



Temperantia

Salomonis

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Cilent/Research



Our company is Salmonis. We are a brand new company established in March 2023 and our aim is to make the enjoyment of the finest and rarest wines an easy and pleasurable experience for all. By tapping into our extensive and growing network of relationships from around the world, we offer the opportunity to discover the newest and most exciting wines from both established and emerging regions. Our wines complement any atmosphere from parties and social events to date nights and more intimate settings. We hope you enjoy the taste of the sin that started it all.

Persue the website and contact us if you have any further questions.



Current Demographics



On average, upper-income households spend more than three times as much than middle-class households and more than eight times more than those in the bottom quarter of the distribution. The current buyers of wine are usually upper class adults.

Compeititions



Constellation Brands



E. & J. Gallo Winery



Treasury Wine Estates

Problems

Overly Sweet Wine

This could be due to adding too much sugar, there is a limit to how much sugar a yeast can tolerate and if that level is too high the resulting alcohol will kill the yeast. If you have reached the desired alcohol level of your recipe then you will have to mix your sweet wine with a similar dry wine to solve the problem. The most common cause of sweet wine is a stuck fermentation

Solution

Our experts at Salmonis suggests these solutions:

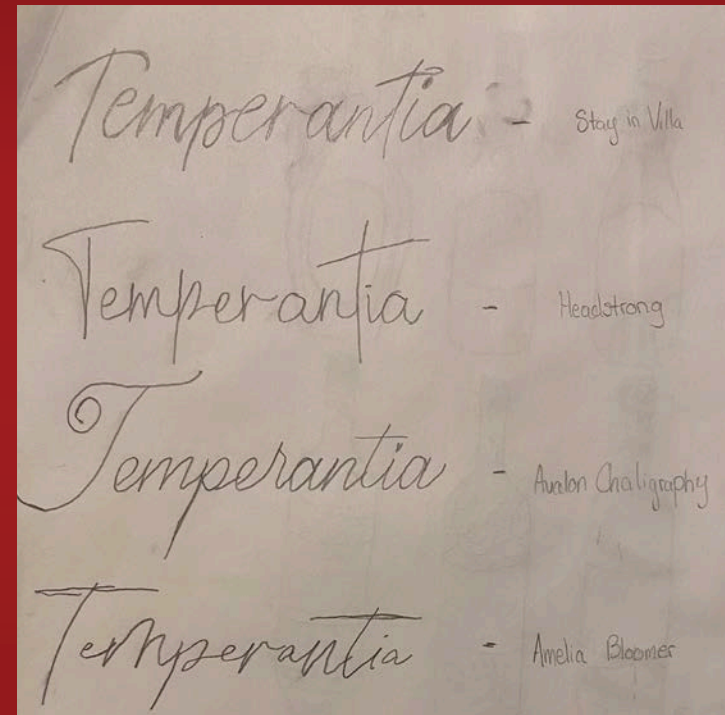
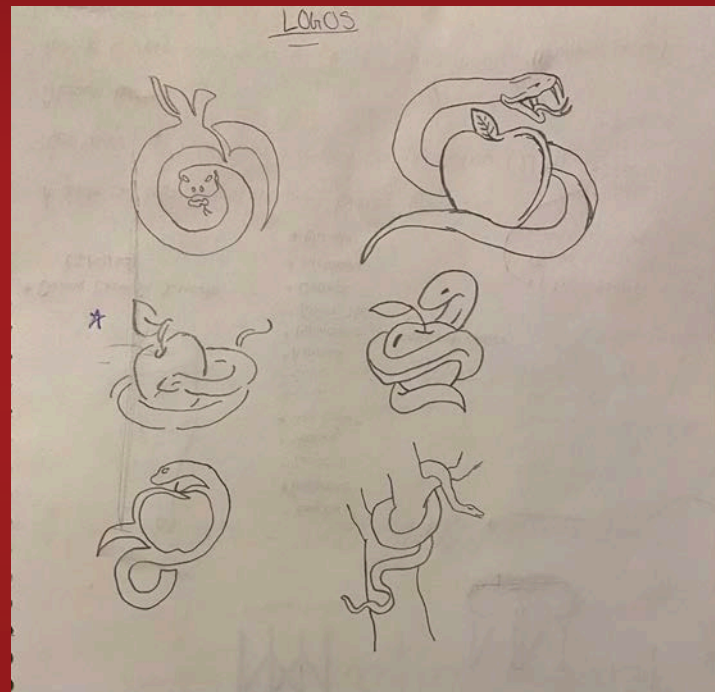
- For our wines we constantly adjust and monitor the temperature. If this is too cool then the yeast will slow down or stop completely. Bring the temperature back up to around 20 degrees and this will help to make the yeast active again.
- We give our wines a constant stir to add oxygen which will help kick start fermentation again.
- We add nutrient to get the yeast going again especially vitamin B1, we also add extra yeast to help this process along, then keep the must at room temperature to encourage fermentation.
- We also add a vigorously fermenting must.

