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The invention relates to the biologic materials and processes for wines stabilization, particularly, for improvement of the white and rose wines protein stability and preventing the tartrate sediment in the white, rose and red wines.

The wine treatment for stabilization thereof relating to the tartrates and proteins consists in the fact that in the wine there are added mannoproteins extracted from the yeastlike partitions by the enzymatic processing by means of b-1-3 and b-1-6 gluconase mixture.