Impact of Condensed Tannin and Sulfur Dioxide Addition on Acetaldehyde Accumulation and Anthocyanin Profile of Vitis vinifera L. Cv. Cabernet Sauvignon Wines During Alcoholic Fermentation

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Figure S1. HPLC chromatography of identified anthocyanins in Cabernet Sauvignon red wine.

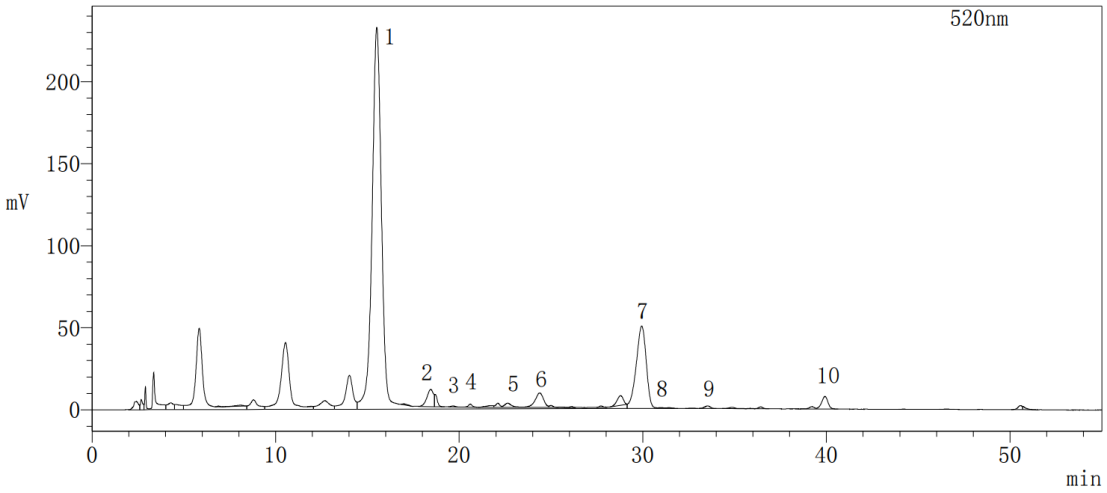


Figure S1. HPLC chromatography of identified anthocyanins in Cabernet Sauvignon red wine. Abbreviations: 1: Malvidin 3-O glucoside; 2: Vitisin A; 3: Vitisin B; 4: Malvidin 3-O-(6-O-acetyl)-glucoside-pyruvic acid; 5: Malvidin 3-O-glucoside-ethyl-catechin (1); 6: Malvidin 3-O-(6-O-acetyl)-glucoside-acetaldehyde; 7: Malvidin 3-O-(6-O-acetyl)-glucoside; 8: Malvidin 3-O-(6-O-p-coumaryl)-glucoside-pyruvic acid; 9: Malvidin 3-O-(6-O-caffeoyl)-glucoside; 10: Malvidin 3-O-(6-O-trans-p-coumaryl)-glucoside.