

a 2021 0020

The invention relates to the vegetable raw material processing industry, in particular to the wine branch, namely to the processing of white and red grape varieties by contact of the solid-liquid phases by maceration-thermovinification with obtaining of several categories of juices-wines from the same batch of raw material.

The process is carried out by processing red grape varieties, starting with destemming-crushing, cooling the marc up to 6...8°C with fine (attenuated) maceration for 4...12 h, separating the free-running must in the amount of 25...45 dal/t, and the drained marc in the first and second stages is extracted at a temperature of 12...45°C for 12...48 hours in contact with various proportions of fresh white-red must in the amount of 30...50 dal/t. The drained marc is sulphated in the second stage - 25 mg/l and extracted with partially fermented red wine (4...8% residual sugar) mixed with 3...4% yeast in the amount of 30...50 dal/t of grapes. The first fraction of free-running must (natural juice) from the first stage or rosé-red must from the second stage, enriched with biologically active substances (BAS), is clarified by filtration and stored under aseptic conditions. The rosé -red must extracted in the second stage with wine during the fermentation process mixed with yeast is used in the production of extractable rosé-red wine by post-fermentation up to a dry/semi-dry state, bottled and stored.

Claims: 3