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The invention relates to the food industry, in particular to the wine industry, namely to a method for processing black grapes.

The method, according to the invention, comprises reception of grapes, direction thereof to the hopper of a hydraulic jaw press or pneumatic press, treatment of grapes with white must containing 2% starch iodine, with a temperature of 40°C, in a ratio of 10-30 dal/t, for 5-10 min, after which the grapes are thermally treated with white must with a temperature of 70-75°C, in a ratio of 30-40 dal/t, for 5-10 min, then the treated grapes are pressed and red must is separated in the amount of 30-45 dal/t, which is directed to the production of grape juice.

Into the partially pressed grapes is introduced potassium pyrosulfite, dihydroxyfumaric acid and, optionally, ash obtained by burning annual grape shoots, after which red must is introduced with a temperature of 40-50°C in a dose of 30 dal/t, with subsequent maintenance for 5-10 min until a temperature of 25-30°C is reached, followed by final pressing and direction of red must to wine production.

Claims: 1