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The invention relates to the food industry, in particular to the wine branch, namely to a process for processing red grape varieties with obtaining of several categories of products, juices and wines from the same batch of raw material. The process, according to the invention, comprises crushing of grapes with destemming and maceration of marc in three successive stages.

The first stage comprises cryomaceration for 4-12 hours at a temperature of 6-8°C with subsequent drainage of the free-running must and direction thereof to the production of rose juice or wine.

The second stage comprises addition of fresh, clarified, white or red must to the first stage drained marc, maceration for 12-48 hours at a temperature of 12-45°C with stirring for 15 min at the beginning and/or end of maceration, drainage of free-running must and direction thereof to the production of rose or red, juice or wine.

The third stage comprises sulphitation of the second stage drained marc, addition of fermenting red wine, maceration for 12-48 hours at a temperature of 12-45°C, separation of young red wine by drainage and pressing and direction thereof to additional fermentation.

Claims: 1