

## Supplementary Information

**Table S1.** Concentration of individual low molecular weight phenolic compounds (mg/L) identified and quantified in the white wines.

	PROTECTED DESIGNATION OF ORIGIN					GRAPE VARIETY		
	RD	BI	TO	CI	RU	VERDEJO	SAUVIGNON BLANC	MALVASIA
<b>HBA</b>								
Gallic acid	4.78	4.75	8.68	6.10	5.16	7.29 <b>b</b>	4.50 <b>ab</b>	3.70 <b>a</b>
Protocatechuic acid	1.46 <b>b</b>	1.05 <b>ab</b>	1.35 <b>b</b>	0.47 <b>a</b>	0.83 <b>ab</b>	0.97	0.71	0.87
Vanillic acid	0.68 <b>b</b>	0.08 <b>a</b>	0.56 <b>b</b>	0.03 <b>a</b>	0.65 <b>b</b>	0.56	0.40	0.61
Syringic acid	0.91 <b>a</b>	0.63 <b>a</b>	1.37 <b>a</b>	1.18 <b>a</b>	2.59 <b>b</b>	2.47	1.64	0.58
Ellagic acid	0.13 <b>ab</b>	n.d. <b>a</b>	0.12 <b>ab</b>	0.10 <b>ab</b>	0.21 <b>b</b>	0.24	0.05	0.00
Ethyl gallate	0.76	0.91	2.58	1.68	0.96	1.98	0.56	0.76
<b>HCA</b>								
Caffeic acid	1.45 <b>a</b>	1.65 <b>a</b>	1.80 <b>a</b>	2.04 <b>ab</b>	3.36 <b>b</b>	3.10 <b>b</b>	2.70 <b>ab</b>	0.88 <b>a</b>
<i>Trans</i> -coumaric acid	1.18 <b>ab</b>	1.18 <b>ab</b>	0.78 <b>a</b>	0.76 <b>a</b>	1.52 <b>b</b>	1.17 <b>b</b>	1.63 <b>c</b>	0.48 <b>a</b>
<b>HCATE</b>								
<i>Trans</i> -caftaric acid	13.42 <b>b</b>	8.12 <b>ab</b>	7.27 <b>a</b>	5.62 <b>a</b>	7.85 <b>a</b>	6.43	8.65	9.62
<i>Cis</i> -coutaric acid	2.08 <b>b</b>	1.11 <b>a</b>	1.35 <b>ab</b>	0.71 <b>a</b>	1.77 <b>b</b>	1.01 <b>a</b>	2.53 <b>c</b>	1.92 <b>b</b>
<i>Trans</i> coutaric acid	5.01 <b>b</b>	1.80 <b>a</b>	1.56 <b>a</b>	0.67 <b>a</b>	1.18 <b>a</b>	0.76 <b>a</b>	1.66 <b>b</b>	2.60 <b>c</b>
<i>Trans</i> fertaric acid	1.54 <b>ab</b>	1.08 <b>a</b>	1.85 <b>bc</b>	1.84 <b>bc</b>	2.19 <b>c</b>	2.35 <b>b</b>	1.57 <b>a</b>	1.39 <b>a</b>
<b>FLAVANOLS</b>								
Catechin	1.47 <b>a</b>	3.48 <b>bc</b>	5.19 <b>d</b>	2.88 <b>ab</b>	4.35 <b>cd</b>	4.45	3.88	4.54
Epicatechin	2.28 <b>b</b>	0.69 <b>a</b>	0.92 <b>ab</b>	0.73 <b>a</b>	0.93 <b>ab</b>	0.91	1.12	0.29
<b>FLAVONOLS</b>								
Quercetin	0.07 <b>ab</b>	0.01 <b>a</b>	0.14 <b>ab</b>	0.18 <b>b</b>	0.04 <b>a</b>	0.10	0.02	0.15
Quercetin derivatives	0.77 <b>ab</b>	0.07 <b>a</b>	0.39 <b>ab</b>	0.30 <b>ab</b>	0.82 <b>b</b>	0.68	0.47	0.66
<b>PHENOLIC ALCOHOLS</b>								
Tyrosol	15.2	12.3	11.8	12.4	11.2	12.2	8.82	143.0
Tryptophol	3.76 <b>b</b>	1.42 <b>a</b>	1.38 <b>a</b>	1.91 <b>a</b>	1.18 <b>a</b>	1.63 <b>b</b>	0.61 <b>a</b>	1.48 <b>ab</b>

