

The invention relates to a method for preparing ordinary dessert sweet rose wine providing reprocessing the vine of brands rose Muscat (80-90%), white Muscat, black Muscat, Aleatiko, Pino the gray (20-10%) with crests separation, obtained pulp sulfitation, must separation, pressing, must fermentation with pure culture of yeast with simultaneous alcoholization thereof, removing clarified wine materials, egalisation and blending of wine materials, rest and bottling the finished production.