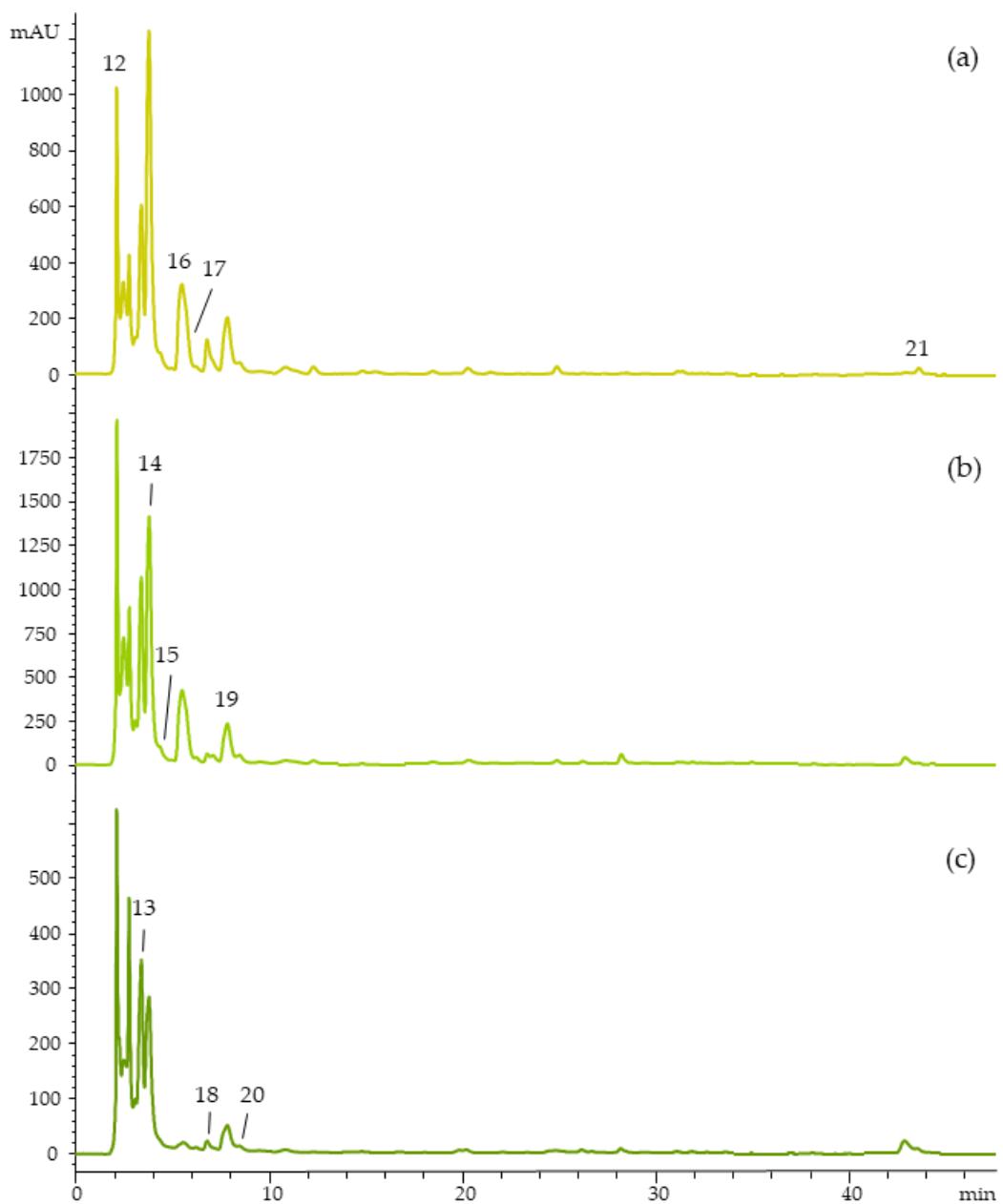


**Figure S1.** Flavonol profiles (HPLC DAD-chromatograms at 360 nm) in white wines made from Airén and novel grape genotypes: (a) Airén, (b) Albillito Dorado, (c) Montonera del Casar. Peak numbering is as in Table 1.



**Figure S2.** Hydroxycinnamic acid derivative profiles (HPLC DAD-chromatograms at 320 nm) in white wines made from Airén and novel grape genotypes: (a) Airén, (b) Albillo Dorado, (c) Montonera del Casar. Peak numbering is as in Table 1.

