

The invention refers to the wine industry, in particular to the production of sparkling wines.

The process, according to the invention, includes: production of dry wine stocks for sparkling wines, production of the Muscat dry wine stock, blending thereof in the ratio of 10...40%:60...90%, treatment of blending, preparation of the acratophoric mixture from the treated blending of dry wine stocks, reservoir liqueur and leaven of pure yeast culture, second fermentation, cooling, administration of the expeditionary liqueur, isobarothermic filtration and bottling of the finished product. With that the Muscat dry wine stock is produced with must maceration on pomace during 6 h at the temperature of 16...18°C and with must fermentation on *Saccharomyces cerevisiae* yeast race Rară Neagră-2 with immediate decantation from the yeast, the secondary fermentation is carried out in the first 4 months after production of the Muscat dry wine stock utilizing the *Saccharomyces cerevisiae* yeast race Rcațiteli-6, and the expeditionary liqueur is prepared on base of Muscat dry wine or Muscat mistela.

The result consists in increasing the quality of the finished product.

Claims: 1

Fig.: 6