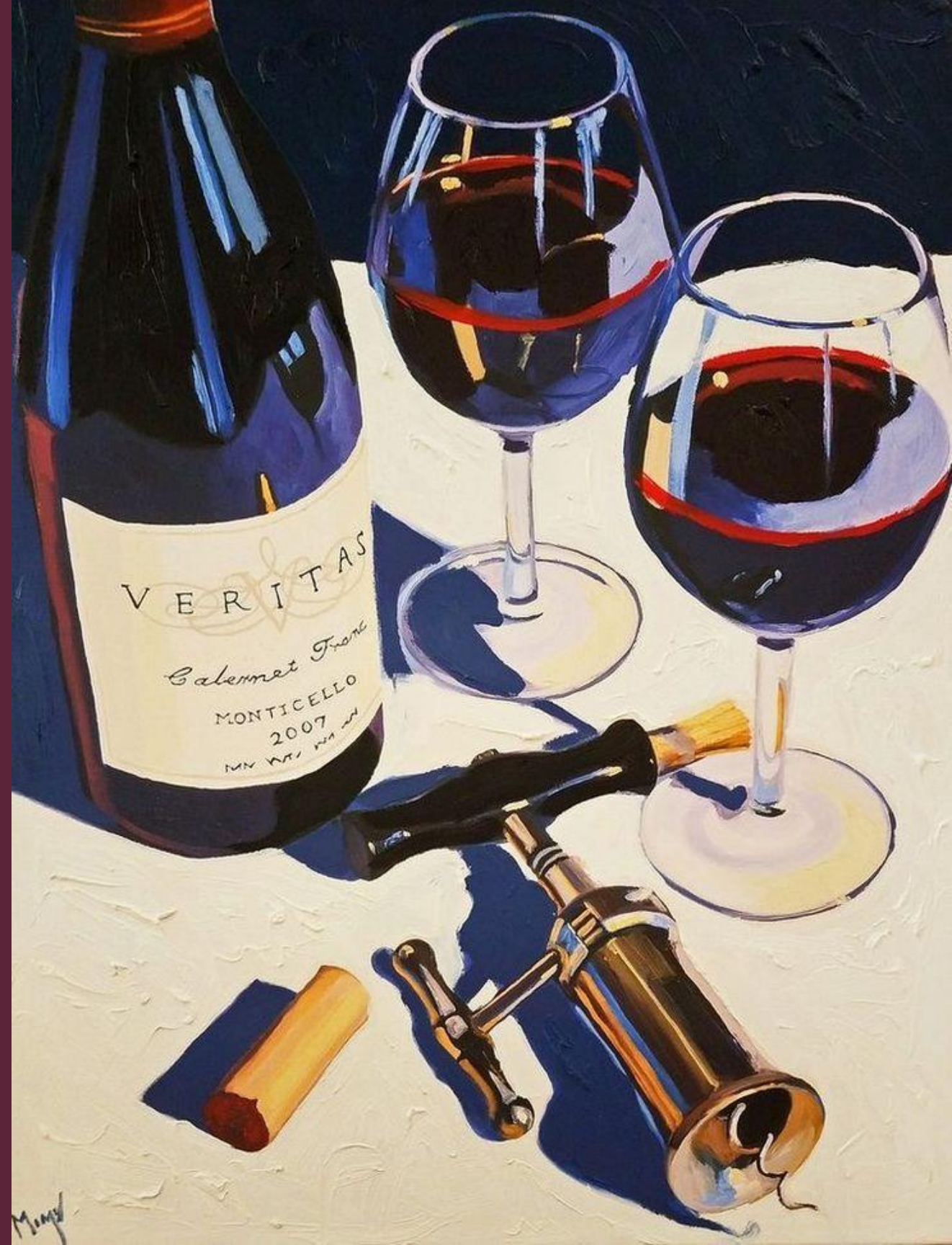


# Introduction

Wine is an alcoholic beverage made from fermented grape juice. Wine is a popular beverage enjoyed worldwide, and it plays a crucial role in many cultures.



