

Title:
Wine Bottling

Word Count:
434

Summary:

I would advise you only in this: make, say, a gallon or a half-gallon of a variety of wines and

Keywords:

drink, wine, alcohol, food, recipe

Article Body:

The ideal utensils to use for wine making and boiling ingredients & juices are those of good quality.

It is almost impossible to pour clear wine from one bottle to another without stirring up the sediment.

Using about a yard and a half of surgical rubber tubing or plastic tubing, siphoning is a very effective method.

In this way a constant flow is maintained and you have bottles of crystal-clear wine. The sediment is left behind.

Most of you will already have heard of one or other home-made wine and will have decided which is the best.

I would advise you only in this: make, say, a gallon or a half-gallon of a variety of wines and

NOTE:

Different recipes will call for slightly different approaches, but it must be remembered that

Now select your recipe and go ahead with your wine-making, bearing in mind all that I have warned you of.

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