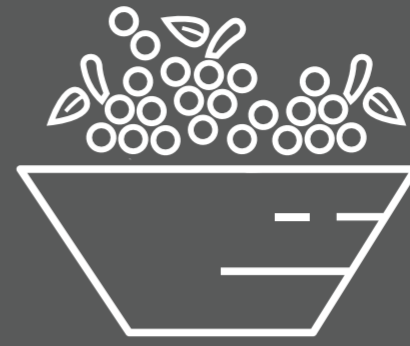


THE WINE MAKING PROCESS

1

HARVESTING

The grapes need to be picked at a very specific moment in time in order for the wine to meet the required parameters. Once the grapes are picked, they are then sorted.



2

CRUSHING AND PRESSING

Grapes are de-stemmed and crushed by a machine into a "must", which is basically a mixture of grape juice, skins, and solids. For red wine, the must is transferred to the tanks for fermentation. For white wine, the must is pressed then the extracted juice is transferred to the tanks for fermentation.



3

FERMENTATION

At the appropriate conditions fermentation, which is the most important part of this process starts, where yeasts feed on sugar until all the sugar is turned into alcohol.



4

STABILIZATION

Dead yeast cells and unstable proteins are removed after fermentation, and this is done through filtration or fining process. Our wines have natural clarification because our winery is at a high altitude and has naturally cold temperatures and low humidity.

FINING

Other substances such as organic products are added to the wine, sticking to the unwanted particles and causing them to sink for easy removal.

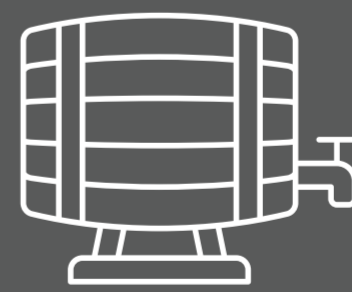
FILTRATION

Winemakers use a series of filtering through progressively finer filters to clarify and sterilize the wine.

5

AGEING

Ageing usually happens for selected wines in wooden oak barrels making the wine taste smoother and cause complex flavors to develop.



6

BOTTLING

As the final stage of the winemaking process, the wine will be bottled and stored properly.

