

The invention refers to the wine industry, namely to a process for brandy obtaining.

The process, according to the invention, provides for the production of wine stocks, distillation for obtaining of new winy distillate or new winy ethyl alcohol, preparation of the mixture of new winy distillate or new winy ethyl alcohol, rectified ethyl alcohol with the strength of 86...96% vol. in the ratio of 2:1...5:1 and softened water up to the strength of 41,0±0,1% vol., purification of the mixture from heavy metals, toxic elements, calcium and radionuclides with the help of ion-exchange resins, flow maturation with recirculation in a close circuit, consisting of a heat exchanger and a reactor with oak staves, with oxygen metering in the recirculating mixture flow, maturation into an enameled reservoir with old oak staves up to the total maturation term of 6 months, blending with sugar syrup, caramel and softened water up to brandy conditions, recovery of blending, filtration and bottling.

The result consists in obtaining of a high-quality, ecologically pure product, having a reduced cost value.

Claims: 1