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The invention relates to wine-making, namely to processes for the production of red table wines.

The proposed process provides crushing of grapes of red varieties with obtaining of the pomace, separation of the must, fermentation thereof with obtaining of the new wine, used for subsequent extraction, extraction of the pomace with the new prior obtained wine, after which the red table wine is separated by leaking and pressing, the separation of must being effected by gradual introduction of the pomace into the new wine in the volume ratio 1,0 : (0,85...1,25) and parallel to leaking of the must and new wine mixture constituting 0,94...1,06 parts of the introduced pomace volume and the extraction of the pomace is effected concomitantly with joint fermentation of the must and new wine remains to the attainment of the optimal composition and quality of the red table wine.

The technical result of the invention consists in the acceleration of the pomace flotation and optimization of the pomace fermentation and extraction conditions.