My Demographics

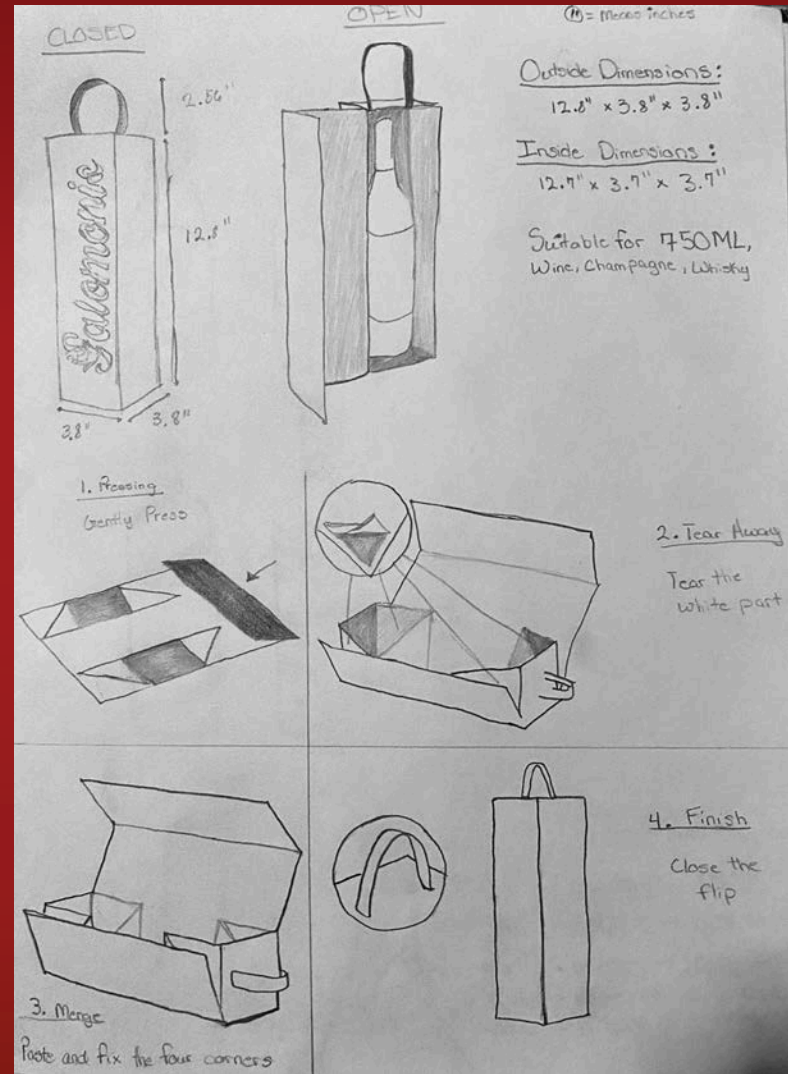
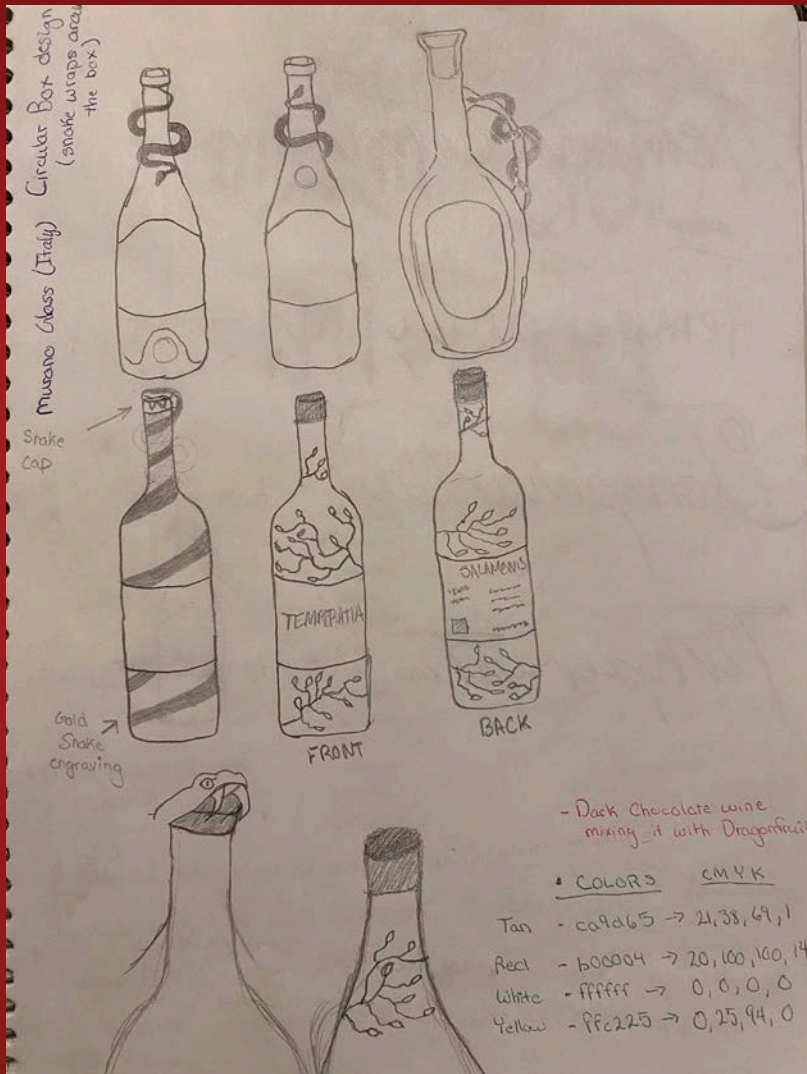


