Investigation on Xinomavro Red Wines Aging with Various Wood Chips using Pulsed Electric Field

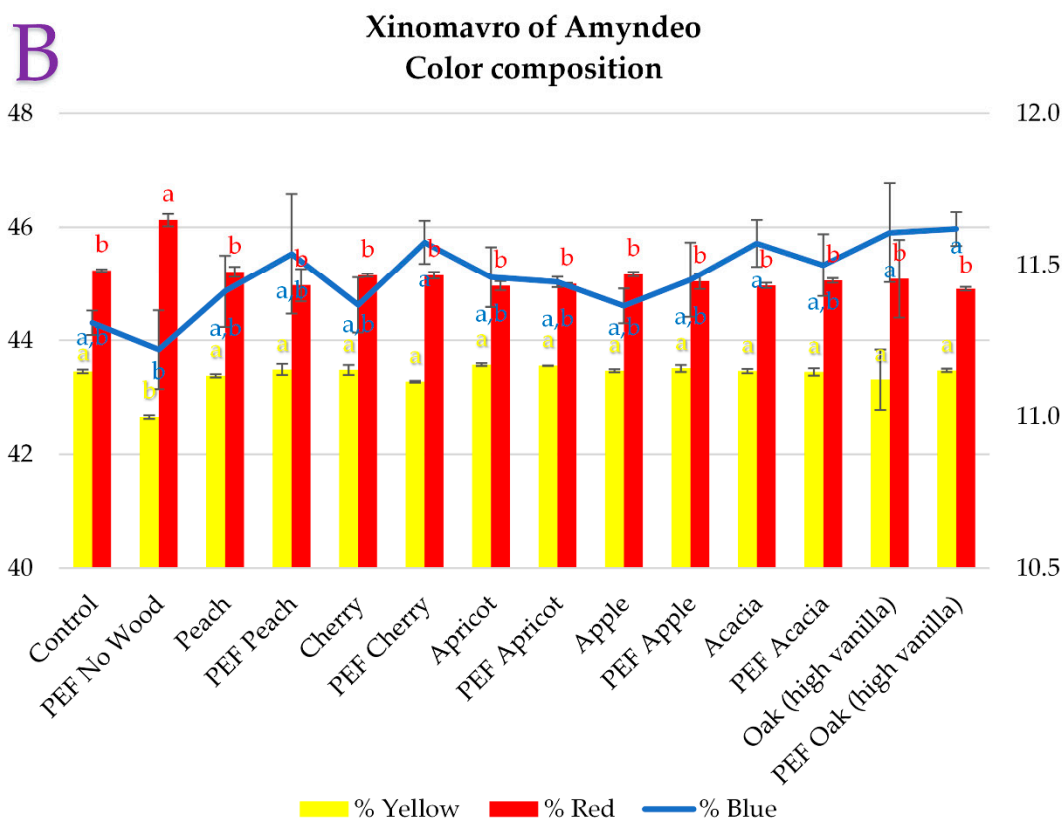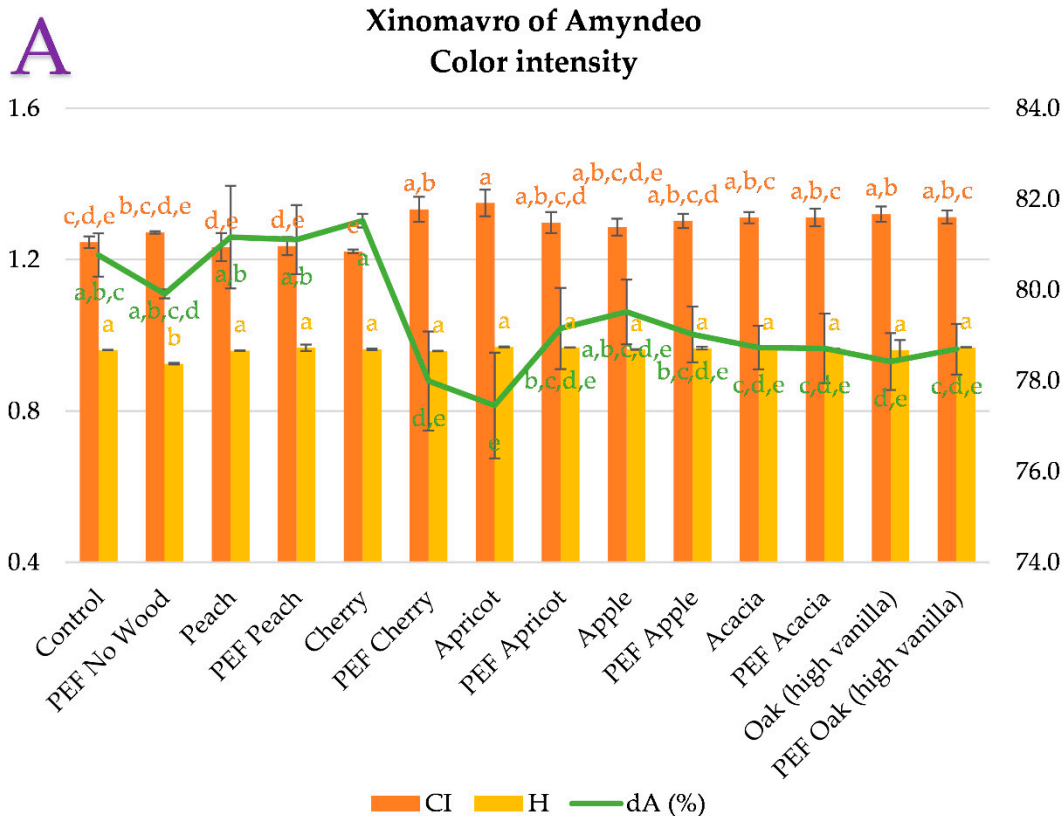**Artemis