

98-0037

The invention relates to the wine industry, in particular, to processes for phenol extracts production.

Summary of the invention consists in, that at phenol extract production consisting in heat treated raw material extraction, separation of fractions after each stage and joining thereof, the extraction is carried out in three main stages with alcoholic solutions and in a complementary one with a dry wine, by using at the first stage a water-alcoholic solution with concentration not less than 80 vol. %. For preparation of the wine-alcoholic solution of the second stage (with a concentration of 40 ± 2 vol. %) and of the third one (with a concentration of 20 ± 2 vol. % and acidulated with the citric acid) it is used dry wine with raised aldehydes content (type Xeres) or ether-aldehyde fractions at sustained aldehydes concentration in solutions, not less than 10 mg/dm^3 , juice with sugar concentrated in the second stage solution up to $75 \dots 80 \text{ g/dm}^3$ and in the third stage solution up to $30 \dots 40 \text{ g/dm}^3$, ascorbic acid in the second stage solution in quantity of $2,0 \dots 2,5 \text{ g/dm}^3$ and in the third stage solution $1,0 \dots 1,5 \text{ g/dm}^3$, at the third stage in the solution it is complementary added pure oxygen or air oxygen in the quantity of $40 \dots 50 \text{ mg O}_2/\text{dm}^3$ per hour. The raw material utilized for the extraction is complementary subjected to the antiseptic treatment with a solution SO_2 during accumulating and drying in the normal conditions, and to the mechanical treatment - is flatted after the heat processing. The fourth stage extract (washing) is used for bringing to perfection the final extract or/and for preparing solutions of the second and third stages of further extraction processes.