

s 2019 0055

The invention relates to the wine industry, namely to a process for producing dry red wine with a high content of biologically active substances.

The process, according to the invention, comprises cold treatment of grapes at a temperature of  $-5...0^{\circ}\text{C}$  for 12...24 hours, crushing and destemming of grapes to produce a pomace, removal from it of part of the must in an amount of 2...10%, maceration-fermentation of pomace for 5...10 days with periodic stirring, followed by separation, fermentation and clarification of the young wine. At the same time, grapes are used with a sugar content of at least 22%, with a high technological reserve of phenolic and coloring substances, as well as with a high content of seeds.

Claims: 1