Values with different letter in the same row indicate statistically significant differences ( $p < 0.05$ ), and values without letter indicate no statistically significant differences.

n.d. Not detected

**Table S2.** Concentration of individual volatile compounds ( $\mu\text{g/L}$ ) identified and quantified in the white wines.

	PROTECTED DESIGNATION OF ORIGIN					GRAPE VARIETY		
	RD	BI	TO	CI	RU	VERDEJO	SAUVIGNONBLANC	MALVASIA
HIGHER ALCOHOLS								
1-propanol			32049	29807				
	20343 a	21556 a	ab	ab	37426 b	37921	32093	23053
Isobutanol	25468	23267	32340	25467				
	ab	ab	b	ab	16239 a	19895 a	16254 a	45250 b
1-butanol	178 a	711 abc	536 ab	883 bc	929 c	845	883	558
2-methyl-1-butanol	24938		28846					
	ab	27389 b	b	28293 b	22088 a	24368 a	21084 a	35748 b
3-methyl-1-butanol	153598	156644	174393	149647				
	ab	ab	b	ab	140460 a	145928 a	144190 a	190755 b
2-phenylethanol	19025	17591	18053					
	ab	ab	ab	20571 b	14866 a	17753 a	13575 a	16900 ab
ETHYL ESTERS								
Ethyl butyrate	421 ab	330 a	353 a	329 a	455 b	416	406	373
Ethyl isovalerate	47.0 c	35.1 c	13.4 a	38.4 c	24.8 b	26.5 b	25.5 b	8.2 a
Ethyl-2-methylbutyrate	25.5 b	20.7 b	7.4 a	21.9 b	11.2 a	13.4 b	12.3 ab	3.5 a
Ethyl hexanoate	644	745	631	694	811	736	809	667
			1375					
Ethyl octanoate	813 ab	807 a	ab	2440 b	1245 ab	1507	1304	1690
Ethyl decanoate	211 ab	192 a	534 bc	646 c	494 bc	523	478	684
ALCOHOL ACETATES								
Propyl acetate	14.0 a	18.3 a	49.9 b	15.5 a	56.4 b	44.7	52.6	56.4
Isobutyl acetate	22.3 a	24.0 a	75.4 c	30.4 a	55.8 b	47.6 a	64.7 b	89.3 c
Isoamyl acetate	751 a	904 a	3191 b	872 a	3722 b	2691.4 a	4194.8 b	3113.5 ab
Hexyl acetate	17.7 a	62.1 ab	123.6 b	35.2 a	187.0 c	109.1 a	242.8 b	139.2 a
β-phenethyl acetate	121ab	117 a	233 c	82 a	212 bc	164.8 a	215.3 a	326.7 b
ALCOHOLS C6								
1-hexanol	542 a	1161 b	1128 b	1309 b	1423 b	1154 a	1860 b	1156 a
Trans-3-hexenol	51.3 a	91.0 a	99.7 a	112.8 a	187.0 b	134 a	237 b	71 a
Cis-3-hexenol	67.4 a	132.6 ab	117.1 a	169.9 ab	186.91 b	136 a	256 b	142 a
TERPENES								
Linalool	123.6 c	59.7 b	29.0 a	34.9 a	32.7 a	28.9	40.2	32.3
α-Terpineol	19.4 c	12.2 bc	8.4 ab	2.6 a	4.0 a	4.15	4.89	8.90
β-citronellol	2.10 a	2.39 a	3.99 a	9.50 b	3.16 a	5.09	2.84	4.17
WHISKEY LACTONES								
Trans-whiskey lactone	46.7 b	17.9 ab	7.2 a	27.2 ab	13.8 a	21.8 b	0.84 a	2.15 a
Cis-whiskey lactone	58.2	28.2	10.4	29.8	18.5	28.5	0.14	0.52
VANILLIC DERIVATIVES								

