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The invention relates to the wine industry, namely to a process for producing wine stock intended for distillation. The process, according to the invention, provides for harvesting grapes, crushing thereof with or without destemming to obtain fresh pomace, introducing into the pomace liquid settled and floating marcs, separated from the must before the start of vigorous fermentation therein, macerating the mixture of pomace and marcs, directing it to runoff and pressing, directing the resulting must to alcoholic fermentation, separating from the must, before the start of vigorous fermentation, the settled and floating liquid marcs, alcoholic fermentation of the must, removing wine from the thick and yeast sediment, followed by optional storage of dry young wine until distillation.

Claims: 3