

Supplemental Data for:

Revilla, E., D. Carrasco, A. Benito, and R. Arroyo-García. 2010. Anthocyanin composition of several wild grape accessions. *Am. J. Enol. Vitic.* 61:536-543. doi: 10.5344/ajev.2010.09134.

Supplemental Table 1 Weight of 50 grapes and total sugar, pH, and acidity of must in samples collected in 2006, 2007, and 2008.

Accession	Weight of 50 grapes (g) ^a			Must total sugar (Brix) ^a			Must pH ^a			Must total acidity (g/L) ^a		
	2006	2007	2008	2006	2007	2008	2006	2007	2008	2006	2007	2008
BA-1.1	21.20	21.27	19.54	23.2	22.0	25.4	3.14	2.77	2.73	8.0	11.6	19.1
CA-4.1	18.30	24.03	26.36	24.2	19.0	23.8	3.08	2.63	2.83	7.2	17.1	15.4
CA-6.1	44.10	33.32	32.31	24.8	21.0	27.4	3.03	2.75	2.98	7.9	23.3	16.7
CA-10.3	ns	29.17	34.09	ns	24.2	25.3	ns	3.19	3.21	ns	5.9	7.9
CA-12.5	9.70	ns	17.80	nd	ns	27.1	nd	ns	2.60	nd	ns	23.1
CO-7.6	24.20	ns	31.36	27.6	ns	26.4	3.38	ns	2.96	5.2	ns	11.8
CR-1.3	28.70	25.20	25.68	26.2	24.8	27.0	3.66	2.98	3.05	7.0	10.1	14.6
FR-2.1	15.50	17.53	35.96	25.2	22.8	24.9	3.01	2.50	3.20	10.1	26.6	13.1
H-2.7	38.90	19.23	17.95	23.8	17.2	29.5	3.17	2.66	2.88	6.4	19.7	19.1
H-4.1	20.70	21.98	15.16	29.2	18.8	28.7	3.38	2.59	2.58	6.9	23.1	37.5
H-6.1	10.50	ns	22.60	nd	ns	25.1	nd	ns	2.69	nd	ns	20.4
LE-1.1	ns	23.54	21.46	ns	17.2	21.5	ns	2.64	3.01	ns	27.0	14.4
LE-1.2	24.10	22.08	20.12	22.8	15.4	22.2	3.77	2.72	3.04	5.3	24.2	14.6
LE-1.3	ns	22.97	25.80	ns	18.8	20.9	ns	2.68	3.00	ns	24.4	15.3
LE-1.6	ns	25.18	26.63	ns	17.4	20.3	ns	2.65	3.04	ns	26.3	17.1
MA-3.2	43.80	52.20	70.33	18.2	26.8	27.9	2.76	2.92	3.14	19.7	11.3	14.0
MA-3.9	56.00	55.17	57.14	27.6	25.8	26.5	3.64	3.01	3.03	3.8	9.0	11.4
NA-1.4	16.50	ns	13.64	25.6	ns	24.2	2.85	ns	2.60	13.8	ns	27.7
S-1.9	23.00	ns	23.14	22.6	ns	24.9	2.92	ns	2.82	10.8	ns	20.9
SE-3.2	22.40	19.07	24.22	30.8	25.6	27.0	3.45	3.16	2.85	7.1	9.9	14.1
SS-2.3	20.40	18.70	23.71	20.8	20.2	23.8	2.90	2.93	3.22	13.8	15.1	10.0

^ans: not sampled; nd: not determined (because of overripe samples).

Supplemental Table 2 Results of two-way analysis of variance for variables considered for describing the anthocyanin fingerprint of grapes.

Anthocyanin	Accession		Year	
	F ratio	p value	F ratio	p value
DpGl	6.24	0.0000	7.28	0.0026
CyGl	6.14	0.0000	8.73	0.0010
PtGl	8.87	0.0000	5.09	0.0122
PnGl	13.64	0.0000	2.30	0.1170
MvGl	4.85	0.0000	4.80	0.0153
DfGlAc	24.52	0.0000	1.51	0.2364
CyGlAc	20.53	0.0000	1.50	0.2392
PtGlAc	21.33	0.0000	0.48	0.6259
DfGlCm	30.21	0.0000	3.02	0.0633
PnGlAc	27.78	0.0000	9.38	0.0007
MvGlAc	29.65	0.0000	18.57	0.0000
MvGlCf	3.05	0.0026	2.14	0.1352
PtGlCm	36.53	0.0000	4.60	0.0178
PnGlCm	8.61	0.0000	7.23	0.0026
MvGlCm	18.52	0.0000	18.80	0.0000

Supplemental Table 3 Factor contribution (%) to variance of variables considered for describing the anthocyanin fingerprint of wild grapes.

Anthocyanin	Accession (%)	Year (%)
DpGl	58.52	41.48
CyGl	54.26	45.74
PtGl	70.51	29.49
PnGl	81.87	18.13
MvGl	53.35	46.65
DfGlAc	90.28	9.72
CyGlAc	88.75	11.25
PtGlAc	89.33	10.67
DfGlCm	91.48	8.52
PnGlAc	87.33	12.67
MvGlAc	83.86	16.14
MvGlCf	40.78	59.22
PtGlCm	92.16	7.84
PnGlCm	67.97	32.03
MvGlCm	76.08	23.92