Vanillin	24.7	33.3	43.5	27.2	25.5	28.9	28.5	42.0
Methyl vanillate	15.7 <b>bc</b>	6.6 <b>a</b>	10.9 <b>ab</b>	18.8 <b>c</b>	13.4 <b>bc</b>	14.2	13.7	10.4
Ethyl vanillate	15.4 <b>b</b>	10.5 <b>ab</b>	10.0 <b>ab</b>	9.0 <b>ab</b>	6.8 <b>a</b>	7.8 <b>ab</b>	7.1 <b>a</b>	11.0 <b>b</b>
Acetovanillone	25.1 <b>a</b>	30.0 <b>a</b>	68.5 <b>c</b>	66.7 <b>bc</b>	51.6 <b>b</b>	61.9 <b>b</b>	46.1 <b>a</b>	65.3 <b>b</b>
<b>FURANIC DERIVATIVES</b>								
Furfural	168	205	179	253	175	271 <b>b</b>	52.8 <b>a</b>	19.2 <b>a</b>
5-Methylfurfural	15.8	25.7	39.2	26.7	21.0	40.0 <b>b</b>	2.76 <b>a</b>	1.85 <b>a</b>
Furfuryl alcohol	892 <b>a</b>	883 <b>a</b>	1668 <b>b</b>	943 <b>a</b>	1224 <b>a</b>	1291 <b>ab</b>	1051 <b>a</b>	1803 <b>b</b>
<b>POSITIVE VOLATILE PHENOLS</b>								
Guaiacol	11.9 <b>b</b>	10.9 <b>b</b>	6.5 <b>b</b>	0.37 <b>a</b>	0.27 <b>a</b>	1.76 <b>a</b>	0.13 <b>a</b>	6.28 <b>b</b>
Eugenol	14.2 <b>b</b>	6.5 <b>ab</b>	3.6 <b>a</b>	5.8 <b>ab</b>	4.7 <b>a</b>	5.91	2.74	1.33
<i>Trans</i> -isoeugenol	9.0 <b>ab</b>	8.5 <b>ab</b>	16.5 <b>ab</b>	n.d. <b>a</b>	22.8 <b>b</b>	22.6 <b>b</b>	4.5 <b>a</b>	17.2 <b>ab</b>
Syringol	4.68 <b>ab</b>	5.03 <b>b</b>	2.52 <b>a</b>	6.62 <b>bc</b>	7.72 <b>c</b>	7.24 <b>b</b>	5.41 <b>ab</b>	2.35 <b>a</b>
4-methyl-syringol	25.9 <b>c</b>	12.8 <b>bc</b>	14.8 <b>bc</b>	1.9 <b>ab</b>	1.3 <b>a</b>	5.82 <b>ab</b>	0.69 <b>a</b>	7.92 <b>b</b>
4-allyl syringol	10.3 <b>ab</b>	13.2 <b>b</b>	2.7 <b>a</b>	8.6 <b>ab</b>	7.6 <b>ab</b>	7.23 <b>b</b>	6.72 <b>b</b>	2.37 <b>a</b>
<b>FATTY ACIDS</b>								
Isobutyric acid	713 <b>ab</b>	591 <b>a</b>	1375 <b>c</b>	1417 <b>c</b>	988 <b>b</b>	1155	1226	1004
Butyric acid	1244 <b>ab</b>	1049 <b>a</b>	1550 <b>b</b>	1695 <b>bc</b>	1931 <b>c</b>	1859	1802	1427
Isovaleric acid	398 <b>ab</b>	397 <b>a</b>	566 <b>c</b>	552 <b>bc</b>	497 <b>abc</b>	518	549	495
