

98-0165

The invention relates to the wine industry, namely, to one of the processes for decrease in acidity of must and wine.

Summary of the invention consists in the separation of must and wine into deoxidizing and nondeoxidizing fractions, sulfitation of deoxidizing fraction to 250...300 mg/dm³ SO₂, introduction of 1/4 from deoxidizing fraction into the calcium carbonate, mixing till stoppage of gas bubbles elimination and introduction of residual deoxidizing fraction in three equal portions with an interval of 20...30 min. Then, after clarification, during 24 hours, it is separated the formed precipitation, mixed with 1/4 of nondeoxidizing fraction, stored in anaerobic conditions during 14...16 days and it is mixed with the residual nondeoxidizing fraction.

The technical result consists in reducing the calcium content in the must and wine and in increasing the stability of the finished product.

Claims: 1