**Table S1.** Calibration data of commercial standards used for the quantification of flavonols and hydroxycinnamic acid derivatives in white wines made from Airén and novel grape genotypes.

Compound	Linear range (mg/L)	Linear curve	R <sup>2</sup>
Quercetin 3-glucoside	10 - 100	y = 0.0053 + 0.0009	0.9998
<i>trans</i> -Caftaric acid	5 - 100	y = 0.0033 - 0.2715	0.9996

**Table S2.** Physicochemical parameters, global phenolic composition and chromatic characteristics (mean value ± standard deviation, n=2) in white wines made from Airén and novel grape genotypes.

	Airén				Albillo Dorado				Montonera del Casar			
	2015		2016		2015		2016		2015		2016	
<b>Physicochemical parameters</b>												
Relative density	0.987	±	0.002 a	0.989	±	0.000 b	0.987	±	0.001 a	0.989	±	0.000 b
Alcoholic strength (%), v/v	12.35	±	0.03 ab	11.82	±	0.01 a	13.76	±	1.08 b	12.77	±	0.05 ab
Total acidity (g L <sup>-1</sup> )	3.74	±	0.01 a	3.97	±	0.20 a	3.79	±	0.03 a	4.58	±	0.13 b
pH	3.62	±	0.02 a	3.49	±	0.01 a	3.54	±	0.08 a	3.55	±	0.01 a
Volatile acidity (g L <sup>-1</sup> )	0.23	±	0.03 a	0.28	±	0.03 a	0.43	±	0.01 b	0.28	±	0.00 a
Total SO <sub>2</sub> (mg L <sup>-1</sup> )	141.00	±	5.66 c	169.00	±	1.41 d	130.00	±	2.83 bc	104.00	±	2.83 a
Glucose + Fructose (g L <sup>-1</sup> )	0.24	±	0.01 c	0.22	±	0.01 ab	0.20	±	0.00 ab	0.18	±	0.00 a
Malic acid (g L <sup>-1</sup> )	1.17	±	0.03 a	1.07	±	0.01 a	1.02	±	0.28 a	1.39	±	0.13 ab
Tartaric acid (g L <sup>-1</sup> )	1.26	±	0.03 a	1.23	±	0.08 a	1.60	±	0.13 a	1.73	±	0.19 a
Succinic acid (g L <sup>-1</sup> )	0.54	±	0.04 ab	0.40	±	0.03 a	0.66	±	0.12 b	0.57	±	0.03 ab
Citric acid (g L <sup>-1</sup> )	0.21	±	0.01 c	0.17	±	0.00 b	0.17	±	0.01 b	0.11	±	0.00 a
Glycerin (g L <sup>-1</sup> )	5.38	±	0.07 ab	5.11	±	0.03 a	6.63	±	0.23 e	5.75	±	0.14 c
<b>Polyphenols and color</b>												
Total polyphenols (g L <sup>-1</sup> ) <sup>1</sup>	0.41	±	0.06 a	0.35	±	0.02 a	0.40	±	0.05 a	0.34	±	0.02 a
Condensed tannins (mg L <sup>-1</sup> ) <sup>2</sup>	75.14	±	19.85 c	74.41	±	13.34 c	54.65	±	13.19 b	58.69	±	10.37 b
Lightness (L*)	99.32	±	0.00 a	99.15	±	0.07 a	98.70	±	0.26 a	98.65	±	0.00 a
Red-greenness (a*)	-0.83	±	0.05 c	-0.75	±	0.04 c	-0.99	±	0.02 bc	-1.03	±	0.01 bc
Yellow-blueness (b*)	4.27	±	0.32 a	3.96	±	0.08 a	5.43	±	0.44 b	6.33	±	0.24 bc
Chroma (C*)	4.35	±	0.30 a	4.03	±	0.07 a	5.52	±	0.43 b	6.42	±	0.23 bc
Hue angle (h*)	101.02	±	1.41 a	100.77	±	0.69 a	100.35	±	0.76 a	99.29	±	0.45 a

<sup>1</sup> As gallic acid equivalents. <sup>2</sup> As (-)-epicatechin equivalents. Different letters in the same row indicates that the values are significantly different (ANOVA, Student-Newman-Keuls test, p<0.05).

