

**95-0183**

The invention relates to the vine production and may be utilised for production of natural vitamineous elixir.

The process for production of grape vitamine elixir consists in grape crushing, heating of wine-pressing and mark, maturation, cooling and wine-pressing separation out of mark, introducing of pure yeast culture, fermentation, alcoholization and separation of alcoholized and fermented wine-pressing from sediment. The wine-pressing is heated in two steps, the first one is carried out at 45-48°C during 10-15 hours, and at the second step the temperature is rised up to 50-70°C, during 10-15 hours, local yeast of flocculous type is utilized as pure yeast culture.

The technical result consists in a more completely extraction and preserving of grape wines group B vitamins.