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The invention relates to the wine-making industry, namely to aerated wines production processe.

The technical result - product's cost price decreasing and increasing the quality thereof.

The process foresees a liqueur introduction in the wine, dioxidation thereof, saturation with the carbon dioxide, seasoning and isobaric-isothermic bottling.

The novelty consists in the fact that the wine is subjected to the physical deoxidation at the vacuum of 0,05-0,1 MPa, and the saturation process is realized in two stages, in the first stage the carbon dioxide is introduced into the treating wine at the excessive pressure of 0,25÷0,34 MPa, in the second one the presaturated wine is dispersed in the atmosphere with excessive pressure of the above wine space up to the achievment of the constant value thereof.