			3922					
Hexanoic acid	4075 <b>ab</b>	3746 <b>a</b>	<b>ab</b>	4714 <b>bc</b>	5144 <b>c</b>	4872	4805	4077
Octanoic acid	3969 <b>ab</b>	3612 <b>a</b>	4162 <b>b</b>	3959 <b>ab</b>	4135 <b>b</b>	4076	4049	4466
Decanoic acid	2191 <b>b</b>	1798 <b>ab</b>	1554 <b>a</b>	1753 <b>ab</b>	2124 <b>b</b>	1961	1857	1822
Dodecanoic acid	61.6 <b>b</b>	45.0 <b>ab</b>	31.4 <b>a</b>	25.9 <b>a</b>	50.5 <b>b</b>	43.4	39.2	37.0
<b>ALDEHYDES</b>								
Isobutyraldehyde	7.9 <b>ab</b>	9.1 <b>ab</b>	12.8 <b>b</b>	12.6 <b>b</b>	7.1 <b>a</b>	10.3	6.3	11.6
2-methylbutanal	2.75 <b>ab</b>	2.73 <b>ab</b>	3.11 <b>b</b>	2.40 <b>ab</b>	1.73 <b>a</b>	2.36	1.64	2.43
3-methylbutanal	10.9 <b>ab</b>	8.8 <b>a</b>	18.5 <b>b</b>	17.5 <b>b</b>	16.4 <b>b</b>	16.9	17.4	17.7
<b>NEGATIVE VOLATILE PHENOLS</b>								
4-ethylguaicol	3.93 <b>b</b>	5.64 <b>c</b>	0.78 <b>a</b>	0.35 <b>a</b>	0.31 <b>a</b>	0.37 <b>a</b>	0.19 <b>a</b>	1.37 <b>b</b>
4-ethylphenol	1.53 <b>ab</b>	8.43 <b>b</b>	1.50 <b>ab</b>	n.d. <b>a</b>	n.d. <b>a</b>	0.10 <b>a</b>	0.03 <b>a</b>	2.80 <b>b</b>
4-vinylguaicol	119 <b>a</b>	131 <b>a</b>	435 <b>b</b>	280 <b>ab</b>	249 <b>a</b>	330 <b>b</b>	165 <b>a</b>	437 <b>b</b>
4-vinylphenol	234 <b>ab</b>	258 <b>b</b>	642 <b>c</b>	39 <b>a</b>	33 <b>a</b>	140 <b>a</b>	28.9 <b>a</b>	807 <b>b</b>
<b>SULPHUR COMPOUNDS</b>								
Methyl thioacetate	3.78 <b>ab</b>	2.53 <b>a</b>	4.87 <b>b</b>	5.27 <b>b</b>	3.13 <b>a</b>	4.00	3.30	4.87
Dimethyl disulfide	6.10 <b>b</b>	5.87 <b>b</b>	9.19 <b>c</b>	1.37 <b>a</b>	1.25 <b>a</b>	2.47 <b>a</b>	1.32 <b>a</b>	12.1 <b>b</b>
Ethyl thioacetate	4.58 <b>a</b>	3.54 <b>a</b>	11.56 <b>b</b>	1.50 <b>a</b>	1.21 <b>a</b>	3.46 <b>a</b>	1.73 <b>a</b>	10.9 <b>b</b>
Methional	2.18 <b>a</b>	3.60 <b>a</b>	4.26 <b>a</b>	5.85 <b>ab</b>	7.62 <b>b</b>	6.66	7.1	4.10