K. Toulaki [1], Vassilis Athanasiadis [2], Theodoros Chatzimitakos [2], Dimitrios Kalompatsios [2], Eleni Bozinou [2], Kosmas Roufas [2], George I. Mantanis [3], Vassilis G. Dourtoglou [1] and Stavros I. Lalas [2,*]**

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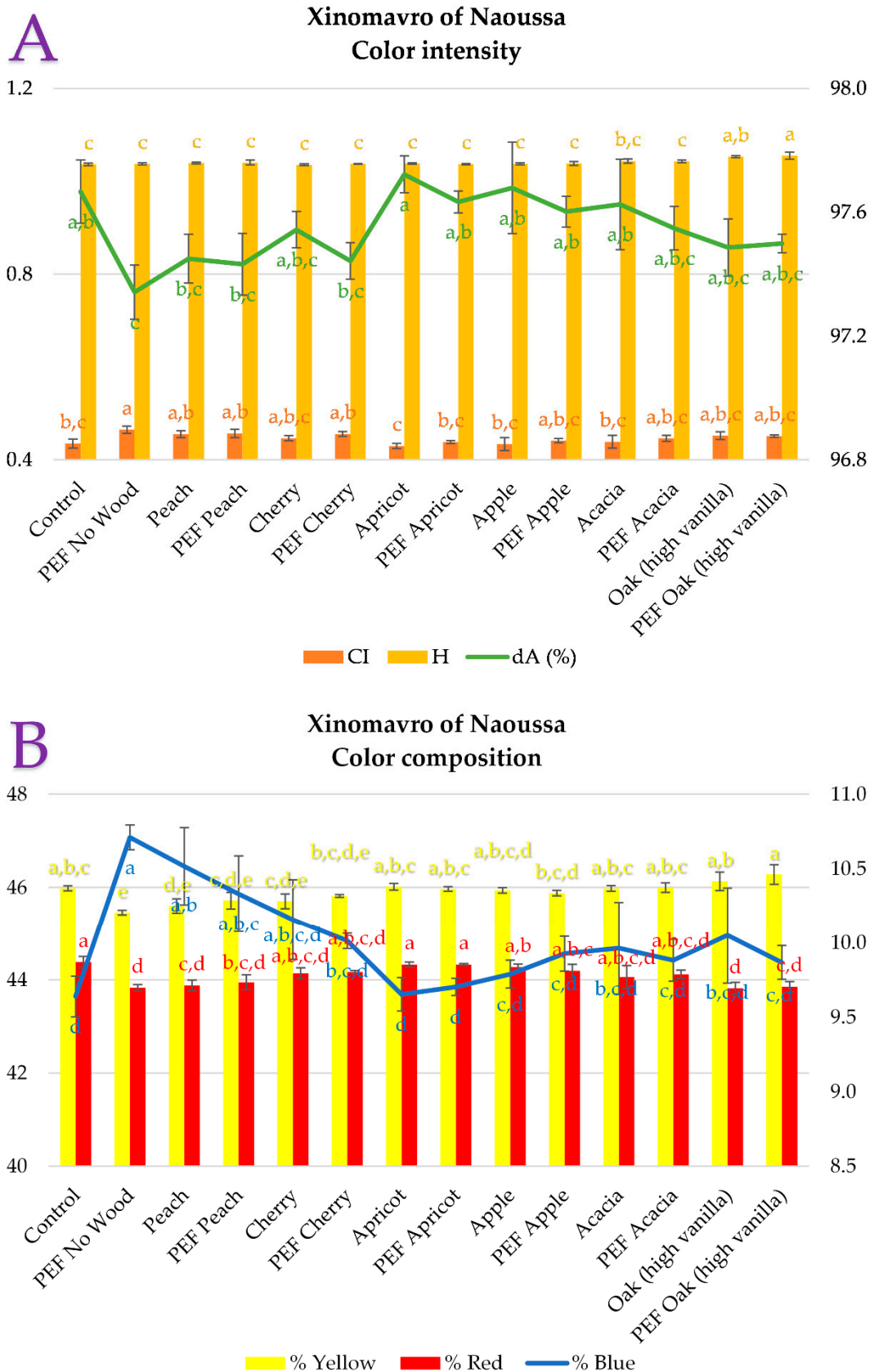
