

Festa Juice

juice for great wine



FRESH JUICE

PRICE LIST

PREMIUM FRESH JUICES ~ 100% CHILEAN WITH SKINS

**FRESH from our vineyards
in the Maipo Valley, Chile**

**LIMITED AVAILABILITY
FOR ALL FRESH JUICES**

Shiraz	\$86
Merlot	\$86
Cabernet Sauvignon	\$86

RED FRESH JUICES

Shiraz	\$52
Pinot Noir	\$52
Merlot	\$52
Cabernet Franc	\$50
Cabernet Sauvignon	\$50
Montepulciano	\$50
Zinfandel	\$48
Ruby Cabernet	\$40
Grenache	\$40
Barbera	\$40
Carignan	\$40
Alicante	\$40
Festa Red	\$38

WHITE FRESH JUICES

Chardonnay	\$52
Blush Chardonnay*	\$52
Pinot Grigio	\$52
Sauvignon Blanc	\$52
White Zinfandel	\$50
Riesling	\$50
Chenin Blanc*	\$42
French Colombard*	\$39
Moscato	\$39
Thompson Seedless	\$38
Festa White	\$38
Palomino	\$36

*Available by pre-order only.

ALL FESTA JUICES COME WITH A SATISFACTION GUARANTEE.

Not all varieties are available at all times or locations; please call to confirm availability.

905-738-5550 ~ 1-800-461-WINE (9463)

festajuice.com

Prices subject to change without prior notice. Prices in effect August 8, 2017.



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6 EASY STEPS to great wine— the Festa Juice Way

- 1** Prepare the sterilizer solution by following directions on the packet marked “sterilizer”.
- 2** Stir the juice well and pour into a 23 litre carboy, leaving about 10% space at the top for fermentation gases.
- 3** Immediately apply the fermentation lock filled with sterilizer solution to the carboy and place in a warm area (between 21-25°C/70-77°F). It must remain there for approximately 4 weeks. Make sure the specific gravity lowers as the weeks pass.
- 4** When the specific gravity is .992 or lower, rack the wine for the first time into a 19 litre carboy. Stabilize the wine by adding an antioxidant (1 packet per pail of product). Top up the racked wine so there is minimal air space in the neck of the container.
- 5** Ensure that there is sufficient sterilizer solution in the fermentation lock. Replace the lock and move the carboy to a cooler place (between 15-17°C/59-63°F). After approximately 4 weeks, your wine should be clear.
- 6** Rack the wine for the second time and top it up. Replace the fermentation lock with freshly added sterilizer solution and return the wine to a cool place (between 15-17°C/59-63°F) for aging.

