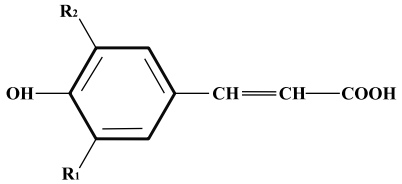
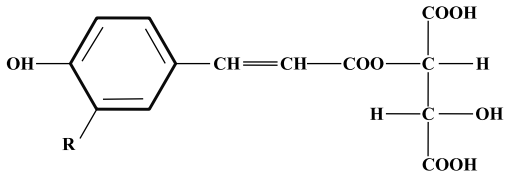
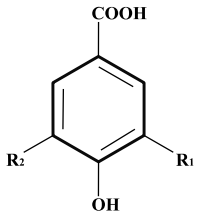
Effect of withering process on the evolution of phenolic acids in winegrapes: A systematic review

Table S1 – Structure and contents of the main phenolic acids present in wines.

Phenolic acids	Chemical structure			Indicative contents in wine (mg/L)			
				white wines	red wines	white wines from withered grapes	red wines from withered grapes
Hydroxycinnamic acids (HCAs)							
	**R_1**	**R_2**	**compound**				
	H	H	*p*-Coumaric acid	0.22–5.94	0.40–19.30	0.02–2.90	0.04–7.50
	OH	H	Caffeic acid	0.74–13.30	0.60–70.70	0.30–27.90	1.60–23.00
	OCH_3	H	Ferulic acid	0.20–3.87	0.00–2.90	0.20–11.50	0.07–2.21
	OCH_3	OCH_3	Sinapic acid	0.00–0.10	0.00–1.80	0.25–1.20	–
Tartaric esters of hydroxycinnamic acids (HCTAs)							
	**R**		**compound**				
	H		Coutaric acid	0.32–127.00	1.00–32.00	0.12–24.40	0.49–22.00
	OH		Caftaric acid	0.16–304.00	2.00–106.00	0.35–68.20	0.28–74.95
	OCH_3		Fertaric acid	0.10–3.97	0.70–6.50	0.92–10.20	0.74–9.45
Hydroxybenzoic acids (HBAs)							
	**R_1**	**R_2**	**compound**				
	H	H	*p*-Hydroxybenzoic acid	0.02–0.22	0.20–2.00	0.40–2.81	0.11–3.40
	OH	H	Protocatechuic acid	0.50–2.31	0.20–7.00	0.09–37.30	0.03–15.77
	OCH_3	H	Vanillic acid	0.00–1.52	0.30–10.00	0.03–7.05	0.01–19.41
	OCH_3	OCH_3	Syringic acid	0.00–0.88	1.30–10.00	0.03–0.36	0.02–18.00
	OH	OH	Gallic acid	0.29–6.80	0.47–95.00	0.09–376.00	0.45–75.56

Compiled from: Avizcuri-Inac et al. (2018); Budić-Leto et al. (2017); Buiarelli et al. (2010); Cheynier et al. (1989a); Figueiredo-González et al. (2014a); Figueiredo-González et al. (2014b); Kilmartin et al. (2007); Loizzo et al. (2013); Marquez et al. (2012); Marquez et al. (2014); Mikulic-Petrovsek et al. (2017); Rusjan et al. (2017); Salagoïty-Auguste and Bertrand (1984); Tang et al. (2013).