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The invention relates to the wine industry, in particular to a process for obtaining wine stocks for wine distillates. The process, according to the invention, includes the introduction into the mash or into the mash and into the must of acid sodium dihydroxyfumarate in a total dose of 50...200 mg/dm³, clarification of must at a temperature of 10...12°C during 12...18 hours, fermentation of the must at a temperature of 14...18°C and storage of wine stocks at a temperature of 14...20°C during 2...3 months, at the same time introduction of acid sodium dihydroxyfumarate into the must is carried out at the stage of its clarification.

Claims: 1