Values with different letter in the same row indicate statistically significant differences ( $p < 0.05$ ), and values without letter indicate no statistically significant differences.

n.d. Not detected

**Table S3.** Concentration of individual low molecular weight phenolic compounds (mg/L) and volatile compounds ( $\mu\text{g/L}$ ) identified and quantified in the rosé wines.

	RD	BI	TO	CI
<b>HBA</b>				
Gallic acid	5.81 <b>a</b>	5.96 <b>a</b>	21.54 <b>b</b>	9.59 <b>a</b>
Protocatechuic acid	0.89 <b>ab</b>	0.80 <b>a</b>	1.10 <b>b</b>	0.84 <b>a</b>
Vanillic acid	0.30	0.62	0.48	0.29
Syringic acid	1.97 <b>a</b>	1.94 <b>a</b>	2.27 <b>a</b>	5.37 <b>b</b>
Ellagic acid	n.d.	n.d.	n.d.	n.d.
Ethyl gallate	0.58	1.46	3.41	1.54
<b>HCA</b>				
Caffeic acid	7.79 <b>b</b>	2.18 <b>a</b>	1.76 <b>a</b>	1.77 <b>a</b>
<i>Trans</i> -coumaric acid	3.35 <b>b</b>	1.67 <b>a</b>	1.29 <b>a</b>	1.28 <b>a</b>
<b>HCATE</b>				
<i>Trans</i> -caftaric acid	12.78 <b>ab</b>	9.17 <b>a</b>	22.45 <b>b</b>	12.40 <b>ab</b>
<i>Cis</i> -coutaric acid	2.44 <b>b</b>	1.15 <b>a</b>	2.40 <b>b</b>	2.70 <b>b</b>
<i>Trans</i> coutaric acid	3.42 <b>ab</b>	1.80 <b>a</b>	5.34 <b>b</b>	4.36 <b>b</b>
<i>Trans</i> fertaric acid	1.83 <b>b</b>	1.04 <b>a</b>	2.25 <b>c</b>	2.21 <b>c</b>
<b>FLAVANOLS</b>				
Catechin	5.50	7.26	5.08	6.22
Epicatechin	2.46	4.76	2.46	3.17
<b>FLAVONOLS</b>				
Quercetin	0.32 <b>ab</b>	0.13 <b>a</b>	0.08 <b>a</b>	0.43 <b>b</b>
Quercetin derivatives	0.40 <b>a</b>	0.26 <b>a</b>	0.84 <b>a</b>	1.83 <b>b</b>

Values with different letter in the same row indicate statistically significant differences ( $p < 0.05$ ), and values without letter indicate no statistically significant differences.

n.d. Not detected

**Table S4.** Concentration of individual volatile compounds (µg/L) identified and quantified in the rosé wines.

	<b>RD</b>	<b>BI</b>	<b>TO</b>	<b>CI</b>
<b>HIGHER ALCOHOLS</b>				
1-propanol	19865	29700	18997.5	28924
Isobutanol	23083	24550	33883	23609
1-butanol	408 <b>a</b>	933 <b>b</b>	583 <b>ab</b>	650 <b>ab</b>
2-methyl-1-butanol	29583	29667	31450	26758
3-methyl-1-butanol	191163 <b>ab</b>	177300 <b>a</b>	215633 <b>b</b>	172851 <b>a</b>
2-phenylethanol	25103	18366	21511	22325
<b>ETHYL ESTERS</b>				
Ethyl butyrate	365 <b>ab</b>	409 <b>ab</b>	460 <b>b</b>	353 <b>a</b>
Ethyl isovalerate	20.5 <b>ab</b>	28.5 <b>b</b>	14.5 <b>a</b>	16.1 <b>a</b>
Ethyl-2-methylbutyrate	8.8 <b>ab</b>	15.7 <b>b</b>	7.7 <b>a</b>	8.5 <b>a</b>
Ethyl hexanoate	679	721	798	715
Ethyl octanoate	1011	1034	976	935
Ethyl decanoate	351	279	178	288
<b>ALCOHOL ACETATES</b>				
Propyl acetate	28	35	47.3	31.5
Isobutyl acetate	50 <b>a</b>	255 <b>ab</b>	447 <b>b</b>	130 <b>a</b>
Isoamyl acetate	3683 <b>b</b>	2360 <b>ab</b>	1660 <b>a</b>	2225 <b>ab</b>
Hexyl acetate	61.3	112.2	85.5	147.1
β-phenethyl acetate	553 <b>b</b>	196 <b>a</b>	214 <b>a</b>	268 <b>a</b>
<b>ALCOHOLS C6</b>				
1-hexanol	1048 <b>a</b>	962 <b>a</b>	1948 <b>b</b>	1623 <b>b</b>
<i>Trans</i> -3-hexenol	45	58.7	58.3	43.3
<i>Cis</i> -3-hexenol	256 <b>b</b>	99 <b>a</b>	187 <b>ab</b>	255 <b>b</b>
<b>TERPENES</b>				
Linalool	42.3 <b>a</b>	35.2 <b>a</b>	112 <b>a</b>	427 <b>b</b>
α-Terpineol	3.00	5.33	9.50	4.50
β-citronellol	3.25	3.00	9.00	5.70
<b>WHISKEY LACTONES</b>				
<i>Trans</i> -whiskey lactone	7.3 <b>a</b>	8.5 <b>a</b>	42.0 <b>a</b>	163 <b>b</b>
<i>Cis</i> -whiskey lactone	5.0 <b>a</b>	3.7 <b>a</b>	13.3 <b>a</b>	442 <b>b</b>
<b>VANILLIC DERIVATIVES</b>				

