Figure A. Online-DAD UV-vis spectra of peonidin-type anthocyanins identified in Garnacha Tintorera grapes.

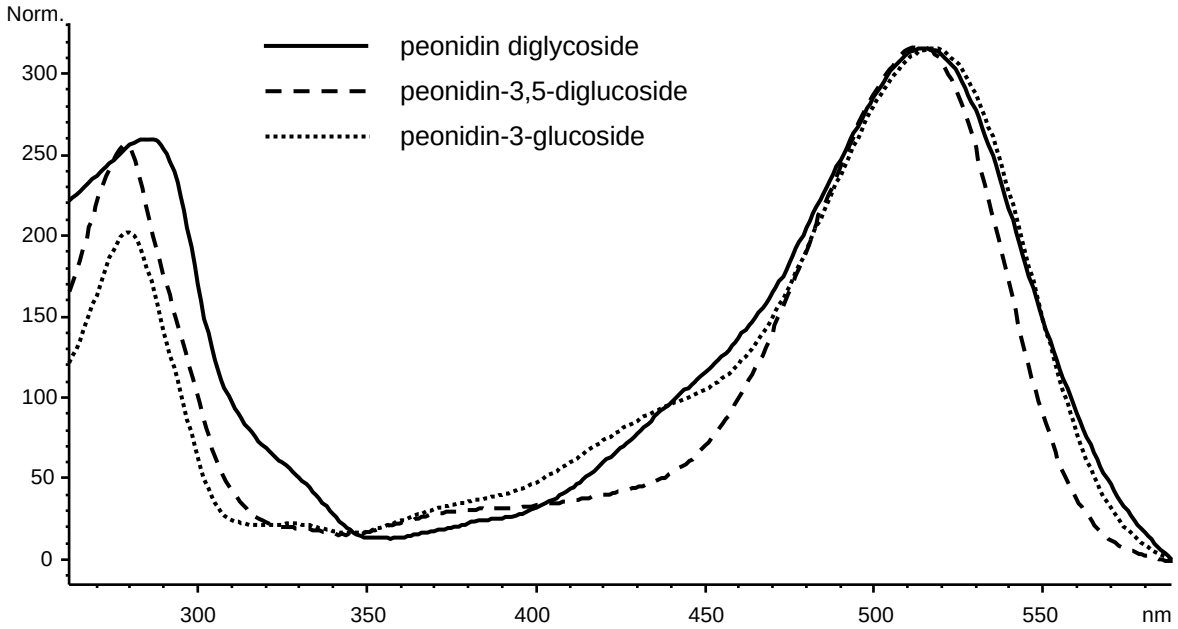

Figure B. HPLC chromatogram (detection at 520 nm) and corresponding ESI-MS/MS spectra of some cyanidin diglycoside standards.

