

**Table S1.** Comparison of the significance of differences of the antioxidant potential (DPPH), Total Polyphenol Content (TPC), Total Flavonoid Content (TFC), pH and soluble solids of the analyzed samples during the fermentation process (after the 1st and 2nd month of fermentation).

Grape variety	p- value
<u>After 1st month of fermentation (variant A- without added sugar)</u>	
<b>DPPH</b>	
Solaris <i>vs.</i> Sauvignier gris	* (0.000011)
Johanniter <i>vs.</i> Sauvignier gris	* (0.000554)
<b>TPC</b>	
Solaris <i>vs.</i> Johanniter	* (0.015815)
Solaris <i>vs.</i> Sauvignier gris	* (0.001463)
<b>pH</b>	
Solaris <i>vs.</i> Johanniter	* (0.009101)
Solaris <i>vs.</i> Sauvignier gris	* (0.043916)
<b>Soluble solids</b>	
Solaris <i>vs.</i> Johanniter	* (0.000125)
Johanniter <i>vs.</i> Sauvignier gris	* (0.000058)
<u>After 1st month of fermentation (variant B- with added sugar)</u>	
<b>(DPPH)</b>	
Solaris <i>vs.</i> Sauvignier gris	* (0.000093)
Johanniter <i>vs.</i> Sauvignier gris	* (0.0000101)
<b>TPC</b>	
Solaris <i>vs.</i> Sauvignier gris	* (0.015815)
Johanniter <i>vs.</i> Sauvignier gris	* (0.001463)
<b>TFC</b>	
Solaris <i>vs.</i> Johanniter	*(0.000375)

Solaris <i>vs.</i> Sauvignier gris	*(0.043916)
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**pH**

Solaris <i>vs.</i> Johanniter	*(0.012039)
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Solaris <i>vs.</i> Sauvignier gris	*(0.026723)
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**Soluble solids**

Solaris <i>vs.</i> Sauvignier gris	*(0.015815)
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Johanniter <i>vs.</i> Sauvignier gris	*(0.015815)
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After 2nd month of fermentation (variant A- without added sugar)

**DPPH**

Solaris <i>vs.</i> Johanniter	*(0.048857)
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Solaris <i>vs.</i> Sauvignier gris	*(0.000019)
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**TPC**

Solaris <i>vs.</i> Johanniter	*(0.029914)
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Johanniter <i>vs.</i> Sauvignier gris	*(0.000008)
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**TFC**

Solaris <i>vs.</i> Sauvignier gris	*(0.000810)
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Johanniter <i>vs.</i> Sauvignier gris	*(0.002583)
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**pH**

Solaris <i>vs.</i> Johanniter	*(0.000086)
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Johanniter <i>vs.</i> Sauvignier gris	*(0.000086)
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**Soluble solids**

Solaris <i>vs.</i> Johanniter	*(0.001463)
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Johanniter <i>vs.</i> Sauvignier gris	*(0.002768)
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After 2nd month of fermentation (variant B- with added sugar)

**DPPH**

Solaris <i>vs.</i> Sauvignier gris	*(0.000086)
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Johanniter <i>vs.</i> Sauvignier gris	*(0.000086)
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**TPC**

Solaris <i>vs.</i> Johanniter	*(0.010976)
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Johanniter <i>vs.</i> Sauvignier gris	*(0.031633)
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**TFC**

Solaris <i>vs.</i> Sauvignier gris	*(0.014894)
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Johanniter <i>vs.</i> Sauvignier gris	*(0.008018)
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**pH**

Solaris <i>vs.</i> Johanniter	*(0.015815)
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Solaris <i>vs.</i> Sauvignier gris	*(0.015815)
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**Soluble solids**

Solaris <i>vs.</i> Sauvignier gris	*(0.026723)
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Johanniter <i>vs.</i> Sauvignier gris	*(0.012039)
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\* statistically significant differences at  $p \leq 0.05$ ;