

## Lime or Lemon Wine

For Five Gallons

2 1/2 quarts of lime juice  
1 cup of zest- no pulp  
4 gallons of water  
8 pounds of sugar  
nutrient  
pectic enzyme

adjust SG to 1.085- add more sugar or water to get to 1.085

add 1/4 teaspoon Metabisulfite

in 12 to 24 hours add yeast  
citrus is very hard to start to ferment- start with small amount and then keep adding juice

when all is fermenting stir several times a day

when brix is 5-7 or when ferment stops strain off zest

## Cordial

1 pint to one quart lime juice  
1/3 cup zest  
2 cups sugar  
1.75 L. Vodka

Combine and stir daily for a week or more- then strain off zest

## Limencello

Combine the five gallons of lime wine with the lime cordial and sweeten to taste - add sorbate

## LIME or LEMON WINE INSTRUCTIONS

1. Wash the fruit, remove 1 cup of zest (use a zester and do not use any of the pith "the white part of the rind").
2. You will need enough fruit to make 2 1/2 quarts of juice. Normally limes has an acid level of 7.0 to 8.5 if your limes has less acid, you will need to adjust the amount of water to juice accordingly. (Use one quart of lime juice and add measured amounts of water until the desired acid level is reached and use the same ratio for the remaining amount of juice.)
3. Add one gallon of sugar water (4 1/2 cups sugar dissolved in a gallon of water will give 22 brix) and stir. Ladle enough juice to fill the Hydrometer tube with the hydrometer inserted then spin the hydrometer to eliminate any air bubbles and then take a reading of the brix (the balling scale). The target is 22 brix.
4. Adjust to 22 brix by adding 1/4 cup sugar for each 1/4 brix required per gallon tested. Example: 2 gallons tested at 18 brix (22 brix minus 18 brix equals 4 brix) 4 brix divided by 1.25 brix equals 3.2 (1/4 cups of sugar) multiplied by the 2 gallons equals 6.4 (1/4 cups of sugar) multiply this by .25 and it equals 1.6 cups of sugar. Add the remaining gallons of sugar water and the additional sugar from above to make up the five gallons and stir until mixed thoroughly.
5. Check acid level and adjust to .70/.90 grams using an acid blend. Example; 1 teaspoon of acid blend will increase acidity by .15 per gallon of must or wine.
6. Add 1/4 teaspoon of potassium metabisulfite. This will give the juice 40-50 ppm of sulfite to aid in killing any wild yeast and bacteria that can be harmful to the wine.
7. Add yeast nutrient. This will help the yeast give a full fermentation (follow the instructions on the nutrient that you are using).
8. Add pectic enzyme. This helps break the fruit down during the fermentation process(follow the instructions on the pectic enzyme that you are using).
9. Add the zest and stir the juice, then cover & let stand for 12-24 hours.
10. Prepare the yeast by using 1/4 cup of luke warm water and 1/2 teaspoon of sugar dissolved. Add the package of wine yeast and stir let stand for 15-20 minutes until it gets a foam on top and the pour on top of the juice and cover. **DO NOT STIR FOR AT LEAST 12 HOURS**
11. Stir the juice at least 2 times a day, morning & evening. Up to 4 times a day would be better. Morning, noon, evening and bedtime. Always put the cover back on the fermenter after stirring.
12. After the third day of stirring you will need to start checking the brix using a hydrometer before stirring, preferably in the morning. When the brix drops to 5-7, it is time to remove the juice and place it into the secondary fermenter (carboy).

## Lime or Lemon Wine Instructions - continued

13. When you are ready to transfer the juice to the secondary fermenter, do not stir before removing juice.
14. Remove the remaining juice by straining through a straining bag or several layers of cheesecloth and put into the secondary fermenter (5 gallon carboy). If you need more juice then you can add a sugar water by dissolving  $\frac{1}{4}$  cup of sugar in 1 quart of water. Leave 3-4 inches of air space in the carboy for foaming purposes. Put the air lock in place and let set until there are no bubbles. This should take 2-3 weeks.
15. Add 2 teaspoons of potassium sorbate to kill the yeast and insure that the wine will not restart when you do the adjusting later.
16. You can add a clearing agent such as sparkolloid or bentonite to aid in clearing the wine. Let stand until there is a compact layer of sediment in the bottom of the carboy. This will take 1-2 weeks.
17. Siphon into another 5 gallon carboy, being careful not to get any of the sediment. Now is the time to filter if you wish.
18. Remove (1) 750 ml bottle of wine and adjust to your personal taste.
19. Adjust the bottle of wine by adding 1 tablespoon of sugar at a time and tasting until you find the level that you like. Adjust the wine in your carboy by calculating the number of bottles (per carboy) times the amount of sugar you have put in the adjusted bottle. For example if you liked the wine with 2 tablespoons of sugar, then you will need to add  $2 \times 24$  bottles = 48 Tablespoons or 3 cups of sugar
  - Add the bottle of wine that you removed for adjusting back to the carboy and top off with distilled water
  - Add  $\frac{1}{8}$  teaspoon potassium metabisulfite.
  - Now the wine is ready to bottle (you will need (25) 750ml bottles).
  - Clean and sterilize the bottles.
  - Fill the bottle leaving  $2 \frac{1}{2}$  inches air space from the top this will allow  $\frac{1}{4}$  to  $\frac{3}{4}$  inches of space under the cork.

When making Lemon wine use 2 quarts of lemon juice.