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The invention refers to the wine industry, in particular to a process for producing wines with residual sugar.

The process, according to the invention, includes production of the dry wine, rapid cooling at the temperature from –10 up to –12°C with cold ageing in isothermal conditions of 4...8 hours and subsequent separation of the formed ice in a quantity of 1/4...2/3 of the wine initial volume.

The result consists in obtaining high-grade wines with residual sugar.

Claims: 1