



Making Muscadine Table Wine (Classic Reprint) (Paperback)

By Carroll

Forgotten Books, 2017. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****. Excerpt from Making Muscadine Table Wine Wine is the product of a sound alcoholic fermentation of grape juice by yeast. In this process, yeast consume the grape sugars and produce ethyl alcohol and carbon dioxide gas. In addition, many other chemical substances are produced in small quantities which contribute to the flavor and aroma of the wine. Flavor and aroma are further enhanced by proper aging of the wine. About the Publisher Forgotten Books publishes hundreds of thousands of rare and classic books. Find more at This book is a reproduction of an important historical work. Forgotten Books uses state-of-the-art technology to digitally reconstruct the work, preserving the original format whilst repairing imperfections present in the aged copy. In rare cases, an imperfection in the original, such as a blemish or missing page, may be replicated in our edition. We do, however, repair the vast majority of imperfections successfully; any imperfections that remain are intentionally left to preserve the state of such historical works.

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