

98-0068

The process relates to the wine industry, namely, to a process for production of sparkling wines. The invention provides for pasteurization of wine, cooling thereof, addition of reservoir liqueur and pure-culture yeasts, the endogenous fermentation with the impregnation of wine with endogenous carbon dioxide, cooling and the reimpregnation with endogenous carbon dioxide to a constant pressure, storage and bottling thereof. The novelty of the invention consists in the fact that prior to the pasteurization the wine is subject to the biological deoxygenation during 2,0...2,5 hours at a temperature of 11...13°C by introduction of yeasts in an amount of 4,0...5,0 mln. cel/cm³, at the same time the impregnation of wine with endogenous carbon dioxide is carried out 10...12 days to a pressure of 0,22...0,25 MPa, but cooling and reimpregnation is carried out at an excessive pressure of 0,3...0,35 MPa.

The technical result consists in increasing the sparkling and frothing properties of the finished product.

Claims: 1