

The production of fruit wines alternative has been practiced throughout the world. The aim of this work was to prepare and characterize the physical-chemical composition of wine from Annona muricata L. The must was prepared from the pulp of the fruit and adjusted with sucrose at 23.5 °Brix and applied a pasteurization. The pH and total acidity of musts was 4.05 and 15.36 meq.L⁻¹, respectively. Density at 20 °C was of 1.2084 g.mL⁻¹. The sulfitation was performed in the must, and sodium metabisulfite added in the proportion of 10 g. H⁻¹ as an inhibitor of bacterial growth and as an antioxidant. During the fermentation was carried out physical-chemical analyzes that followed the standards of the Ministry of Agriculture. Saccharomyces cerevisae not wild was used as inoculum for wine-making. The fermentation was carried out at 25 ±2 °C, for 40 days, with daily monitoring of Brix, pH, total acidity and density. The bottled fermented was stored under refrigeration at 5 °C for 5 months. The analysis of pH (2.90), volatile acidity (4.00 meq.L⁻¹), fixed acidity (88.33 meq.L⁻¹) and titratable acidity (94.18 meq.L⁻¹), soluble solids (18.3 °Brix), density (1.2444 g.mL⁻¹), color intensity (L 19.8800 ± 0.11; a 11.1700 ± 0.02; b 5.5800 ± 0.14), alcohol content (10.2 °GL), reducing sugar (2.2472 g.100 mL⁻¹), sucrose (3.2531 g.100 mL⁻¹) and ashes (9.7366 g.L⁻¹) of A. muricata wine showed that their concentrations for the tests proposed in this study were within normal limits established by Brazilian legislation for wine fruit.