Our wines will appeal to adults and millennials of all social classes. An appropriate drink that can suit any form of social gatherings.

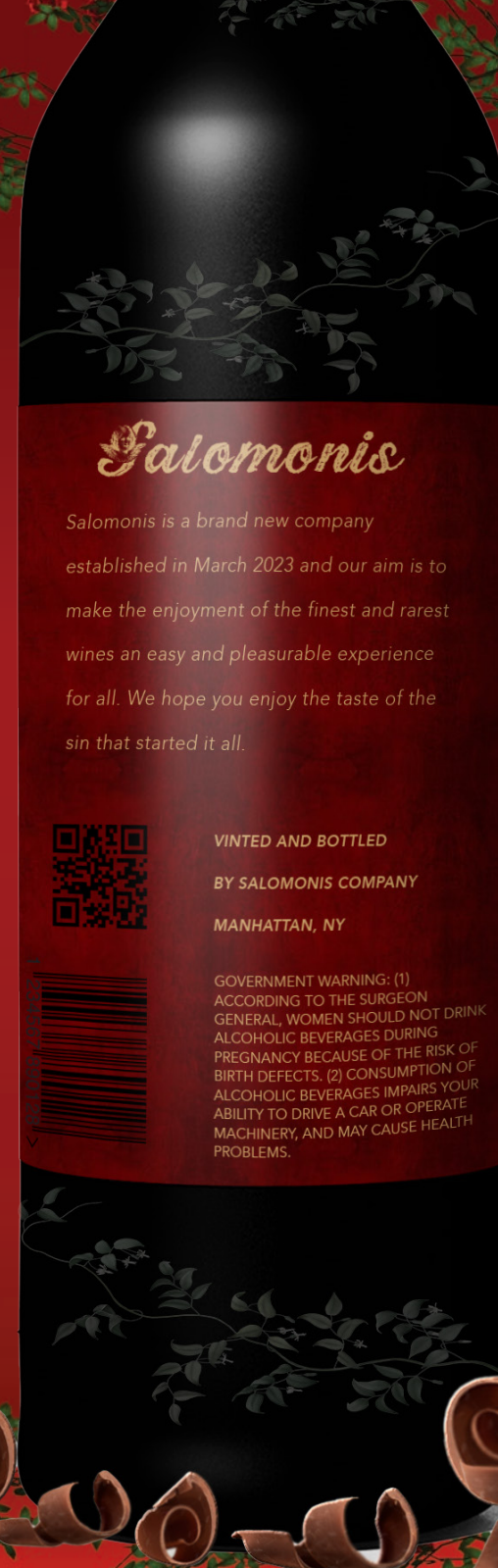
Sketches



Sketches



Deliverables



Salomonis

Salomonis is a brand new company established in March 2023 and our aim is to make the enjoyment of the finest and rarest wines an easy and pleasurable experience for all. We hope you enjoy the taste of the sin that started it all.



VINTED AND BOTTLED

BY SALOMONIS COMPANY

MANHATTAN, NY



GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

Deliverables



Deliverables



TEMPERANTIA

TASTE THE FIRST SIN



Salomonis
Temperantia

DARK CHOCOLATE
LIQUEUR

INFUSED WITH DRAGONFRUIT

40% ALC BY VOL/70ML

Guidelines

Colors



CMYK (0,0,0,100)
RGB (35,31,32)
HEX #231F20



CMYK (43,100,100, 0)
RGB (35,31,32)
HEX #231F20



CMYK (23,30,75,1)
RGB (199,170,94)
HEX #C7AA5E

Fonts

Avenir

Angelica

C hicanos

Amaranth



Thank You

A decorative border of red roses and green leaves runs along the top and bottom edges of the page. The roses are in various stages of bloom, and the leaves are small and pointed. The background is a solid, deep red color.