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The invention relates to the food industry, in particular to a biologically active product on base of red wine and to a process for obtaining thereof.

The product, according to the invention, contains dry substances of the red wine and polysaccharides in the ratio of (1,6…2,0):1 respectively, at the same time the content of the biologically active component of the wine dry substances - the resveratrol, constitutes 0,13…0,25 g/kg.

The process, according to the invention, includes obtaining of the red wine, providing for the crushing and clustercombing of the grapes, thermal treatment of the pomace at a temperature of 70…80°C during 0,5…1 hour, fermentation maceration at a temperature of 32…34°C during 5…8 days, wine separation by overflow of the must and pressing of the pomace, purification and sulphitation of the wine, afterwards follows the concentration of the obtained wine at a regulable content of sulphur dioxide of at least 10 mg/dm^3 up to a content of dry substances of 400…450 g/dm^3, mixing of the concentrated wine with polysaccharides according to the calculation per 100 mass parts of initial wine (4…8) mass parts of polysaccharides and freeze, spray or fluidized-bed drying. At the same time, as polysaccharides is used modified, turgescent starch and food fibres of apples and/or sugar beet, and/or pectin, the ratio between the starch and the food fibres being of (0,1…0,5):1.

The result consists in obtaining a product with a high content of biologically active substances.

Claims: 7