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The invention refers to the food industry, namely to a process for obtaining winy distillate for brandy.

The process, according to the invention, includes obtaining of the wine stock by fermentation of a mixture containing diffusive juice and musts of pressed fractions II and III in the ratio of 1:0,3...1 respectively, sugar or molasses up to the sugar concentration of 140...200 g/dm³, as well as yeast pure culture leaven, with its subsequent distillation.

The result consists in increasing the quality and reducing the cost price of the finished product.

Claims: 1