

Method for producing a low-alcohol, highly carbonated beverage includes water treatment, preparation of pasteurized sugar syrup, preparation of blended syrup by adding a water-alcohol mixture and sugar in the form of sugar syrup to a blending container, mixing with treated water, cooling, carbonation, bottling, capping, labeling, and packaging. During the preparation of the blending syrup, at the stage of mixing with water, a milk-plant additive is additionally introduced in an amount of 10–30% of the formula's water quantity, along with clarified fruit juice in an amount of 20–40% of the formula's water quantity. The acidity is adjusted. The resulting mixture is pasteurized at a temperature of 72–75 °C for 20–30 seconds.