## Ingredients

Quantity	Measure	Ingredients	Description
1	Teaspoon	Yeast - dry	
2	Bottle	Water	1500 ml
3/4	Kilogram	Sugar	
1	Kilogram	Grapes - seedless	wash and crush

## Method:

Crush the grapes and mix with sugar and yeast in 2 bottles of water that is boiled and cooled and put it in a jar. There should be some space in the jar above the mixture to prevent overflowing. Stir it every day for twenty-one days.

Strain it in a muslin cloth after the wine has matured.

Contributed by Mr. G. Farias