

**99-0125**

The invention relates to the wine industry, namely to a process of obtaining wine distillate for brandy production.

Summary of the invention consists in the production of low-spirituos wine material and distillation thereof.

The novelty of the invention consists in adding sugar and pure culture leaven of the dry active wine yeasts *Saccharomyces bayanus* into the low-spirituos wine material before distillation.

The treated wine material is subject to the secondary sluggish fermentation up to the obtaining of wine material having a strength of 8...12 vol. %, which is further distilled with the created yeast biomass, after what the obtained wine distillate is purified with activated coal SIHA - CARBOGRAN Ge with the subsequent decantation or filtration.

The technical result of the invention consists in improving the physical and chemical characteristics and organoleptic properties of the wine material with the expenses reduction per unit of production.