

The invention refers to the wine industry, in particular to a process for purification of sparkling wines from foreign odours.

The process, according to the invention, includes treatment of $1/3 \dots 2/3$ of the expeditory liqueur volume with sorbent containing copper or zinc, the treatment dose constituting $1,0 \dots 1,5 \text{ g/dm}^3$, maturation of the mixture during $3 \dots 10$ days with subsequent decantation and filtration, mixing of the treated liqueur with the remaining part and administration thereof into the wine.

The result consists in obtaining of a finished product with pure taste and aroma.

Claims: 1