

**Table S2.** Comparison of the significance of the differences of the antioxidant potential (DPPH), Total Polyphenol Content (TPC), Total Flavonoid Content (TFC), pH and soluble solids of the analyzed samples during the storage process under refrigerated conditions.

Grape variety	p- value
<u>Time point '0' (variant A- without added sugar)</u>	
<b>DPPH</b>	
Solaris <i>vs.</i> Johanniter	* (0.048857)
Solaris <i>vs.</i> Sauvignier gris	* (0.000019)
<b>TPC</b>	
Solaris <i>vs.</i> Johanniter	* (0.029914)
Johanniter <i>vs.</i> Sauvignier gris	* (0.000008)
<b>TFC</b>	
Solaris <i>vs.</i> Sauvignier gris	* (0.000810)
Johanniter <i>vs.</i> Sauvignier gris	* (0.002583)
<b>pH</b>	
Solaris <i>vs.</i> Johanniter	* (0.000086)
Johanniter <i>vs.</i> Sauvignier gris	* (0.000086)
<b>Soluble solids</b>	
Solaris <i>vs.</i> Johanniter	* (0.001463)
Johanniter <i>vs.</i> Sauvignier gris	* (0.002768)
<u>After the 1st month of storage (variant A- without added sugar)</u>	
<b>DPPH</b>	
Solaris <i>vs.</i> Johanniter	* (0.000508)
<b>TPC</b>	
Solaris <i>vs.</i> Johanniter	* (0.005673)
Johanniter <i>vs.</i> Sauvignier gris	*(0.042529)
<b>TFC</b>	

Solaris *vs.* Sauvignier gris \*(0.000484)

**pH**

Solaris *vs.* Sauvignier gris \*(0.024322)

After the 3rd month of storage (variant A- without added sugar)

**DPPH**

Johanniter *vs.* Sauvignier gris \*(0.000297)

**TPC**

Solaris *vs.* Sauvignier gris \*(0.044883)

Johanniter *vs.* Sauvignier gris \*(0.001973)

**TFC**

Johanniter *vs.* Sauvignier gris \*(0.000297)

**pH**

Solaris *vs.* Johanniter \*(0.005106)

**Soluble solids**

Solaris *vs.* Sauvignier gris \*(0.032362)

After the 6th month of storage (variant A- without added sugar)

**DPPH**

Solaris *vs.* Johanniter \*(0.020921)

**TPC**

Solaris *vs.* Johanniter \*(0.003948)

**TFC**

Solaris *vs.* Johanniter \*(0.003948)

**pH**

Solaris *vs.* Johanniter \*(0.02921)

**Soluble solids**

Solaris *vs.* Johanniter \*(0.020921)

Time point '0' (variant B- with added sugar)

**DPPH**

Solaris *vs.* Sauvignier gris                      \*(0.000334)

Johanniter *vs.* Sauvignier gris                      \*(0.000164)

**TPC**

Solaris *vs.* Johanniter                              \*(0.009176)

Solaris *vs.* Sauvignier gris                      \*(0.000001)

**TFC**

Solaris *vs.* Sauvignier gris                      \*(0.006390)

Johanniter *vs.* Sauvignier gris                      \*(0.009078)

**pH**

Solaris *vs.* Johanniter                              \*(0.007334)

Solaris *vs.* Sauvignier gris                      \*(0.047902)

**Soluble solids**

Solaris *vs.* Johanniter                              \*(0.000001)

After the 1st month of storage (variant B- with added sugar)

**DPPH**

Johanniter *vs.* Sauvignier gris                      \*(0.000484)

**TPC**

Solaris *vs.* Johanniter                              \*(0.000508)

**TFC**

Solaris *vs.* Johanniter                              \*(0.000508)

After the 3rd month of storage (variant B- with added sugar)

**DPPH**

Solaris *vs.* Johanniter                              \*(0.003948)

**TPC**

Solaris <i>vs.</i> Johanniter	*(0.003948)
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**pH**

Solaris <i>vs.</i> Johanniter	*(0.020921)
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**Soluble solids**

Solaris <i>vs.</i> Johanniter	*(0.020921)
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\* statistically significant differences at  $p \leq 0.05$ ;