Introduction

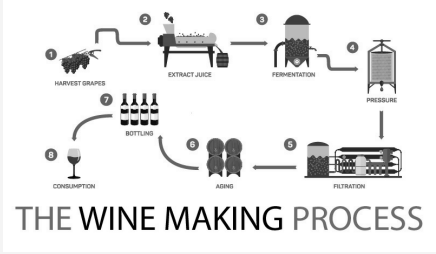
Originating in ancient Mesopotamia, ancient wines were made with wild grapes long before the cultivation of vines. Ancient wines were flavored with honey and herbs to add flavor as wild grapes had less sugar content than cultivated grapes. Wines were also made in ancient Egypt, often made not only of grapes but also of other fruits such as figs and pomegranates. Other areas such as France, Italy and Greece also made wines in ancient times. Some wines, such as mead, did not require grapes at all but were made with fermented honey.

Source: https://www.leaf.tv/articles/how-to-make-wine-the-ancient-way/

Steps

Step 1: Pick or purchase grapes and let them rest for 24 hours.
Step 2: Flatten grapes by foot. Once flattened, let the wine ferment in open top vats. This process will usually take between one and two weeks.
Step 3: Each day press grapes, either by foot or by using a machine press. To make authentic ancient wine, press by foot. Pressing the grapes will remove the wine skins from the juice. Pressing the grapes will release tannins throughout the wine.
Step 4: Let wine settle, so that particles and refuse fall to the bottom. Alternatively, use linin to strain particles and refuse.
Step 5: Age wine in an oak barrel. This will naturally aid in the stabilization of your wine. You can also boil your wine in order to pasteurize and stabilize, quickening the process. In order to do this you must heat the wine to at least 185 degrees Farenheit for 3 minutes and then let rest.
Step 6: Spices and honey can be added for flavoring. You can experiment with different spices and flavorings such as cinnamon, cloves, cardamom, orange zest and black pepper.
Step 7: Transfer your wine in sterile wine bottles, using a sterile hose and funnel. Cork, label and store.

Wine Making Process



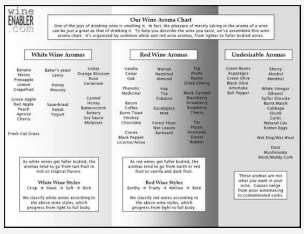
Wine Colors

Almost all wine grapes produce clear juice. Red wines get their color from the skins, which are included in the mix when a red wine is fermented. White wines usually are fermented only from juice, so they are much lighter in color. Pink wines typically are made from starting a fermentation with red wine juice and skins, then removing the partially fermented wines from the skins after a short period.

Flavors and Smell

Wines get their basic sensory characteristics from the grapes; a wine's "aroma" is the product of the grapes that were used to make it. But other factors can influence and enhance the sensory experience, including the area where the grapes were grown, ripeness levels, yeast, fermentation temperatures, storage conditions, the use of barrels or other wood, and even the time and conditions when a wine is in a bottle.

Wine Aroma



Source: https://listverse.com/2012/10/28/top-10-fascinating-wine--facts/

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