

A process of production of grape vitamin elixir provides for grape pulping, heating of wort with pulp, ageing, cooling and separation of wort from pulp, introduction of pure culture yeast, fermentation, fortification and spirit wort racking off. Heating of wort with pulp is carried out in two stages, first of which is conducted at temperature of 46-48°C for 10-15 hours, and second at temperature of 50-70°C for 10-15 hours. Wine flocculating yeast is used as pure culture yeast.