

The invention refers to the wine industry and may be used for production of natural dry aromatized wines.

Summary of the invention consists in that the vegetable aromatic ingredients are macerated in the subjected to fermentation must, the obtained wine is removed from the yeast, it is clarified, subjected to glueing and filtered, the vegetable aromatic ingredients being preliminarily treated with must, heated up to a temperature of 40...45°C within 15...30 min, the duration of maceration constituting 60...90 hours.

The result of the invention consists in the preparation of a natural dry aromatized high-grade wine by a simple and inexpensive process.