

**Table S3. Analyse of the wine obtained with wild grapes by microvinification of six vines from Angulo valley.**

<b>Parameters</b>	<b>Values</b>	<b>Methods</b>
Alcoholic content (% vol)	9.35	Near infrared reflectance (NIR)
Total acidity (g/l)	6.53	OIV-MA-AS313-01 <sup>b</sup>
pH	3.20	pHmetre
Tartaric acid (g/l)	3.10	OIV-MA-AS313-05B <sup>b</sup>
Malic acid (g/l)	0.73	OIV-MA-AS313-10 <sup>b</sup>
Colour intensity	11.70	OIV-MA-AS2-07B <sup>b</sup>
Color shade	0.38	OIV-MA-AS2-07B <sup>b</sup>
Total poliphenols (mg/l)	75.40	EEC No 2676/90, 1990 <sup>a</sup>
Anthocyanins (mg/l)	323.35	Ribéreau-Gayon and Stonestreet, 1965 <sup>c</sup>
Tannins (g/l)	2.45	Ribéreau-Gayon and Stonestreet, 1966 <sup>d</sup>

a) EEC (Commission Regulation) No 2676/90 of 17 September 1990 determining Community methods for the analysis of wines

b) OIV (International Organisation of Vine and Wine) (2012) Compendium of International Methods of Wine and Must Analysis

c) Ribereau-Gayon P, Stonestreet E (1965) Le dosage des anthocyanes dans les vins rouges. *Bull. Soc. Chim.*, 9, 2649-2652

d) Ribereau-Gayon P, Stonestreet E (1966) Le dosage des tanins du vin rouge et la détermination de leur structure. *Chimie Anal.*, 48, 188-192