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The invention relates to the wine industry, namely to a process for producing mistelle.

The process, according to the invention, comprises the processing of grapes to produce pulp, maceration or electroplasmolysis thereof, draining of pulp and pressing of drained pulp with the separation of free-run juice and press juice, clarification of juices and direction of press juice to fermentation to obtain dry wine and subsequent distillation thereof, alcoholization of clarified free-run juice with matured wine distillate to the fortress of 35...55 vol.%, after which mistelle is maintained for at least 8 months with stirring once a month; at the same time it is used wine distillate obtained upon maintenance of raw wine distillate, at least one year, in contact with the grape seeds, pre-chopped and treated thermally, or with oak chips, while stirring by bubbling with oxygen once a month.

Claims: 4