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Discovering Fruit Wine Making

While making your personal alcoholic beverage from juices may not be thought of as rocket science, there's more to [wine making](#) than squeezing grapes and bottling the juice until it turns into alcohol. Several grapes have various acid content and the amount of acid within the squeezing can determine how sugar will have to be included for you to make the completed product palatable. For those intent on doing their personal wine making, they will also require some specific equipment designed just for that objective.

Fortunately, it does not take a lot of space in the home for wine making, depending of course on how big an operation you plan to have. Additionally, federal law limits the amount of spirits allowed to be produced by an individual for their personal consumption. In many instances, home wine making will produce about four, maybe five gallons per year, with the barrels used for the red wine to ferment taking up the lion's share of the space.

It is important to remember that each wine recipe tends to differ, especially between fruit wines and flower or grain wines. You will need to find out the specific directions from the particular recipe that you use, in order to ensure your wine turns out as best as possible. There are many different types of wine that you can make, and you can even make your own labels which you can use to show that you are making wine at home and also to keep track of the different flavors of wine you have created. You may also want to note the dates that you made each bottle of wine, as aged wine always tastes better and so you can drink the older bottles first.

With red wine, once the grapes are crushed and the needed sugar and yeast are added, the peels remain in the juice throughout the fermentation process. They are removed when the juice is strained to be put into the bottles. For fruit wine making, the peels are removed before the fermentation process begins, and the wine is usually not fermented in wood barrels. When making rose wines, the peels are removed about half-way through the process and then allowed to ferment before being transferred to bottles.

The art of [wine making](#) is an ancient one, with proof showing it has been around for thousands of years. Many families have been involved in wine making on a personal level for many generations while some other are just realizing the fun and excitement they can experience by making their own beverage.

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