

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 vegetal aromatizing ingredients are macerated in the fermenting must, the obtained wine is removed off the yeast, it is clarified, glued and filtered, the vegetal aromatizing ingredients being pretreated with must, heated up to a temperature of 40...45°C during 15...30 min and they are introduced into the must simultaneously with the selected leavens, leaving them in contact with the fermenting must during 60...90 hours.

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