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The invention refers to the wine industry.

The process, according to the invention, includes the triple thermal maceration of the new distillates on oak wood comminuted up to 20 mm in a total quantity of 4...8 g/dm<sup>3</sup>, with gradual decrease of temperature from 70°C up to 60...40°C, the time span of the macerations 1, 2 and 3 being of 2...3, 3...5 and no less than 7 days, respectively. Afterwards there follows maturation of the distillates, with or without assembling, in the presence of used oak staves, within no less than 5 months, with oxygen administration of 1...2 times for 25...35 mg/dm<sup>3</sup>.

The results consist in a more rational utilization of the oak wood technological supply and in the intensification of the distillate maturation process.

Claims: 2