Grape Must usually made from different types of grape juice, pomace, dried raisin, apple, plum, sugarcane, mulberry, fig and carob bean, is widely an artisanal practice in Mediterranean countries. Grape Must is traditionally produced in open boilers or pans at ambient pressure and over a direct flame to give a cooked Must about twice more concentrated than the raw grape juice. Must cooking requires traditionally long processing time (up to 30-48 h) and below boiling temperatures (80–95 °C). At the end, the Grape Must becomes dark and dense because of occurrence of chemical changes during long heat treatment. Grape Must is rich in phenolic content depending upon the raw materials, region and production techniques.