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The invention refers to wine-making industry, in particular, to processes for phenolic extracts preparation.

Summary of the invention consists in, that the process includes harvesting of the starting vegetal material, drying, thermal processing and flatterring, antiseptic treatment thereof, extraction of the raw material in four steps with alcoholic solutions, separation of fractions after each step and unition thereof, acidulation of fractions, oxidation of the obtained extract and utilization thereof as a blending component during production of strong drinks and wines. Extraction is carried out in three main steps with alcoholized solutions and an additional step with dry wine. For production of an alcoholic solution of second and third steps it is used dry wine with rised contents of aldehydes or ether-aldehyde fractions, concentrated juice, ascorbic acid, and during the third step into the solution it is additionally introduced pure oxygen or air. The fourth step extract is used for carrying the final extract to condition or/and during production of second or third steps of the extraction subsequent operations.