

# Supplementary Materials

**Table S1.** Total phenolic contents (FC in mgGAE/L) and antioxidant capacity determined by DPPH, ABTS, ORAC, FRAP and ESR for the six grapes pomaces in two sample dry weights of 5 and 10 g. In all cases the extraction was made by maceration in a mixture of ethanol:water 50:50. GAE: Gallic Acid, AAS: Ascorbic Acid; TE: Trolox Equivalent. ND = not detected.

Sample name	Dry Weight (g)	FC mgGAE/L	DPPH (mgAAS/L)	ABTS (mgAAS/L)	ORAC (mM TE)	FRAP ( $\mu$ g TE/mL)	ESR (%)
Tannat 1	5	2747,74 $\pm$ 37,78	39.9 $\pm$ 2.2	46.00 $\pm$ 2.02	18.97 $\pm$ 2.47	133.46 $\pm$ 1.21	33.4 $\pm$ 1.51
Tannat 1	10	4895,60 $\pm$ 43,26	74.1 $\pm$ 4.3	67.80 $\pm$ 1.25	19.52 $\pm$ 3.26	305.74 $\pm$ 2.04	59.2 $\pm$ 1.67
Tannat B	5	3622,18 $\pm$ 75,47	60.0 $\pm$ 2.3	41.00 $\pm$ 1.73	22.9 $\pm$ 4.93	173.81 $\pm$ 1.37	94.9 $\pm$ 2.11
Tannat B	10	6045,38 $\pm$ 37,09	87.0 $\pm$ 2.7	64.10 $\pm$ 2.19	24.6 $\pm$ 0.14	323.58 $\pm$ 2.01	85.8 $\pm$ 1.08
Tannat 2	5	3206,63 $\pm$ 65,03	44.8 $\pm$ 7.9	35.50 $\pm$ 1.47	19.32 $\pm$ 5.14	152.86 $\pm$ 2.11	50.2 $\pm$ 1.13
Tannat 2	10	5234,67 $\pm$ 30,89	69.7 $\pm$ 1.1	48.30 $\pm$ 0.48	20.45 $\pm$ 4.03	273.92 $\pm$ 1.35	67.5 $\pm$ 2.01
Tannat 3	5	1982,92 $\pm$ 10,04	24.2 $\pm$ 1.2	42.00 $\pm$ 0.05	19.37 $\pm$ 0.74	45.77 $\pm$ 1.14	76.4 $\pm$ 1.17
Tannat 3	10	2696,75 $\pm$ 16,59	33.5 $\pm$ 3.8	32.80 $\pm$ 1.04	20.24 $\pm$ 4.81	108.63 $\pm$ 2,03	68.1 $\pm$ 1.31
Tannat 4	5	1984,19 $\pm$ 36,60	34.1 $\pm$ 8.1	32.40 $\pm$ 0.71	11.31 $\pm$ 1.21	76.56 $\pm$ 1.10	90.2 $\pm$ 1.84
Tannat 4	10	1996,94 $\pm$ 25,69	26.5 $\pm$ 3.4	37.80 $\pm$ 7.83	9.72 $\pm$ 1.01	85.35 $\pm$ 1.27	67.3 $\pm$ 1.95
Cabernet-Franc	5	436,46 $\pm$ 19,53	8.6 $\pm$ 3.9	18.40 $\pm$ 8.78	17.34 $\pm$ 2.74	ND	25.7 $\pm$ 1.07
Cabernet-Franc	10	630,21 $\pm$ 35,99	10.6 $\pm$ 7.1	17.00 $\pm$ 1.98	11.09 $\pm$ 1.45	3.36 $\pm$ 0.43	66.5 $\pm$ 1.32