Table S1. Performance characteristics of the HPLC-MS method applicable to polyphenolic compounds evaluation in red wine samples

Compound		t_R minutes	[M-H]⁻ or [M-H]⁺	Linear regression equation (µg/mL)	R	LoD (µg/mL)	Linear dynamic range (µg/mL)
Phenolic acids	Ellagic acid	32.59	301	A=2398123XC+1175030	0.9991	0.07	0.5-50
	Gallic acid	9.98	169	A=689930.8X+134840.1	0.9999	0.07	0.5-20
	Caffeic acid	27.38	179	A=2056685XC+2246518	0.9981	0.09	0.5-20
Flavonols	Myricetin	36.91	317	A=4868453XC+3269227	0.9996	0.07	0.5-20
	Quercetin	42.45	301	A=2863002XC+4792247	0.9926	0.06	0.5-20
	Rutin	30.87	609	A=1723929XC+3484146	0.9992	0.07	0.5-30
Flavan-3-ols	Epicatechin	27.35	289	A= 557658.8XC+366124.2	0.9997	0.10	0.5-20
	(-) Catechin	5.6	289	A=458292.9XC+128311.8	0.9994	0.18	1-50
Flavones	Luteolin	41.73	285	A=10551697XC+23269050	0.9962	0.07	0.5-20
Anthocyanin	Peonidin 3-O-glucoside	19.38	463	A=749868.5xC-159194.9	0.9982	0.25	1-50
Anthocyanidins	Delphinidin	19.79	303	A=552610.3xC-328315	0.9989	0.15	1-50
	Pelargonidin	25.42	271	A=2030934xC+1125109	0.9941	0.18	1-50
	Malvidin	26.94	331	A=970912.1xC-203550.3	0.9986	0.21	1-50
	Cyanidin	22.49	287	A=1075267xC+250397.3	0.9972	0.10	1-50

t_R – retention time; A - area; C – concentration; R – correlation coefficient; LoD – limit of detection; n=3