Supplemental Data for:

Medina-Trujillo L, Matias-Guiu P, López-Bonillo F, Canals JM and Zamora F. 2017.
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Am J Enol Vitic 68:485-495. doi: 10.5344/ajev.2017.17008.

Supplemental Table 1 Amino acid content of control wines, remainder wines, and foam wines.[a]

Amino acid composition (mg/L)	White wine						Rosé wine					
	Control wine		Remainder wine		Foam wine		Control wine		Remainder wine		Foam wine	
Ammonium	1.84 ± 0.41	A	1.87 ± 0.49	A	1.66 ± 0.05	A	1.90 ± 0.33	a	1.73 ± 0.06	a	1.63 ± 0.24	a
Aspartic acid	8.03 ± 0.84	A	7.98 ± 1.01	A	8.28 ± 0.18	A	10.43 ± 0.87	a	9.78 ± 0.22	a	9.71 ± 0.38	a
Glutamic acid	17.96 ± 2.25	A	17.61 ± 2.69	A	19.91 ± 0.32	A	18.73 ± 1.00	a	18.30 ± 0.20	a	18.13 ± 0.34	a
Asparagine	5.76 ± 0.67	A	5.66 ± 0.81	A	6.32 ± 0.12	A	7.67 ± 0.54	a	7.32 ± 0.07	a	7.41 ± 0.26	a
Serine	3.84 ± 0.44	A	3.80 ± 0.53	A	4.04 ± 0.09	A	5.39 ± 0.48	a	5.00 ± 0.08	a	5.03 ± 0.24	a
HO-Proline	5.83 ± 0.72	A	5.75 ± 0.88	A	6.23 ± 0.19	A	4.25 ± 0.29	ab	3.95 ± 0.08	a	4.65 ± 0.20	b
Glutamine	5.60 ± 0.78	A	5.50 ± 0.93	A	6.20 ± 0.12	A	6.77 ± 0.52	a	6.28 ± 0.09	a	6.49 ± 0.17	a
Histidine	1.59 ± 0.22	A	1.56 ± 0.26	A	1.75 ± 0.03	A	1.36 ± 0.14	a	1.28 ± 0.03	a	1.42 ± 0.04	a
Glycine	4.78 ± 0.62	A	4.71 ± 0.73	A	5.22 ± 0.10	A	5.85 ± 0.26	a	5.76 ± 0.05	a	5.71 ± 0.08	a
Threonine	3.42 ± 0.26	A	3.38 ± 0.30	A	3.64 ± 0.09	A	4.47 ± 0.29	a	4.92 ± 0.15	a	4.72 ± 0.22	a
β-alanine	3.69 ± 0.44	A	3.65 ± 0.53	A	3.93 ± 0.09	A	3.87 ± 0.32	a	3.67 ± 0.01	a	3.63 ± 0.23	a
Arginine	8.97 ± 1.25	A	8.75 ± 1.55	A	10.20 ± 0.62	A	14.11 ± 1.12	a	13.61 ± 0.25	a	12.88 ± 0.59	a
GABA	6.09 ± 0.77	A	5.98 ± 0.91	A	6.70 ± 0.08	A	7.28 ± 0.35	a	7.24 ± 0.09	a	7.21 ± 0.20	a
α-alanine	5.86 ± 0.73	A	5.72 ± 0.90	A	6.67 ± 0.28	A	8.51 ± 0.28	a	8.51 ± 0.08	a	8.12 ± 0.78	a
Proline	301.8 ± 35.4	A	300.0 ± 42.6	A	312.1 ± 5.6	A	228.2 ± 14.6	a	237.2 ± 4.8	a	229.6 ± 6.4	a
Tyrosine	4.02 ± 0.37	A	3.96 ± 0.44	A	4.38 ± 0.04	A	8.29 ± 0.37	a	8.11 ± 0.09	a	8.17 ± 0.19	a
Valine	6.81 ± 0.54	A	6.79 ± 0.64	A	6.93 ± 0.08	A	7.24 ± 0.63	a	7.52 ± 0.21	a	7.96 ± 0.59	a
Methionine	0.87 ± 0.15	A	0.87 ± 0.19	A	0.90 ± 0.12	A	1.47 ± 0.20	a	1.51 ± 0.03	a	1.42 ± 0.04	a
Cysteine	16.40 ± 2.05	A	16.39 ± 2.51	A	16.45 ± 0.56	A	20.18 ± 2.07	a	20.29 ± 2.90	a	18.16 ± 1.02	a
Isoleucine	3.88 ± 0.54	A	3.85 ± 0.65	A	4.08 ± 0.06	A	4.87 ± 0.34	a	4.68 ± 0.08	a	4.64 ± 0.21	a
Tryptophan	1.18 ± 0.15	A	1.19 ± 0.17	A	1.13 ± 0.04	A	1.25 ± 0.12	a	1.10 ± 0.04	a	1.15 ± 0.14	a
Leucine	12.45 ± 1.51	A	12.26 ± 1.82	A	13.52 ± 0.23	A	15.17 ± 1.12	a	14.56 ± 0.29	a	14.50 ± 0.66	a
Phenylalanine	9.87 ± 1.21	A	9.73 ± 1.45	A	10.70 ± 0.14	A	11.46 ± 0.61	a	11.12 ± 0.14	a	11.05 ± 0.42	a
Ornithine	3.79 ± 0.37	A	3.74 ± 0.43	A	4.03 ± 0.07	A	1.65 ± 0.10	a	1.70 ± 0.02	a	1.68 ± 0.07	a
Lysine	16.98 ± 2.16	A	16.73 ± 2.59	A	18.42 ± 0.30	A	20.01 ± 1.27	a	19.13 ± 0.28	a	19.03 ± 0.63	a
Total	461.34 ± 54.87	A	457.44 ± 66.02	A	483.44 ± 9.65	A	420.44 ± 28.23	a	424.24 ± 10.38	a	414.07 ± 14.37	a

