

s 2021 0078

The invention relates to the wine industry, namely the production of wine in places where it is sold, for example, in restaurants, bars, clubs, etc.

The process for producing grape wine, according to the invention, provides for the manual collection and sorting of fresh grapes, their packaging in vacuum bags, quick freezing at a temperature of $-47\dots-37^{\circ}\text{C}$, storage of frozen grapes, defrosting of grapes at a temperature of $2\dots4^{\circ}\text{C}$, addition of pectinase, pressing of grapes in a hermetically sealed press at a temperature of $0\dots3^{\circ}\text{C}$, addition of tannins into the resulting must, clarification of the must under a layer of inert gas for 10...14 hours at a temperature of $3\dots5^{\circ}\text{C}$, fermentation of the clarified must on a pure yeast culture for 7...9 days at a temperature of at most 16°C , maintenance of the wine on the sediment for yeast autolysis, under a layer of inert gas, for 28...30 days at a temperature of $8\dots10^{\circ}\text{C}$, removal of the wine from the sediment, without filtration, into an airtight container and its storage under a layer of inert gas at a temperature of $10\dots12^{\circ}\text{C}$.

Claims: 4