

1 **Supplementary material**

2 **Table 1: Determination of the extracts' total phenolic content per grape variety**

mg GA/g GP	SB	S	CF	CS
TL-BD	0.06 ± 0.02	0.13 ± 0.09	0.13 ± 0.06	0.11 ± 0.05
W-BD	13.2 ± 2.12	11.7 ± 1.88	14.2 ± 4.53	10.26 ± 2.87
EtOH	9.88 ± 1.29	9.43 ± 3.27	9.24 ± 2.55	6.59 ± 2.06
W	3.86 ± 0.19	4.6 ± 2.44	7.82 ± 4.52	6.16 ± 4.04
Hex	0.01 ± 0.001	0.02 ± 0.02	0.04 ± 0.03	0.01 ± 0.01

3 results are expressed as mean ± st. deviation of three independent experiments  
GA, gallic acid; GP, grape pomace; TL-BD, total lipid phase-Bligh Dyer; W-BD, water phase-Bligh Dyer; EtOH, 80% ethanol; W, water phase; Hex, hexane; SB, Sour Black; S, Syrah; CF, Cabernet Franc; CS, Cabernet Sauvignon  
One-way Anova, Post Hoc Bonferroni, there were no significant differences between the different varieties of the same extraction method

3

4 **Table 2: Individual anthocyanins content (µg/g of GP) for each extract per grape**  
5 **variety.**

µg/g GP	Del-3- <i>O</i> -glu	Cy-3- <i>O</i> -glu	Pet-3- <i>O</i> -glu	Pel-3- <i>O</i> -glu	Pe-3- <i>O</i> -glu	Mal-3- <i>O</i> -glu	
TL-BD	SB	0.001 ± 0.00 <sup>a</sup>	0.02 ± 0.00 <sup>a</sup>	0.007 ± 0.00 <sup>a</sup>	0.02 ± 0.00 <sup>a</sup>	0.007 ± 0.00 <sup>a</sup>	0.74 ± 0.27 <sup>a</sup>
	S	0.001 ± 0.00 <sup>a</sup>	0.04 ± 0.00 <sup>b</sup>	0.04 ± 0.04 <sup>a</sup>	0.04 ± 0.00 <sup>b</sup>	0.07 ± 0.07 <sup>a</sup>	1.84 ± 1.38 <sup>a</sup>
	CF	0.019 ± 0.01 <sup>a</sup>	0.04 ± 0.00 <sup>b</sup>	0.13 ± 0.12 <sup>a</sup>	0.04 ± 0.00 <sup>b</sup>	0.09 ± 0.05 <sup>a</sup>	1.973 ± 1.70 <sup>a</sup>
	CS	0.03 ± 0.02 <sup>a</sup>	0.04 ± 0.00 <sup>b</sup>	0.10 ± 0.01 <sup>a</sup>	0.04 ± 0.00 <sup>b</sup>	0.08 ± 0.03 <sup>a</sup>	3.60 ± 1.19 <sup>a</sup>
W-BD	SB	1.45 ± 0.72 <sup>a</sup>	0.30 ± 0.01 <sup>a</sup>	5.91 ± 0.69 <sup>a</sup>	0.30 ± 0.01 <sup>a</sup>	2.38 ± 0.56 <sup>a</sup>	51.33 ± 31.45 <sup>a</sup>
	S	2.65 ± 1.44 <sup>a</sup>	0.63 ± 0.05 <sup>b</sup>	9.75 ± 3.56 <sup>a</sup>	0.59 ± 0.00 <sup>b</sup>	6.76 ± 2.05 <sup>b</sup>	143.9 ± 36.40 <sup>b</sup>
	CF	2.92 ± 0.36 <sup>a</sup>	1.24 ± 0.15 <sup>c</sup>	10.04 ± 0.52 <sup>a</sup>	0.81 ± 0.02 <sup>c</sup>	5.77 ± 0.28 <sup>b</sup>	115.36 ± 7.73 <sup>ab</sup>
	CS	9.70 ± 2.70 <sup>b</sup>	0.70 ± 0.06 <sup>a</sup>	17.73 ± 3.96 <sup>b</sup>	0.70 ± 0.06 <sup>d</sup>	5.25 ± 1.45 <sup>b</sup>	200.9 ± 37.36 <sup>b</sup>
EtOH	SB	3.68 ± 0.50 <sup>a</sup>	0.30 ± 0.17 <sup>a</sup>	12.14 ± 1.66 <sup>a</sup>	0.20 ± 0.00 <sup>a</sup>	4.20 ± 0.97 <sup>a</sup>	192.39 ± 32.4 <sup>a</sup>
	S	6.67 ± 0.28 <sup>a</sup>	0.60 ± 0.17 <sup>a</sup>	43.13 ± 10.9 <sup>b</sup>	0.40 ± 0.00 <sup>ab</sup>	21.93 ± 3.21 <sup>bc</sup>	513.6 ± 49.89 <sup>b</sup>
	CF	17.07 ± 4.07 <sup>b</sup>	1.68 ± 0.12 <sup>b</sup>	89.07 ± 9.23 <sup>c</sup>	1.91 ± 0.20 <sup>b</sup>	26.25 ± 2.60 <sup>b</sup>	671.2 ± 56.32 <sup>c</sup>
	CS	25.10 ± 3.57 <sup>c</sup>	0.82 ± 0.38 <sup>a</sup>	61.55 ± 10.67 <sup>b</sup>	1.60 ± 1.04 <sup>ab</sup>	17.02 ± 1.75 <sup>c</sup>	770.2 ± 18.94 <sup>c</sup>
W	SB	0.21 ± 0.02 <sup>a</sup>	0.26 ± 0.03 <sup>a</sup>	1.66 ± 0.08 <sup>a</sup>	0.26 ± 0.03 <sup>a</sup>	0.98 ± 0.07 <sup>a</sup>	38.42 ± 6.27 <sup>a</sup>