**Table S3.** Flavan-3-ol monomer, dimer and stilbene molar percentage and total concentration (mean value  $\pm$  standard deviation, n=2) in white wines made from Airén and novel grape genotypes.

Compounds	m/z pairs <sup>4</sup>	Airén				Albillo Dorado				Montonera del Casar			
		2015		2016		2015		2016		2015		2016	
<b>Flavan-3-ol monomers (mg L<sup>-1</sup>)<sup>1</sup></b>		16.47	$\pm$	1.41 c	15.80	$\pm$	0.59 c	7.91	$\pm$	1.95 b	14.05	$\pm$	0.21 c
(+)-Catechin	289/137; 289/164	56.18	$\pm$	1.07 a	56.60	$\pm$	0.04 a	55.23	$\pm$	1.34 a	53.77	$\pm$	1.07 a
(-)Epicatechin	289/137; 289/164	21.50	$\pm$	0.87 f	14.13	$\pm$	0.12 c	16.55	$\pm$	0.44 d	18.91	$\pm$	0.51 e
(-)Gallocatechin	305/109; 305/137	15.77	$\pm$	0.68 b	21.92	$\pm$	0.20 c	17.46	$\pm$	1.59 b	17.76	$\pm$	0.01 b
(-)Epigallocatechin	305/109; 305/137	1.40	$\pm$	0.11 a	1.81	$\pm$	0.05 b	1.80	$\pm$	0.16 b	2.06	$\pm$	0.16 b
(-)Epicatechin gallate	441/245; 441/289	0.04	$\pm$	0.02 a	0.06	$\pm$	0.00 a	0.28	$\pm$	0.07 ab	0.19	$\pm$	0.03 a
Monoglucosides	451/289; 451/245	5.12	$\pm$	0.61 a	5.48	$\pm$	0.07 a	8.68	$\pm$	0.41 a	7.32	$\pm$	0.38 a
<b>Flavan-3-ol dimers (mg L<sup>-1</sup>)<sup>2</sup></b>		13.00	$\pm$	3.17 b	10.12	$\pm$	1.87 b	2.17	$\pm$	0.12 a	4.93	$\pm$	0.92 a
Procyanidin B1	577/425; 577/407	36.05	$\pm$	2.90 a	60.26	$\pm$	1.28 b	60.98	$\pm$	1.30 b	64.03	$\pm$	1.18 b
Procyanidin B2	577/425; 577/407	7.28	$\pm$	0.92 a	7.58	$\pm$	0.26 a	15.25	$\pm$	0.55 a	14.61	$\pm$	0.35 a
Procyanidin B4	577/425; 577/407	30.51	$\pm$	4.10 c	11.63	$\pm$	0.65 b	2.71	$\pm$	1.01 a	2.57	$\pm$	0.04 a
Other dimers	577/425; 577/407	26.00	$\pm$	0.01 b	20.14	$\pm$	0.39 ab	20.04	$\pm$	1.07 ab	17.65	$\pm$	1.05 ab
Galloylated dimers	729/577; 729/289	0.16	$\pm$	0.06 a	0.39	$\pm$	0.03 a	1.02	$\pm$	0.24 b	1.14	$\pm$	0.26 b
<b>Stilbenes (mg L<sup>-1</sup>)<sup>3</sup></b>		0.19	$\pm$	0.00 b	0.13	$\pm$	0.02 ab	0.13	$\pm$	0.05 ab	0.32	$\pm$	0.02 c
cis-Resveratrol	227/143; 227/185	61.79	$\pm$	0.00 d	45.06	$\pm$	3.47 b	38.66	$\pm$	2.35 ab	38.55	$\pm$	1.83 ab
cis-Piceid	389/227; 227/185	28.58	$\pm$	0.21 a	36.55	$\pm$	3.52 b	35.82	$\pm$	0.22 b	42.94	$\pm$	0.69 c
trans-Piceid	389/227; 227/185	9.63	$\pm$	0.22 a	18.40	$\pm$	0.05 bc	25.51	$\pm$	2.13 d	18.51	$\pm$	1.15 bc

<sup>1</sup> As (+)-catechin equivalents. <sup>2</sup> As procyanidin B1 equivalents. <sup>3</sup> As trans-resveratrol equivalents. <sup>4</sup> Mass transition pairs data for MRM scan used in the identification of the compounds. Abbreviations: ND, not detected. Different letters in the same row indicates that the values are significantly different (ANOVA, Student-Newman-Keuls test, p<0.05).