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The invention relates to wine industry, particularly, to the stabilization of wines and wine materials.

The process for stabilization of wines and wine products against tartar precipitation provides for division thereof into two unequal parts, the smaller part of the product constituting 5...40% of the total volume, cooling, initiation of the tartrate crystals formation in the smaller part, mixing of the parts after the separate treatment, maintenance of the cooled product in contact with the nucleus of crystallization and removal of crystals.

The result consists in excluding the possibility of introducing the exogenous crystal seeds and keeping to the special requirements thereon.