

**99-0247**

The invention refers to the wine-making industry, particularly, to processes for matured wine production.

The process for matured wine production comprises grapes disintegration, separation of must, addition of the oak extract, fermentation that is realized before or after must separation, eventual additional administration of the oak extract into the new wine and maturation thereof. Novelty of the invention consists in, that the must is separated in two unequal parts, and in the lesser part thereof, forming 10...20% of the total volume, it is added 50..100% of the oak extract total quantity.

The result consists in stabilization of the produced wine quality and broadening the wine variety.