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The invention refers to the wine industry, namely to a process for producing Muscat pearly wine.

The process, according to the invention, includes blending of the dry treated wine stocks, preparation of the fermentative mixture, secondary fermentation up to the attainment of a pressure of 400...500 kPa, cooling, mixing of the obtained sparkling wine with dry Muscat wine in the ratio of (30...50%):(70...50%) respectively, with obtaining in the product of a pressure of 100...250 kPa, administration of the dosage prepared on base of dry Muscat wine, filtration and isobaric bottling of the finished product.

Claims: 1