

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

The process, according to the invention, comprises crushing and destemming red grape varieties to obtain pomace, its sulphitation with 50-75 mg/kg of sulfur dioxide, dividing the pomace into two relatively equal parts and macerating it before the start of alcoholic fermentation.

Afterwards, the first part of the pomace is alcoholized to an alcohol concentration of 28-34% vol. and additionally macerated for at least 2 days, and the second part of the pomace is additionally sulphated with 60-120 mg/kg of sulfur dioxide and further macerated until the repeated start of alcoholic fermentation.

Then, the free-run must from both parts are mixed with each other by periodic recirculation for 1-3 days, followed by final maceration of the pomace for at least 10 days, separation of the free-run wine, pressing of the drained pomace and assembling of all fractions of the wine stock.

Claims: 2