

Module 5

CALAMANSI WINE

Ingredients

- 12-15 ripe calamansi (Big)
- 1350 grams white sugar
- 11½ oz can of Welch's 100% white grape juice frozen concentrate
- 12 cups water
- ¼ tsp pectin enzyme
- 1 tsp yeast nutrient (wine yeast)

Procedure

- Bring water to boil and add sugar.
- Stir until sugar is completely dissolved.
- Meanwhile, wash fruit and prepare zest from 10 of them.
- Put zest in jelly bag, tie closed and put in primary.
- Pour boiling water over zest, cover, and set aside to cool.
- Meanwhile, juice the calamondins, strain the juice and cover until needed. When primary reaches room temperature, stir in calamondin juice, white grape concentrate, yeast nutrient and pectic enzyme.
- Cover and set aside 12 hours.
- Add activated yeast.
- Ferment 24-36 hours, stirring every few hours.
- Remove jelly bag and squeeze gently to extract flavor.
- Discard zest, transfer liquid to secondary and fit airlock.
- If required, top up when fermentation subsides.
- After 60 days, rack, top up and refit airlock.

- Repeat racking every 30 days until wine clears and no new sediments form over 30-day period. May be sweetened lightly or to dessert wine levels. Stabilize, sweeten as desired, wait 10-14 days, and rack into bottles.
- This wine should be cellared at least 4-6 months before drinking.

This wine takes over 7 months to create but is quite unique and worth the time.

