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The invention relates to the wine industry, namely to a method for determining the stability of white wines to crystalline opacities.

The method, according to the invention, comprises cold treatment of wine in two stages, in the first stage the treatment is carried out at a temperature of -12…-16°C for 12…18 hours, followed by ageing of wine at a temperature of about 20±2°C until the ice formed completely melts, after which in the second stage the treatment is carried out at a temperature of -4…-6°C for 24 hours, at the same time it is considered that the wine is resistant to crystalline opacities if, after both stages of treatment, no crystalline precipitate was detected in it, if, at least after one stage of treatment, precipitate was detected in the wine, the wine is considered unstable.

Claims: 1