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The invention refers to the wine industry, in particular to a process for producing natural dry red wine.

The process, according to the invention, includes crushing and stemming of grapes, sulphitation of the pulp, thermal treatment at the temperature of 65...70°C during 15...20 min with subsequent self-cooling, separation of the must, administration of active dry yeast in the quantity of 0,1...0,3 g/dm³, fermentation of the must, at the same time in the fermentation process the must is 4...6 times separated from the yeasty sediment, at diminution of sugar content by 20...40 g/dm³, with repeated administration of active dry yeast into the clarified must after each separation.

Claims: 1