SUPPLEMENTARY DATA

Compounds classes	During grape seeds maturation	Extractability in solution		Stability in wine
		Without Alcohol	With Alcohol	
Flavan-3-ol monomers	→	+	+++	Reduction / New compounds
Proanthocyanidins	→	+	+++	Reduction / Precipitation
Flavanol glycosides	↗	-	++	nd
Other phenolics compounds	nd	+	+++	nd
Lipids	→	nd	nd	Uptake by Yeasts
Phytic Acids	↘	nd	nd	nd
Carotenoids	nd	nd	nd	Uptake by Yeasts
Amino Acids and Nitrogens compounds	nd	nd	nd	Uptake by Yeasts

** nd = no data available in bibliography*

Figure S1. Summary table comparing the main compound classes and their relevance in winemaking.