[a]All data are expressed as the arithmetic mean of three replicates ± standard deviation. Different capital letters indicate the existence of statistically significant differences ($p < 0.05$) between samples of white wines. Different lowercase letters indicate the existence of statistically significant differences ($p < 0.05$) between samples of rosé wines.

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Supplemental Table 2 Biogenic amine content of control wines, remainder wines, and foam wines.[a]

Biogenic amines composition (mg/L)	White wine						Rosé wine					
	Control wine		Remainder wine		Foam wine		Control wine		Remainder wine		Foam wine	
Histamine	0.88 ± 0.06	A	0.88 ± 0.07	A	0.89 ± 0.03	A	1.19 ± 0.12	a	1.10 ± 0.01	a	1.19 ± 0.08	a
Agmatine	2.22 ± 0.38	A	2.19 ± 0.47	A	2.44 ± 0.11	A	2.99 ± 0.33	a	2.65 ± 0.10	a	2.62 ± 0.06	a
Tyramine	0.27 ± 0.02	A	0.27 ± 0.03	A	0.28 ± 0.01	A	0.27 ± 0.03	a	0.23 ± 0.08	a	0.29 ± 0.03	a
Putrescine	5.40 ± 0.71	A	5.31 ± 0.85	A	5.93 ± 0.07	A	4.33 ± 0.14	a	4.36 ± 0.06	a	4.35 ± 0.09	a
Cadaverine	0.27 ± 0.02	A	0.27 ± 0.03	A	0.28 ± 0.01	A	0.18 ± 0.02	a	0.17 ± 0.01	a	0.17 ± 0.01	a
Total	9.04 ± 1.20	A	8.90 ± 1.44	A	9.81 ± 0.22	A	8.95 ± 0.63	a	8.52 ± 0.27	a	8.62 ± 0.28	a

[a]All data are expressed as the arithmetic mean of three replicates ± standard deviation. Different capital letters indicate the existence of statistically significant differences ($p < 0.05$) between samples of white wines. Different lowercase letters indicate the existence of statistically significant differences ($p < 0.05$) between samples of rosé wines.