

The invention relates to wine making industry. A method includes wort extraction, treatment thereof, division to two parts, one of which is fermented to the obtaining of dry wine material, and from the second part of wort sweet wine material is prepared with next ageing thereof, and blending. The second part of wort is concentrated by freezing out to sugar content of 40-45%, thereafter fermented to accumulation of alcohol 10-12 vol. %. Sweet aged wine material is introduced to blend in an amount of 5-40% of the total volume of the wine being prepared.