S	0.27 ± 0.22 <sup>a</sup>	0.42 ± 0.08 <sup>ab</sup>	2.21 ± 0.36 <sup>a</sup>	0.42 ± 0.08 <sup>b</sup>	1.96 ± 0.45 <sup>b</sup>	61.01 ± 3.21 <sup>a</sup>
CF	2.92 ± 0.36 <sup>b</sup>	0.58 ± 0.06 <sup>b</sup>	10.04 ± 0.52 <sup>b</sup>	0.58 ± 0.06 <sup>c</sup>	5.77 ± 0.28 <sup>c</sup>	115.3 ± 7.73 <sup>b</sup>
CS	0.81 ± 0.14 <sup>a</sup>	0.59 ± 0.12 <sup>b</sup>	4.20 ± 0.42 <sup>c</sup>	0.70 ± 0.01 <sup>c</sup>	2.37 ± 0.36 <sup>b</sup>	100 ± 13.92 <sup>b</sup>

results are expressed as mean ± st. deviation of three independent experiments

GP, grape pomace; Del-3-*O*-glu, Delphinidin-3-*O*-glucoside; Cy-3-*O*-glu, Cyanidin-3-*O*- glucoside; Pet-3-*O*-glu, Petunidin-3-*O*-glucoside; Pel-3-*O*-glu, Pelargonidin-3-*O*- glucoside; Pe-3-*O*-glu, Peonidin-3-*O*- glucoside; Mal-3-*O*-glu, Malvidin-3-*O*-glucoside; TL-BD, total lipoid phase-Bligh Dyer; W-BD, water phase-Bligh Dyer; EtOH, 80% ethanol; W, water phase; SB, Sour Black; S, Syrah; CF, Cabernet Franc; CS, Cabernet Sauvignon; nd, not detected

Different letters (a, b, c, d) indicate statistical significance between the varieties of the same extraction method and individual anthocyanin

6