

A process for production of vintage white strong wine of madeira type, which provides grape crushing, crushing and stirring, sulphitation, fermentation of must on pure yeast culture, pressing, clarification, fortification, removal from yeast deposit, ageing, at that wine materials are blended from grapes of Ovidiopol'skyi, Iskorka and Zagrei varieties in the ratio of 2:1:1, and thermal treatment of wine material is carried out during 4-5 months by adding of oak additive calculated for 1-2 g per 1 liter and air bubbling two times per month for 10-15 minutes. Obtained wine has fruit and spicy and tarry odour and taste with molten nut tones.