

A method for producing the sparkling wine in the continuous flow includes preparation of blend, preparation of water suspension of natural dispersion mineral (paligorskite or hydromica), preparation of yeast solution, incorporation thereof or incorporation of yeast cells preliminary grown and immobilized on the natural dispersion mineral into the blend, second fermentation of blend mixture, enrichment of wine with biologically active substances of yeast, filtration, ageing and bottling. The secondary fermentation of blend mixture, enrichment of wine with biologically active substances of yeast are performed in one apparatus in the continuous flow by passing the blend mixture through the layer of nozzles of filler immersed in the blend with subsequent fixing on surface thereof of particles of natural dispersion mineral with yeast cells immobilized thereon.