

Table S1. Two-way analysis of variance (ANOVA) of the phenolic composition of Merlot wines of the different harvest and microwave treatments at pressing. Averages followed by the standard error of the mean (SEM) ($n = 3$).

Harvest Treatment	Microwave Treatment	Anthocyanins (mg/L)	SPP	LPP	TPP	Tannins (mg/L CE)	Total Phenolics (mg/L CE)
First harvest	Control	308.76 a ^a	0.55 a	0.41 a	0.96 a	520.17 a	1371.13 a
	MW	392.26 b	0.81 c	0.51 ab	1.32 b	673.45 b	1872.25 b
Second harvest	Control	392.69 b	0.64 ab	0.67 b	1.32 b	541.86 a	1488.24 a
	MW	392.63 b	0.75 bc	0.67 b	1.42 b	643.54 b	1769.68 b
Third harvest	Control	388.58 b	0.98 d	1.40 c	2.38 c	770.93 c	1824.88 b
	MW	375.73 b	1.12 e	1.57 c	2.69 d	845.67 d	2056.53 c
ANOVA factors and interactions							
Harvest treatment (H)		0.0848 ^b	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001
Microwave treatment (MW)		0.1305	0.0006	0.1101	0.0045	<0.0001	<0.0001
H × M interaction		0.0382	0.2298	0.3617	0.3420	0.1876	0.0649

^a Means followed by different letters within the same column indicate significant differences for Fisher's LSD test and $p < 0.05$. ^b Significant p values ($p < 0.05$) are shown in bold fonts.

Table S2. Two-way analysis of variance (ANOVA) of the phenolic composition of Merlot wines of the different harvest and microwave treatments at 150 days' post-crush. Averages followed by the standard error of the mean (SEM) ($n = 3$).

Harvest Treatment	Microwave Treatment	Anthocyanins (mg/L)	SPP	LPP	TPP	Tannins (mg/L CE)	Total Phenolics (mg/L CE)
First harvest	Control	206.19 a	0.60 a	1.04 a	1.64 a	503.43 a	1555.16 a
	MW	241.53 ab	0.82 b	1.38 bc	2.21 b	691.03 c	2080.63 c
Second harvest	Control	244.83 ab	0.94 bc	1.52 bc	2.46 b	583.20 b	1613.27 a
	MW	269.59 b	1.04 c	1.35 b	2.40 b	655.31 c	1854.08 b
Third harvest	Control	335.32 c	1.31 d	1.62 c	2.92 c	717.37 c	1880.31 b
	MW	292.23 bc	1.38 d	1.94 d	3.31 d	802.19 d	2078.40 c
ANOVA factors and interactions							
Harvest treatment (H)		0.0019	<0.0001	<0.0001	<0.0001	<0.0001	0.0024
Microwave treatment (MW)		0.7263	0.0073	0.0301	0.0013	<0.0001	<0.0001
H × M interaction		0.1317	0.3249	0.0158	0.0093	0.0294	0.0226

^a Means followed by different letters within the same column indicate significant differences for Fisher's LSD test and $p < 0.05$. ^b Significant p values ($p < 0.05$) are shown in bold fonts.

Table S3. UV–VIS data and retention time of quantified anthocyanins in Merlot wines of the different harvest and microwave treatments at bottling.

Peak #	Compound	Retention Time (min)	UV-Vis Max (nm) (sh, shoulder)	ESI-MS/MS (m/z) (Molecular Ion; Product Ions)
1	malvidin-3-glucoside-catechin adduct	5.54	280, 531	781; 619, 467, 373
2	delphinidin-3-glucoside	7.18	277, 298 sh, 346, 440 sh, 524	465; 303
3	cyanidin-3-glucoside	8.69	280, 292 sh, 325 sh, 380 sh, 440 sh, 517	449; 287
4	petunidin-3-glucoside	10.06	276, 298 sh, 348, 440 sh, 527	479; 317
5	10-carboxy-pyranopetunidin-3-glucoside	11.12	269, 298, 370, 485 sh, 510	547; 385
6	peonidin-3-glucoside	11.56	280, 292 sh, 325 sh, 380 sh, 440 sh, 518	463; 301
7	malvidin-3-glucoside	12.56	276, 298 sh, 348, 440 sh, 528	493; 331
8	10-carboxy-pyranopetunidin-3-glucoside	13.21	276, 294 sh, 354, 485 sh, 505	531; 369
9	delphinidin-3-(6''-acetyl)glucoside	13.86	277, 298 sh, 349, 440 sh, 526	507; 303
10	10-carboxy-pyranomalvidin-3-glucoside	14.10	269, 299, 371, 486 sh, 511	561; 399
11	10-carboxy-pyranomalvidin-3-(6''-acetyl)glucoside	14.86	270, 300, 371, 487 sh, 514	603; 399
12	cyanidin-3-(6''-acetyl)glucoside	15.22	440 sh, 519	491; 287
13	malvidin-3-glucoside-ethyl-catechin adduct	15.55	276, 537	809; 357

14	10-H-pyranopeonidin-3-(6''-acetyl)glucoside	16.22	486 sh, 539	529; 325
15	petunidin-3-(6''-acetyl)glucoside	16.67	276, 298 sh, 349, 440 sh, 529	521; 317
16	delphinidin-3-(6''-p-coumaroyl)glucoside	19.47	282, 298 sh, 316 sh, 440 sh, 530	611; 303
17	peonidin-3-(6''-acetyl)glucoside	20.05	280, 330, 380sh, 440 sh, 519	505; 301
18	malvidin-3-(6''-acetyl)glucoside	21.23	278, 298 sh, 349, 440 sh, 529	535; 331
19	cyanidin-3-(6''-p-coumaroyl)glucoside	25.07	283, 313, 440 sh, 522	595; 287
20	malvidin-3-(6''-caffeoyl)glucoside	26.19	281, 298 sh, 333, 440 sh, 529	655; 331
21	petunidin-3-(6''-p-coumaroyl)glucoside	27.36	282, 298 sh, 316 sh, 440 sh, 531	625; 317
22	malvidin-3-(6''-p-coumaroyl)glucoside <i>cis</i>	27.79	280, 296 sh, 306 sh, 440 sh, 535	639; 331
23	peonidin-3-(6''-p-coumaroyl)glucoside	29.78	283, 313, 440 sh, 521	609; 301
24	malvidin-3-(6''-p-coumaroyl)glucoside <i>trans</i>	30.38	284, 298 sh, 316 sh, 440 sh, 532	639; 331
25	10-hydroxyphenyl-pyranomalvidin-3-glucoside	32.12	263, 295, 337, 415 sh, 475 sh, 504	609; 447
26	10-methoxy-hydroxyphenyl-pyranomalvidin-3-glucoside	32.97	263, 277 sh, 300, 420 sh, 485 sh, 513	639; 477