Fruit 果 Wines 酒

4 Main Locations

Guangdong

Shanghai

Sichuan

Zhejiang (Shaoxing)

果 酒









Jiu Niang 酒 酿

Sweet
Fermented
Rice









Bai jiu

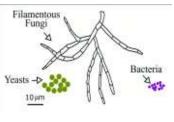
白

酒









Fungi: Aspergillus oryzae Rhizopus oryzae

Yeast: Saccharomycopsis fibuligera







Wheat, Cereal Grains, Chaff, (vegetables)







Cooked Rice







Monascus purpureus













Water,
Base (Sorghum,
Green Plum),
White Sugar,
Green Plum Juice
Concentrate,
Caramel Color

Water,
Base (from steamed glutinous rice),
Sugar,
Green plums

Water,
Soju,
Honey,
Sugar,
Green plums

Plum Wine

Plum Wine



Chinese Mulberry Wine (industry)

(Sunlight 3-5 days)

Ozone Washer

(15-25 mins)

Press Filter **RT Ferment 7-10 Days**

Pulp+ **Mixed Sugar** (Fructose, Glucose, **Maltose and others**)

Pulp

Yeast + Juice 30-32°C 4-6h

Pectin: Protease (4:1.5) 20-30 min Adjust Alcohol, Sugar, pH, Acid

Ferment 30-40 days

Magnetic Multicartridge **Ultrafiltration System** $(<0.5\mu m)$



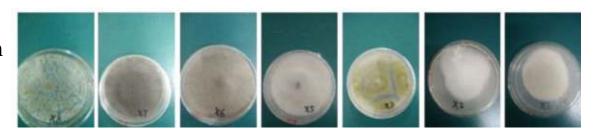
Mulberry Brandy



Bacteria Isolated from Xiaoqu

- •Ancient Times: Mulberry + Glutinous rice + Rice fermentation followed rice wine. Brewed with Qu

 (starter)□ Double Distillation==> Lost Recipe
- •Nowadays: Mulberry + (Rice/ Chaff) +Yeast Strain (eg. D254 dry wine yeast)□ Double Distillation



Molds Isolated from Xiaoqu

42%

Home-brewed Mulberry Wine

•Natural Fermentation of mulberries: wild yeast fermentation

•Fruits:

Easy to be contaminated with bacteria Quality control of fruits

•Wine:

Hard to filter and clarify Contamination

Acid

Pectinase

Temperature

Yeast Strains and nutrition

Filtration Equipment/ Technology

Ripe

Clean

Prevent Contamination



Montana Winery Fruit Wines



+ Tea

Montana Winery Fruit Wines

- Low alcohol "cider style" (2-7% alcohol)
- Dry or Off-dry fruit wine (8.5-13.5%)
- Sweet Fruit Wine (usually done with berry wines)
- Cryo-extracted fruit wines
- Fortified or "Port-style" fruit wines.
- Sparkling Fruit Wine
- Blend

+ Flower





Fruit Wine Consideration (Generally)

		PECTIN CONTI				E	NT			ACIDITY														
		HIGH				MEDIUM				LOW			HIGH				MEDIUM				LOW			
Blackcurrants	•	٠	٠	•									•	٠	٠	٠								
Crabapples	•	•	•	•									•		•	•								
Cranberries	•	•		•													•	•	٠	•				
Gooseberries	•	•	٠	•									•	٠	•	•								
Plums (unripe)	•	٠	•	•									•	٠	٠	•								
Quinces	•	٠	•	•									ŀ	•	•		•	•	•	•				
Currants														•	•	•								
Citrus Fruits	•	٠	•	٠	٠	٠	•							•	٠	•	٠	٠	•					
Cooking Apples							•								•									
Apricots					•	•		•									•	•	•					
Grapes (unripe)					•												•		٠	•				
Loganberries					•	•	•												٠	•				
Mediars					•	•																		
Morello Cherries						•														•				
Plums (ripe)					•	٠		•									•	•		•				
Blackberries					•				•	•	•						•	•						
Blueberries					•		•		•	•	•											•		
Wild Blackberries									•		•										•		•	
Cherries (sweet)									•	•	•	•									٠		•	
Figs											•	•									•	•		
Grapes (ripe)									•	•														
Melons																								
Nectarines									•	•	•	•										•	•	
Peaches																								
Pears																								
Rhubarb									٠		•		•	•	٠									
Strawberries																								

Acid: tartaric acid, citric acid, malic acid

Alcohol Sweetness



Acidity Tannin

Adjust Blend Chips (Oak) Dilute

•••



Research



Yogurt Wine



To be continued...