

The invention refers of the wine industry, in particular to a process for obtaining of Madeira-type wine.

Summary of the invention consists in that the process for obtaining of Madeira-type wine includes reception of grapes, crushing and separation thereof from the clusters, sulphiting of the pulp and thermomaceration thereof, separation of the must and fermentation thereof, conditioning of the wine and madeirization thereof in the presence of oak stave with oxygen dosing by homogenization, maturation, stabilization and bottling of the finished product. Novelty of the invention consists in that after fermentation into the wine is administered vinasse concentrate up to the attainment of phenolic substances of 750-800 mg/dm<sup>3</sup>, the madeirization is carried out by oxygen dosing of 10-12 mg/dm<sup>3</sup> once a day up to the attainment of a total dose of 350-500 mg/dm<sup>3</sup>, and maturation is carried out 1,0-1,5 months. The vinasse concentrate is obtained of the vinasse treated with activated bentonite and flocculant in doses of 0,4-1,0 g/dm<sup>3</sup> and 20-40 mg/dm<sup>3</sup>, respectively, with maturation within 30-40 min and demetallization up to the iron concentration of 3-4 mg/dm<sup>3</sup>, after what it is filtered and concentrated under vacuum at a temperature of 60-80°C and a pressure of 15-30 kPa.

The result of the invention consists in increasing the wine extractivity, in improving the taste and the aroma of the finished product.