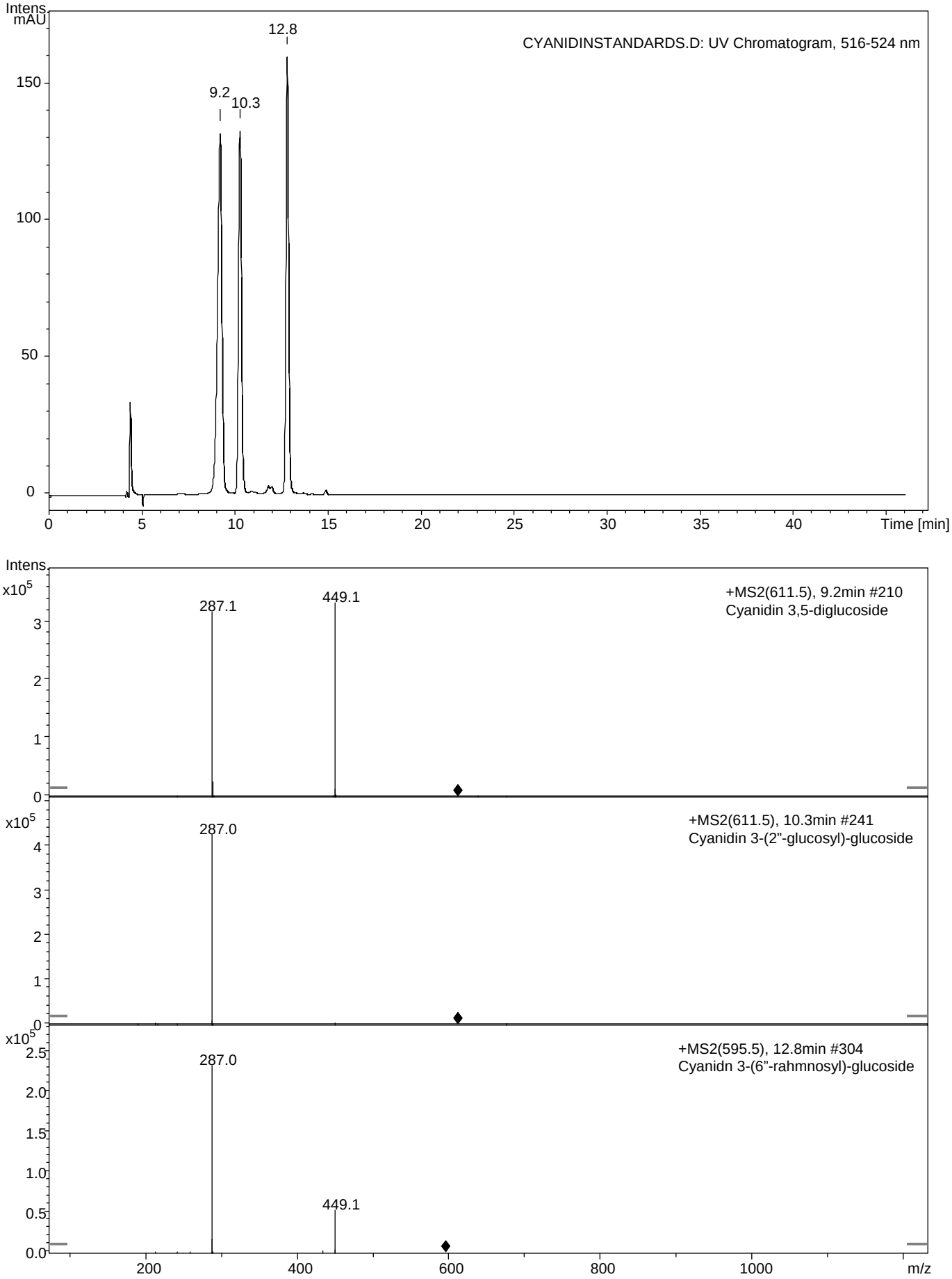

Figure C. HPLC chromatogram (detection at 520 nm) of whole grape berry extract and wine samples of the variety Garnacha Tintorera. A and B are direct condensation products between catechin and peonidin and malvidin 3-glucosides, respectively. C and D are the vitisin A-type pyranoanthocyanins derived from peonidin and malvidin 3-glucosides, respectively. Peak 1, peonidin dihexoside; peaks 5 and 20 are the 3-glucoside and the 3-(6”coumaroyl)-glucoside derivatives of pelargonidin, respectively .

