

A method for isolation of the natural polyphenol complex from the grape wine comprises the vacuum evaporation of the raw material followed by the precipitation of the wine stone and the extraction of water-insoluble polyphenol substances. The green wine is used for extraction. Following the single evaporation, the residue is kept for one day at the temperature of 4 °C and the insoluble compounds are precipitated. The liquid phase is decanted. The precipitate is mixed with 70 % aqueous ethanol for 8 hours. The soluble polyphenol compounds are added to the decanted liquid phase. The content of ethanol is adjusted to 28 %.