

Supplementary material

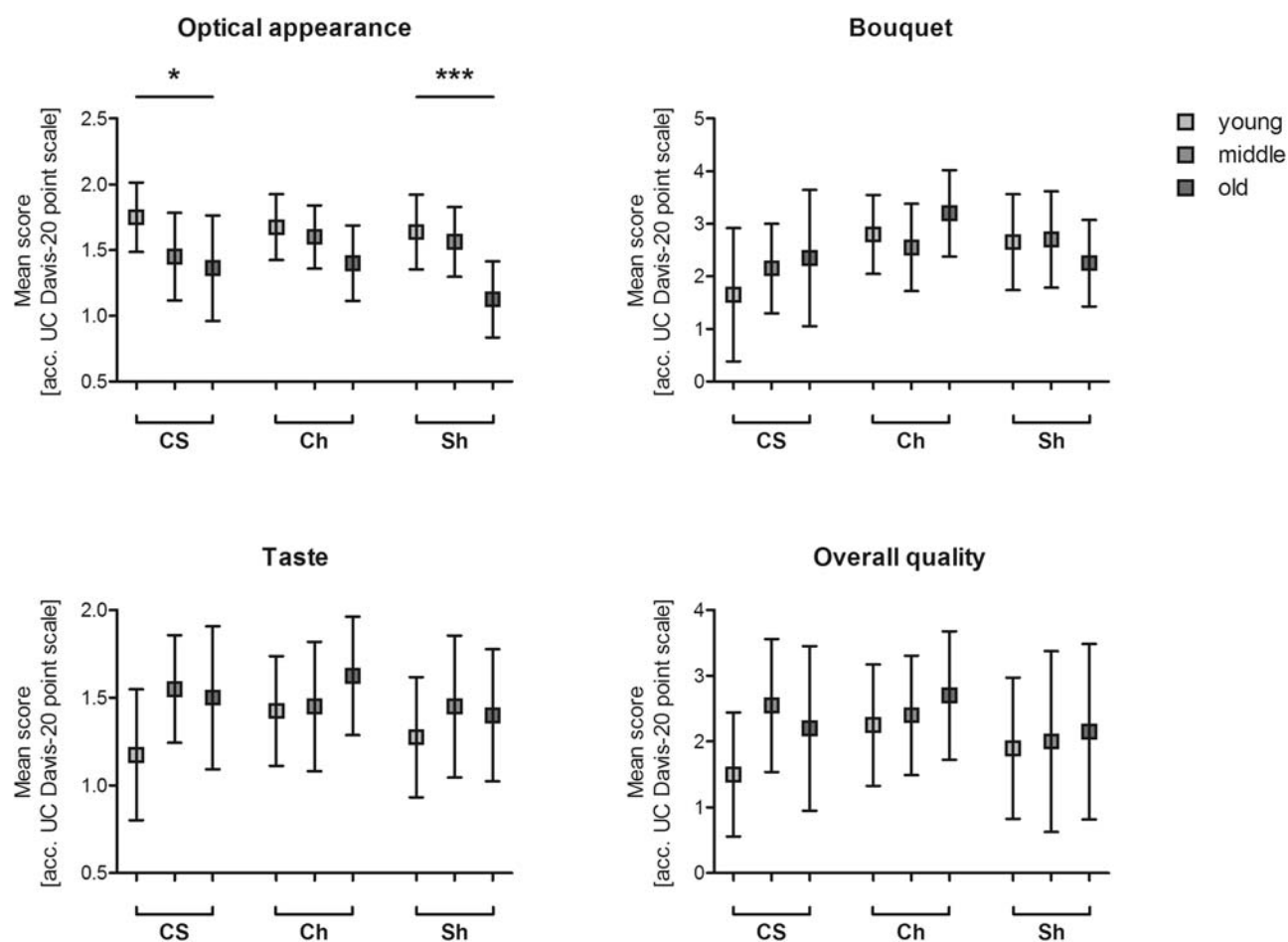


Figure S1: Effect of red wine age on culinary aspects. A blind tasting was performed including 3 wine experts and 7 laypersons. Cabernet Sauvignon (CS), Chianti (Ch) and Shiraz (Sh) of three different vintages were presented separately to the tasters in a random order. Red wines were assessed using the University of California at Davis 20 Point Scale System (UC Davis-20), allowing a total score for each wine from 2 to 20. Young wines performed better than the middle-aged and old variants in terms of optical appearance (composite parameter from clarity and color), while they were downgraded regarding bouquet, taste and overall quality. Mean \pm SD, $n = 10$; one-way ANOVA; * $p < 0.05$, *** $p < 0.005$.