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The invention relates to the method for primary processing of black grapes in the wine-making and canning industries, namely to the mechanization of the basic process – colour extraction from whole grapes before must fermentation to obtain various types of juice and wine.

The method consists in that the whole grapes received in a hopper-press are treated with 2% iodine solution at a temperature of 40...45°C for 7 min, which then is drained and clarified (its recovery) for use in other batches of raw material. The decontaminated grapes are thermally treated selectively (the skin) for 5...10 min with hot 70...75°C must in a volume of 30...40 dal/t, followed by the first hydraulic (pneumatic) pressing cycle with the separation of the pigmented dietary red juice, which is directed to vacuum filtration and storage. The rest of the mass in the hopper-press is dosed with 0.07 kg/t of potassium pyrosulphite together with 0.07 kg/t of dihydroxyfumaric acid, and if necessary, - with 0.5 kg/t of ash from the burning of grapevines and with hot must of 50°C for 10 min for extraction of anthocyanins and biologically active substances (BAS), after which the plant mass is cooled to 25°C, followed by a second pressing cycle with the separation of the extracted must fraction, which is directed to alcoholic fermentation for the preparation of red wine.

Claims: 3