

The invention relates to the wine industry, in particular to a process for stabilization of sparkling wine against crystalline or colloidal turbidities.

The process, according to the invention, provides the addition into the sparkling wine after secondary fermentation of expedition liquor pretreated with metatartaric acid in a dose of 0.5...3.0 g/L or gum arabic or carboxymethylcellulose in a dose of 1.0...4.0 g/L. The expedition liquor is added into the sparkling wine at a rate of 25...100 mg/L of metatartaric acid or 50...200 mg/L of gum arabic or carboxymethylcellulose in the finished product.

The result is to increase the stability of sparkling wines.

Claims: 2