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The invention relates to the wine industry, namely to a process for wine stock stabilization against crystalline turbidities.

The process, according to the invention, provides for the cooling of wine, nucleation of tartrate salt crystals upon introduction of crystallization agents, intensive agitation, maintenance of the cooled wine and removal of crystals. The nuclei of tartrate salt crystals are formed in one or several zones with high content of crystallization agents, created upon their introduction into the cooled wine, at the same time as crystallization agents is used tartaric acid and/or potassium bicarbonate in the quantity of 0.1...1.0 g/dm³. In wine with pH above 3.5 is introduced tartaric acid, in wine with pH less than 3.3 – potassium bicarbonate, and in wine with pH in the range of 3.3...3.5 are introduced both crystallization agents.

Claims: 1