



Changing the Way You Make Wine!

Cru Select has been helping winemakers create outstanding wines for well over a decade. Each Cru Select wine begins with the expert blending of the finest grape juices and concentrates sourced from the world's leading vineyards. Now, through a new technological advancement we have perfected the way in which home winemakers can ferment their

wine on winery grape skins. Mi-Pak Winery Grape Skins™ are dried virgin winery grape skins. We have developed a proprietary gentle drying process that quickly locks in the natural flavour, colour and tannin of the grape skins which allows you to ferment your wine on pure winery grape skins. The result is a better tasting wine for your enjoyment.

with **DRIED MI-PAK WINERY GRAPE SKINS**



Introducing Valpolicella Ripassa

We have selected a classic Italian wine to showcase our new Mi-Pak Winery Grape Skins™. Italian winemakers have been using dried grapes to enhance their wines for centuries. Valpolicella is one of the most famous wines enhanced with fermentation on dried grape skins. We have included the proprietary Mi-Pak Winery Grape Skins™ so you may experience the Italian tradition of fermenting your wine on dried grape skins. You will discover that fermentation with the proprietary Mi-Pak Winery Grape Skins™ brings out the wine's firm tannins, supported by dark fruit tones and smokey undertones. The result is an Italian classic with all the makings of a powerful full bodied red wine. The aroma in the glass is reminiscent of farm fresh cherries backed by streaks of dark chocolate and toasted oak, which ages well into a wine of award winning potential. Compliments rich foods as a char grilled pepper steak, well aged cheeses and slow braised baby back ribs.

THE MI-PAK PROCESS We start with carefully selected varietal virgin, crushed grapes which are processed using a proprietary drying technology. Conventional drying exposes the fruit to increasing levels of heat and oxygen, thereby destroying the cell structure, degrading the natural colour and finally leading to flavour loss. *Our process is uniquely different.*

This patented drying process is done under vacuum and utilizes steam pressure to dehydrate the fruit at a lower temperature. This ensures that the grapes are gently dried, preserving the natural nutrients, colour and tannin in the fruit. Since the grapes have been dried, there is no need to add sugar or concentrates to preserve the grapes. Mi-Pak Winery Grape Skins™ are the best way to naturally enhance the bouquet, mouth feel, structure and integrity of your wine.

HOW TO ENHANCE MY WINE WITH MI-PAK WINERY GRAPE SKINS™? Simply transfer the dried MiPak Winery Grape Skins from their plastic packaging to the hop bag provided with your wine kit. Drop the hop bag into your primary fermenter on Day 1, then sprinkle the yeast. Allow the grape skins to ferment along with the must for 14 days making sure to "punch" the grapes at least once daily. When transferring the wine to the carboy, remove the hop bag with the Mi-Pak skins and continue to make your wine as per the instructions. Mi-Pak Winery Grape Skins™ are easy to use with no messy clean-up.



Bottle the experience™