# Showcasing the Wine



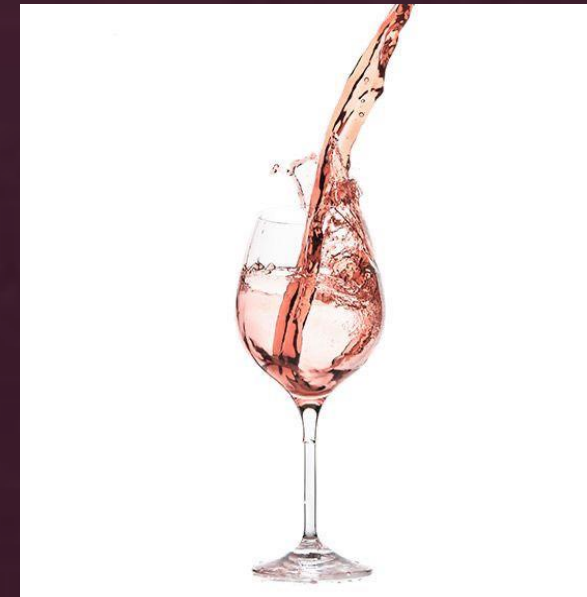
## Red Wine

Red wines are made from red grapes and typically have a robust flavor profile.



## White Wine

White wines are made from white grapes and are generally lighter in color and body.



## Rosé Wine

Rosé wines are a blend of red and white grapes, creating a unique, delicate flavor.





# Famous Wine Brands

## Chateau Lafite Rothschild Rothschild

A prestigious French winery renowned for its Cabernet Sauvignon wines.

## Penfolds Grange

An Australian winery known for its iconic Shiraz wines, prized for their longevity and complexity.

## Dom Pérignon

A French champagne house, famous for its luxurious and elegant sparkling wines.

## Robert Mondavi

A Californian winery, leading the way in producing high-quality wines, particularly Cabernet Sauvignon and Chardonnay.

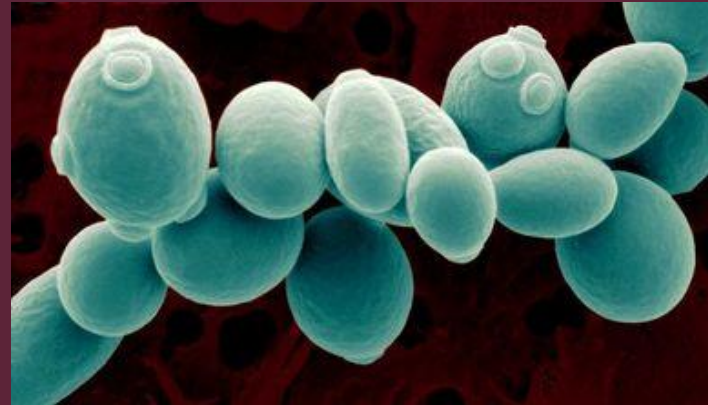


# Raw Materials for Wine Production



## Grapes

The primary ingredient in wine, chosen for their specific flavor profiles and sugar content.



## Yeast

Essential for fermentation, converting grape sugars into alcohol and carbon dioxide.



## Water

Used for diluting juice, cleaning equipment, and maintaining humidity in storage.

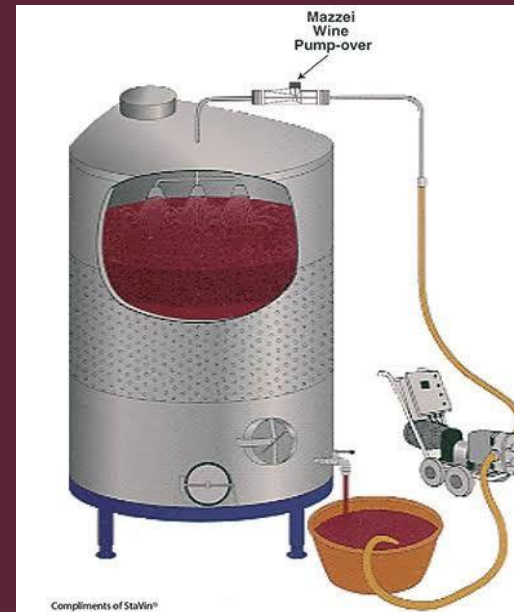
# Tools and Equipment for Wine Manufacturing

