

A method for preparing vintage sweet liqueur white wine providing crushing vine on rolling crushers with separation of crests, putrid and damaged berries, obtained pulp sulfitation, must digestion with pulp and mixing, pulp pressing after finishing digestion, must fermentation of the yeast culture at the temperature of no more than +22°C up to accumulation of alcohol of not less than 1.2% of volume with alcoholization thereof with ethyl rectified alcohol, decantation out of the residue, removing clarified wine materials from the yeast residue, ageing with total term of two years in the oak container at the temperature between +12°C and +15°C and bottling treated wine materials. As raw material to be used the vine of the brand white Muscat at a mass concentration of sugars of not less of 260 g/dm³ and mass concentration of titrating acids of 5.0-8.0 g/dm³. At that, during the first year of ageing gluying wine materials if necessary with demetallization is performed and one-two open pourings, and during the second year of ageing there are performed one –two closed pourings, and in the case of tendency to turbidity the after treatment of wine materials up to achieving the bottling resistance.