

Table 1S General composition of wines at the end of fermentation (racking off) and antioxidant activity expressed as EC20 values. Differences regarding wood format and timing of addition during (**DAF**) or after alcoholic fermentation (**AAF**) were revealed with ANOVA; different letters, when present, indicate significant differences according to Tukey's HSD Test (95% confidence level): ns= not significative, $*=P\leq0.05$, $**=P\leq0.01$, $***=P < 0.001$.

	Control	staves DAF	staves AAF	cubes DAF	cubes AAF	chips DAF	chips AAF	sig	Wood added DAF	Wood added AAF	Sig.
Alcohol by Volume %	14,32	14,31	14,31	14,45	14,31	14,45	14,14	ns	14.40	14.25	ns
Density 20/20 Wine	0,99	0,99	0,99	0,99	0,99	0,99	0,99	ns	0.99	0.99	ns
Density 20/20 Dist	0,98	0,98	0,98	0,98	0,98	0,98	0,98	ns	0.98	0.98	ns
Dry Extract g/L	34,4	33,3	32,6	32,3	32,7	32,8	34,0	ns	32.8	33.1	ns
Glucose g/L	0,46	0,51	0,43	0,47	0,46	0,46	0,42	ns	0.48	0.44	ns
Fructose g/L	0,56	0,55	0,55	0,59	0,57	0,61	0,57	ns	0.58	0.56	ns
Glycerin g/L	11,0	11,2	10,5	10,5	10,5	10,4	10,7	ns	10.70	10.57	ns
Total Acidity g/L	8,59	8,37	8,51	8,59	8,46	8,33	8,42	ns	8.43	8.46	ns
Volatile Acidity g/L	0,41	0,47	0,46	0,44	0,51	0,54	0,48	ns	0.48	0.48	ns
pH	3,25	3,27	3,30	3,28	3,27	3,28	3,28	ns	3.28	3.28	ns
Tartaric Acid g/L	3,31	3,34	2,92	3,08	3,12	3,15	3,12	ns	3.19	3.05	ns
Malic Acid g/L	1,80	1,68	1,57	1,50	1,69	1,61	1,52	ns	1.60	1.59	ns
Lactic Acid g/L	0,30	0,35	0,29	0,30	0,30	0,35	0,33	ns	0.33	0.31	ns
Color Intensity (420+520+620)	0,60	0,64	0,63	0,62	0,63	0,64	0,64	ns	0.63	0.63	ns
Hue (420/520)	0,56	0,57	0,57	0,57	0,59	0,56	0,57	ns	0.57	0.58	ns
Total Anthocyanins Index (mg/L)	120	130	120	124	120	126	123	ns	127	121	ns
Total flavonoids Index (mg/L)	2566	2578	2596	2676	2566	2661	2576	ns	2638a	2579b	*
Total polyphenols Index (mg/L)	2523	2538	2536	2524	2563	2794	2708	ns	2619	2602	ns
Antioxidant activity (EC20)	276a	238b	240b	240b	239b	248b	252b	*	242	244	ns