

s 2018 0081

The invention relates to the wine industry, namely to a process for producing dry red wine with an increased content of biologically active substances.

The process, according to the invention, comprises crushing and destemming of grapes with a sugar content of at least 220 g/L to produce a pomace, adding fresh grape seeds of red varieties to it in an amount of 30-50% of their content in the pomace, fermentation-maceration of pomace with a floating cap for 15...21 days at a temperature of 24...28°C, separation of the young wine and its clarification, at the same time fermentation-maceration includes rapid fermentation for 5...7 days with stirring 2...3 times a day for 10...15 min and after-fermentation with stirring 6...8 times a day for 15...20 min under carbon dioxide pressure of 50...150 kPa.

Claims: 2