Vanillin	3.5 <b>a</b>	6.67 <b>a</b>	9.5 <b>a</b>	118 <b>b</b>
Methyl vanillate	7.0 <b>a</b>	7.83 <b>a</b>	16.0 <b>a</b>	132 <b>b</b>
Ethyl vanillate	15.3 <b>a</b>	38.3 <b>a</b>	61.0 <b>a</b>	272 <b>b</b>
Acetovanillone	19.3 <b>a</b>	16.3 <b>a</b>	41.0 <b>a</b>	144 <b>b</b>
<b>FURANIC DERIVATIVES</b>				
Furfural	46.5	76.5	19.3	228
5-Methylfurfural	1.75	2.17	1.25	27.5
Furfuryl alcohol	1173 <b>ab</b>	693 <b>a</b>	1563 <b>b</b>	816 <b>a</b>
<b>POSITIVE VOLATILE PHENOLS</b>				
Guaiacol	3.0	2.50	1.25	12.5
Eugenol	2.75 <b>a</b>	1.67 <b>a</b>	7.0 <b>a</b>	95.0 <b>b</b>
<i>Trans</i> -isoeugenol	3.5 <b>a</b>	5.67 <b>a</b>	1.00 <b>a</b>	54.5 <b>b</b>
Syringol	3.25 <b>a</b>	1.83 <b>a</b>	3.50 <b>a</b>	49.6 <b>b</b>
4-methyl-syringol	3.00	3.67	0.50	17.2
4-allyl syringol	12.8 <b>a</b>	20.0 <b>a</b>	5.0 <b>a</b>	65.6 <b>b</b>
<b>FATTY ACIDS</b>				
Isobutyric acid	806	654	554	574
Butyric acid	1166	1211	1221	958
Isovaleric acid	400	416	322	313
Hexanoic acid	3609	3415	3573	3145
Octanoic acid	3819	3575	3338	3546
Decanoic acid	1949 <b>b</b>	2015 <b>ab</b>	1464 <b>ab</b>	1064 <b>a</b>
Dodecanoic acid	48.3	50.3	40.8	56.2
<b>ALDEHYDES</b>				
Isobutyraldehyde	6.00 <b>a</b>	10.7 <b>b</b>	8.50 <b>ab</b>	7.80 <b>ab</b>
2-methylbutanal	1.25 <b>a</b>	3.33 <b>b</b>	2.00 <b>ab</b>	2.7 <b>b</b>
3-methylbutanal	13.6 <b>ab</b>	10.5 <b>a</b>	13.3 <b>ab</b>	16.5 <b>b</b>
<b>NEGATIVE VOLATILE PHENOLS</b>				
4-ethylguaicol	0.25	0.17	0.50	6.30
4-ethylphenol	1.50	1.17	2.25	4.60
4-vinylguaiaicol	12.8 <b>a</b>	19.7 <b>a</b>	19.3 <b>a</b>	155 <b>b</b>
4-vinylphenol	30.5	62.5	2.00	17.5
<b>SULPHUR COMPOUNDS</b>				
Methyl thioacetate	5.54 <b>b</b>	2.43 <b>a</b>	4.3 <b>ab</b>	3.11 <b>ab</b>
Dimethyl disulfide	1.9 <b>a</b>	5.77 <b>b</b>	4.7 <b>b</b>	4.1 <b>ab</b>

Ethyl thioacetate	3.43	4.18	4.69	5.34
Methional	5.01	2.22	5.36	4.68

Values with different letter in the same row indicate statistically significant differences ( $p < 0.05$ ), and values without letter indicate no statistically significant differences.

n.d. Not detected