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The invention refers to the wine industry, especially to a process for red table wine production.

The process, according to the invention, includes crushing and destalking of grapes up to obtaining the grape pulp, fermentation-maceration in a hermetic closed capacity under the pressure of the isolated at the fermentation carbon dioxide with periodical exhaustingthereof. The first carbon dioxide exhausting is realized at a pressure of 300...500 kPa and the following ones – at 100...150 kPa. The fermentation-maceration is carried out up to equilibration of the antocians in the liquid and solid phases, whereupon follows the fermented must discharge and pulp pressing.

The result consists in accelerating the process for dye-stuffs and tannins extraction from the pulp and in simplifying the wine production process.

Claims: 1