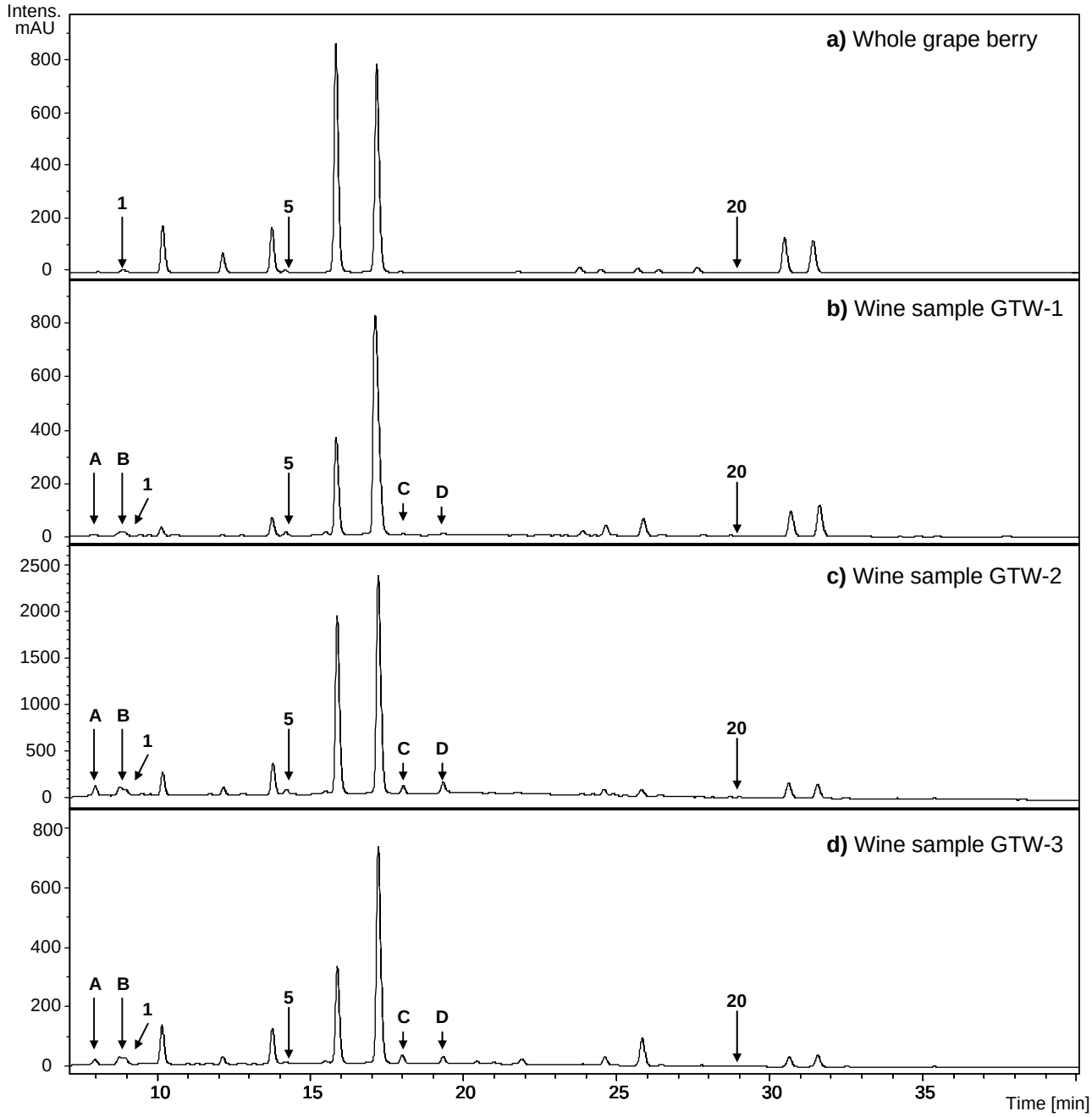
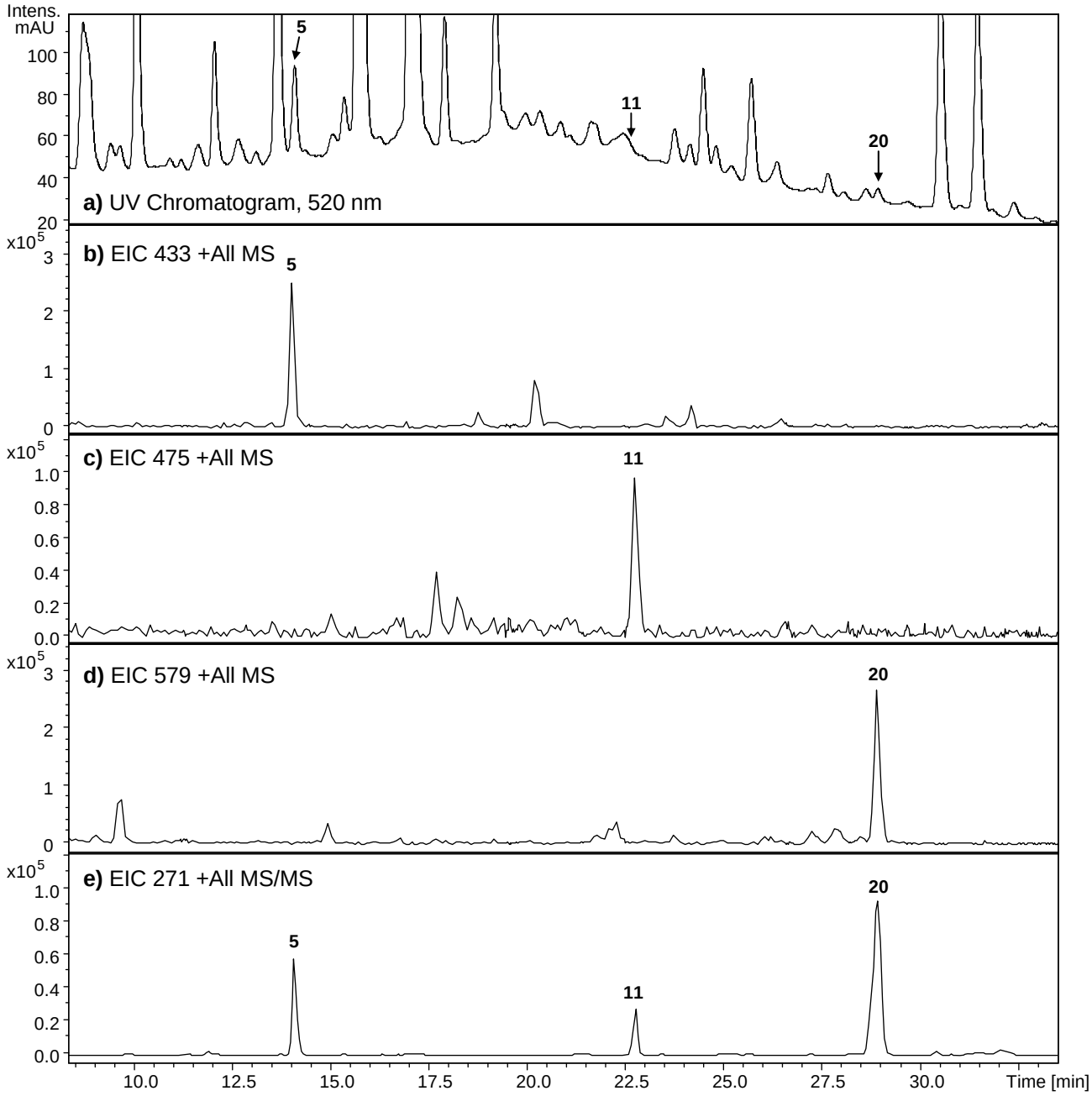
Figure D. HPLC chromatogram (detection at 520 nm) of a Garnacha Tintorera wine, showing the detection of the characteristic pelargonidinn-based anthocyanins (peaks 5, 11 and 20; non-acylated, acetylated and coumaroylated pelargonidin 3-glucoside, respectively) by means of MS and MS/MS (EIC, extracted ion chromatograms at the selected *m/z* values for their respective molecular ions and the common fragment corresponding to the pelargonidin aglycone).