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The invention refers to the wine industry, in particular to a process for rose wine production.

The process, according to the invention, includes crushing and stemming of the red grapes, obtaining of the grape pomace, administration of the pure yeasts culture leaven, fermentation-maceration of the grape pomace, separation of the must wine, mixing of the flown down pomace with white must in the ratio of 1:(1...2) respectively, fermentation-maceration during 24...48 hours up to the attainment of the anthocyan concentration of 70...140 mg/dm³, flowing down of the wine and pressing of the pomace.

The result consists in obtaining a qualitative rose wine by a less complicated process and in saving the power resources.

Claims: 1