97-0209

The invention relates to the wine-making industry, namely to a process for production of wines saturated with the carbon dioxide.

The process comprises the grapes processing, wine production, processing, storing, dioxide carbon saturation and botteling thereof. The process novelty consists in the fact that before the saturation of wine with carbon dioxide there is determined the carbon dioxide introduced mass according to the formula:

$$m = A_k \frac{Tn}{Tr}$$

where: m - is the carbon dioxide mass, g/dm^3,
A_k - correction coefficient,
Tn - standard titrated acidity, g/dm^3,
Tr - real titrated acidity, g/dm^3,
Pressure of carbon dioxide at wine saturation is determined according to the formula:

$$P_c = 0{,}138 \frac{m}{0{,}77^{Ktc}}$$

where: Pc - carbon dioxide pressure, MPa,
m - carbon dioxide mass, g/dm^3,
tc - temperature at which the wine is saturated with carbon dioxide, °C;
K - correction coefficient 0,20 at saturation duration equal or less of 30 s and 0,15 at duration more than 30 s.

The technical result consists in wini acidity correction.

Claims: 1