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The invention relates to the wine industry, namely to a process for producing sparkling wine in acratophores. The process, according to the invention, comprises the reception of wine stock, blending thereof, treatment and filtration of blend, preparation of a reservoir mixture of the treated blend, reservoir liquor and pure yeast culture, secondary fermentation for 17-20 days, cooling of the wine in acratophores to a temperature of minus 4°C, cryostatting for 48 hours, isobaric filtration and bottling of the finished product, while using a reservoir liquor with a sugar concentration of 600-700 g/L, in which dry yeast was introduced in an amount of 1 kg per 100 dal, followed by aging for at least 24 hours.

Claims: 1