

97-0088

The invention relates to the wine-making industry, namely, to one of the processes of aerated wines production.

The summary of the invention consists in the fact that the process foresees wine's production, introduction of the reservoir liqueur in it, of the yeast pure culture, the secondary fermentation, cooling and the secondary carbon dioxide saturation, keeping to mature and wine bottling. The novelty of the invention consists in the fact that the mature wine is pasteurized and before the yeast's pure culture introduction the wine is cooled up to 15...18°C, and the secondary fermentation is carried out up to the endogenous carbon dioxide pression 0,4...0,5 MPa.

The technical result of the invention consists in the wine mature processes acceleration and increasing the finished product effervescent and spumescent properties.

Claims:1