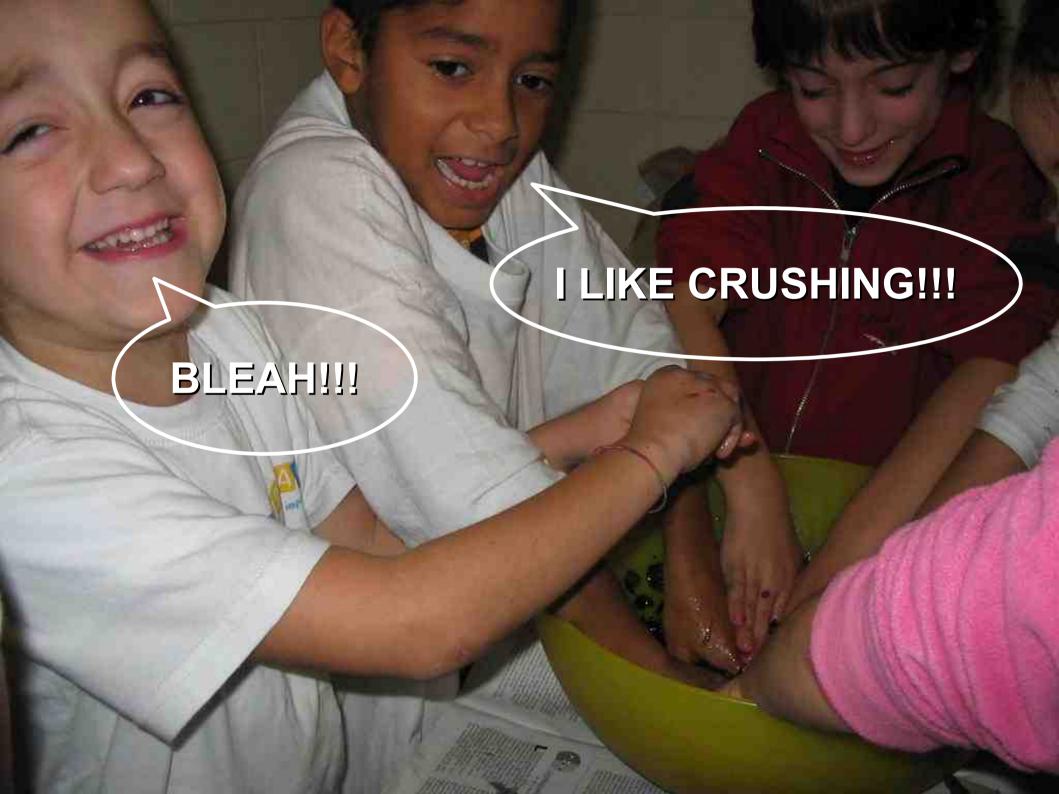






In winespeak, crush is the time of season when the grapes are harvested and crushed and it's also the process of crushing and/or pressing the grapes to release their juices.





Fermentation is what turns ordinary grape juice into wine. It's a completely natural process in which yeast—one-celled microorganisms that are naturally present on the skin of grapes—convert the grape's sugars into alcohol and carbon dioxide. The process can take anywhere from a few days to several months.

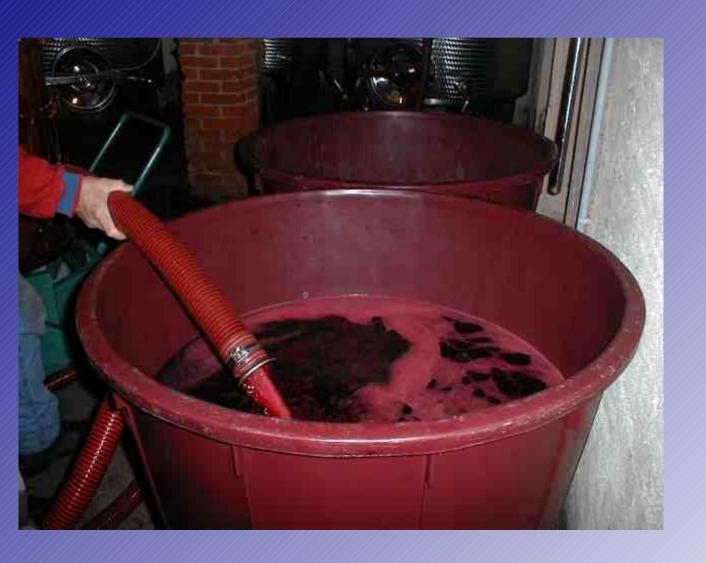


At school it took 8 days

MUST

After the fermentation process is completed, wine needs to be clarified because it's usually loaded with sediment.

Along with racking, fining, centrifugation, and cold stabilization, filtering is one method of clarifying wine.



The wine is passed through a paper or synthetic filter, which removes unwanted sediments—grape pulp, dirt, dead yeast cells... During the wine's maturation period the sediment (or lees) naturally gravitates to the bottom of the tank or barrel.



