

97-0113

The invention relates to the wine-making industry and may be used in the production of wine, containing the carbon dioxide.

The summary of the invention consists in the fact that the process foresees the separation of the wine stock into two parts, introduction of the sugar containing material and the saturation of the wine stock with the carbon dioxide in the process of the secondary fermentation, cooling and curing the wine stock under carbon dioxide formed pressure, parts consolidation, filtration and isobaric bottling. The novelty of the process consists in the fact that the wine stock is divided into two unequal parts, the sugar containing material is introduced into each part separately, the lesser part which contains 10...30% of the total wine stock quantity, is saturated up to the carbon dioxide pressure 300...500 kPa, and the greater part - up to the pressure 0...100 kPa.

The technical result consists in the wine rejuvenation owing to the secondary fermentation of the total wine stock, that assists to the improvement of the terminal product quality.

Claims: 2