

The invention relates to the wine industry, namely to a process for producing dry red wine from grapes with low content of phenolic compounds.

The process, according to the invention, involves crushing and destemming of grapes to produce a pomace, maceration-fermentation with a floating cap, removal of sedimented seeds in the first 3...5 days from the formation of the cap, addition to the pomace, on the 6th day from the formation of the cap, of heat-treated grape seeds of black berry varieties, in proportion of 25...50% of the quantity of the remaining seeds, afterwards it is carried out the maceration-fermentation of pomace for 8...12 days, at the same time the grape seeds are treated at a temperature of 40...45°C for 3...4 days.

Claims: 1

Fig.: 1