## 1 Crusher



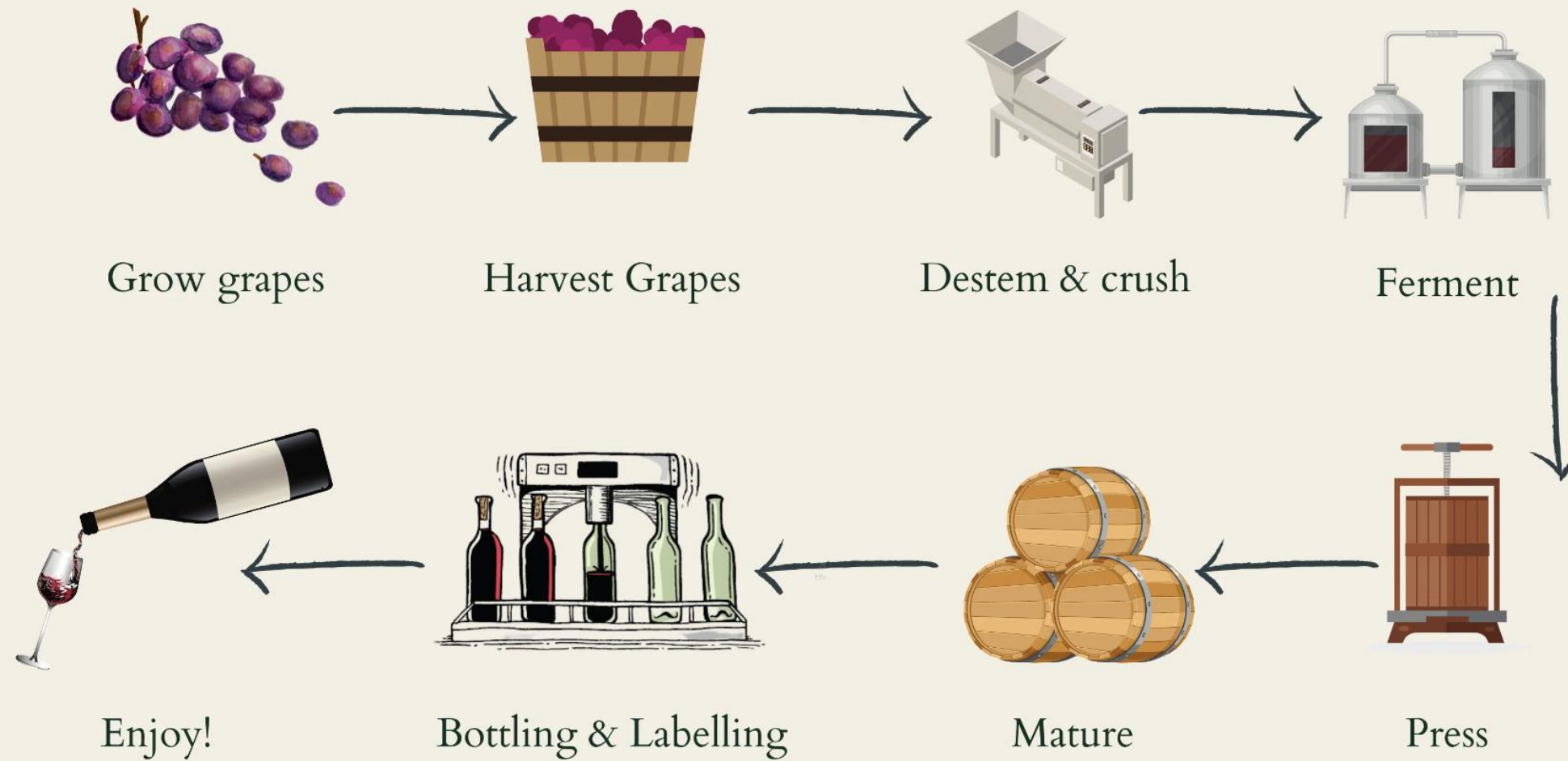
## 2 Press

## 3 Fermenters



## 4 Barrels

# Transformation Process: Raw Material to Finished Product



*Note: For white wines, reverse order of pressing & fermenting wine*

**Final product :** The final product is bottled wine, ready to be enjoyed.







# Supply Chain Management: Packaging, Material Handling, Warehousing, Transportation, Inventory Management

|                      |  |
|----------------------|--|
| Packaging            | Wine bottles, corks, labels, and boxes are carefully selected to protect the wine and ensure optimal presentation. |
| Material Handling    | Forklifts, conveyors, and other equipment are used to safely move wine bottles through the supply chain.           |
| Warehousing          | Temperature-controlled warehouses ensure optimal storage conditions, preserving the quality of wine over time.     |
| Transportation       | Refrigerated trucks and ships are used to transport wine, maintaining its freshness and preventing spoilage.       |
| Inventory Management | Sophisticated systems track wine stock levels, ensuring timely replenishment and minimizing waste.                 |



A still life composition featuring a wooden table, a fork, a knife, a glass, and clusters of dark grapes. The background is a light-colored wooden surface. In the foreground, there are several clusters of dark grapes. A silver fork is on the left, and a silver knife is on the right. A glass is in the center. The text "Conclusion" is overlaid on the left side of the image.

## Conclusion

**Wine production is a meticulous process, involving careful selection of raw materials, skilled craftsmanship, and efficient supply chain management. The result is a beverage that brings enjoyment and sophistication to the world.**