

### 93-0025

#### The method of wine making

The invention relates to wine industry, particularly to the method of wine making.

The technical result is the acceleration process of obtaining qualitative products. The method consists in preparing wine - making materials using the leaven, adding autolysis of dregs, sweeping of the mixture, pulling from the precipitant wine making and maturation. New is the fact that wine - making material after being pulled from the sediment is blended with a mature wine, the proportion is  $8 \pm 9: 2 \pm 1$ , the autolysis of dregs is prepared from the mixture of dregs with wine - making material in anaerobic conditions at the temperature of  $7 \pm 15^{\circ}\text{C}$  in the proportion of 1:1, the obtaining mixture is romped with inert gas every week 7-10 min. during 2 months using as a leaven phenotype Killer. Producing wine "Dumbrava din Coju=na" the following wine - making materials are blended "Aligote" and "Pinot franc" with autolysis of dregs in proportion of 3:2 and the blending is done with mature wine "Aligote" or "Pinot franc". Producing wine "Alb de Peresecina" the following wine - making materials are blended "Aligote" and "Chardinnay" with the autolysis of dregs in proportion of 4:1, but the blending is done with a mature wine "Alygote" or "Chardinnay".