

93-0024

The invention relates to the method of descidulating of must or wine from grapes. The technical advantage is obtaining long stability of wine from grapes. The technical advantage is obtaining long stability of wine and the acceleration of the elimination process of calcium concentration from medium.

The method consists in dividing the must or the wine in 2 fractions, the introduction of one portion of the fraction which must be descidulated and the crystallization embryos in calcium carbonate, the blending and separation of the precipitant, blending of descidulating fraction with non descidulating fraction.

The new fact is the introduction of the whole fraction of must or wine which must be acidulated in calcium carbonate and not only one portion as it was before and the crystallization embryos are introduced when the neutralization reaction stops, in quantity of 500 - 1000 mg/dm³ and dispersion of 0,25 - 0,75 mm. The blending of the must or wine acidulated fraction is done when calcium concentration from acidulated fraction becomes constant.