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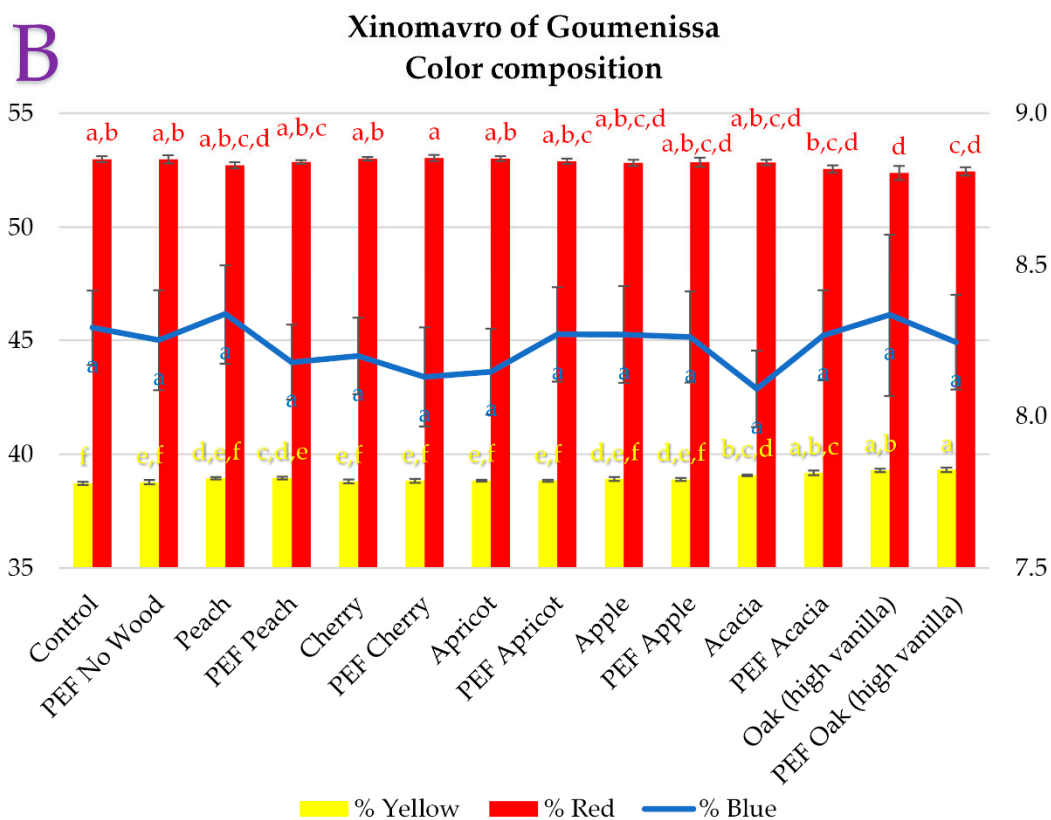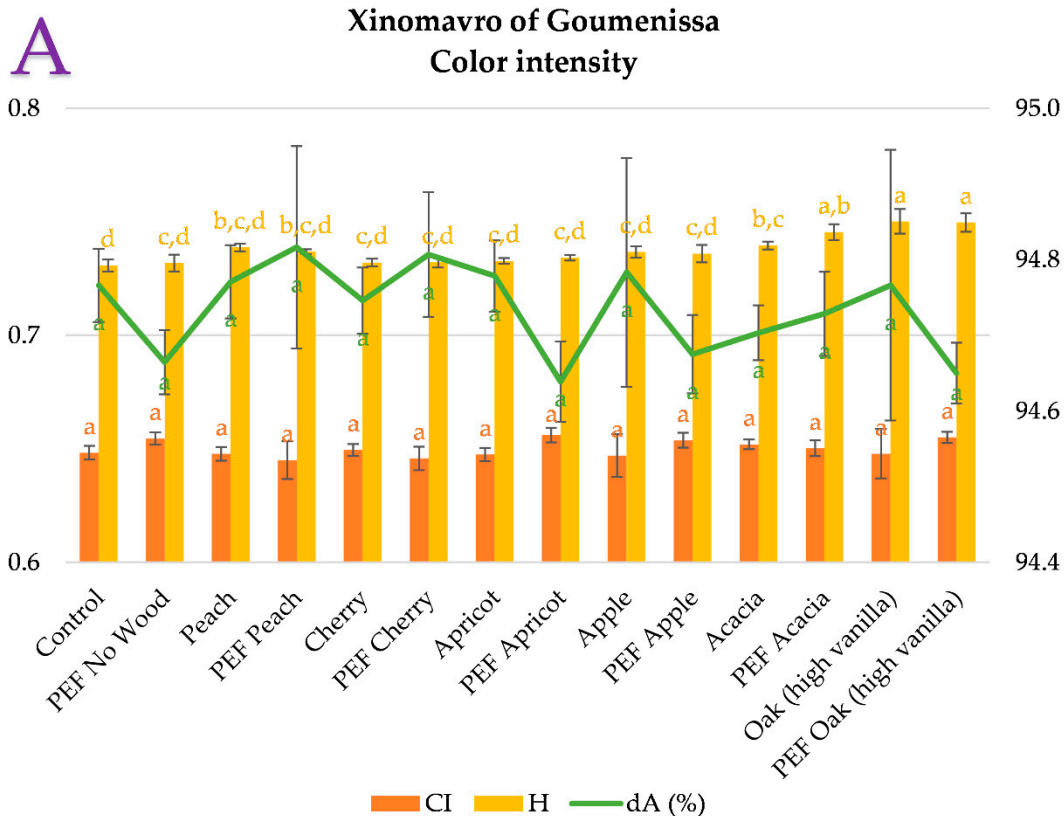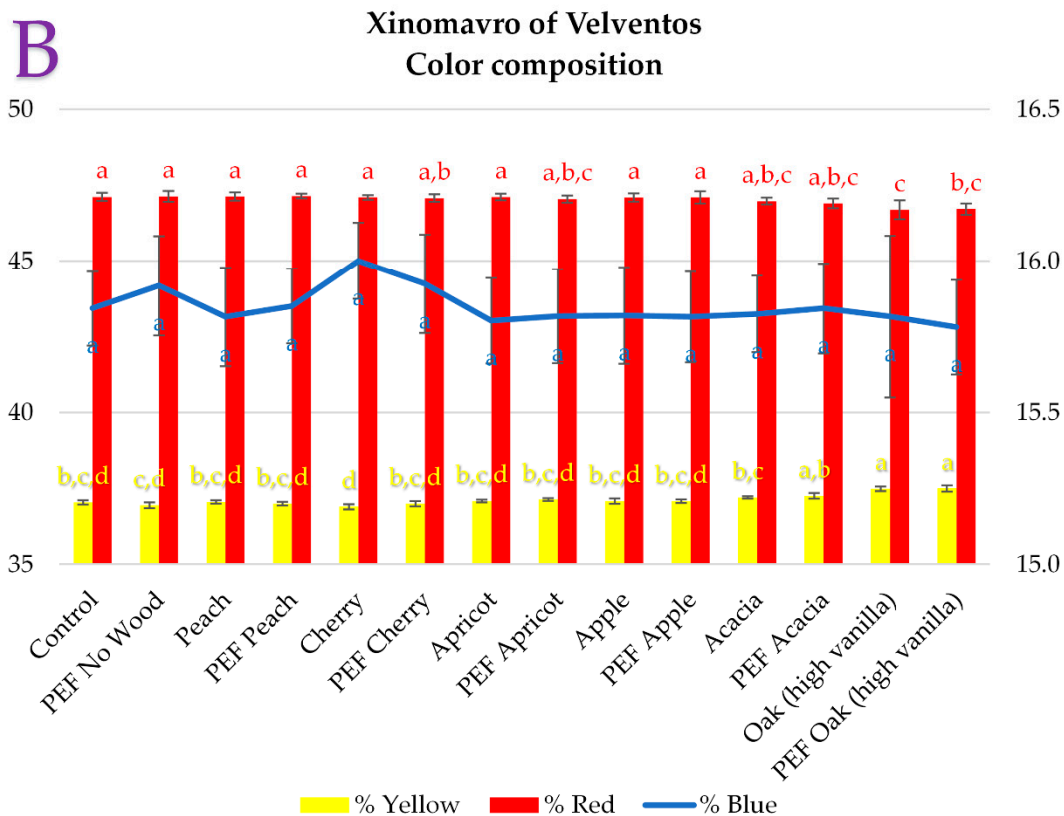
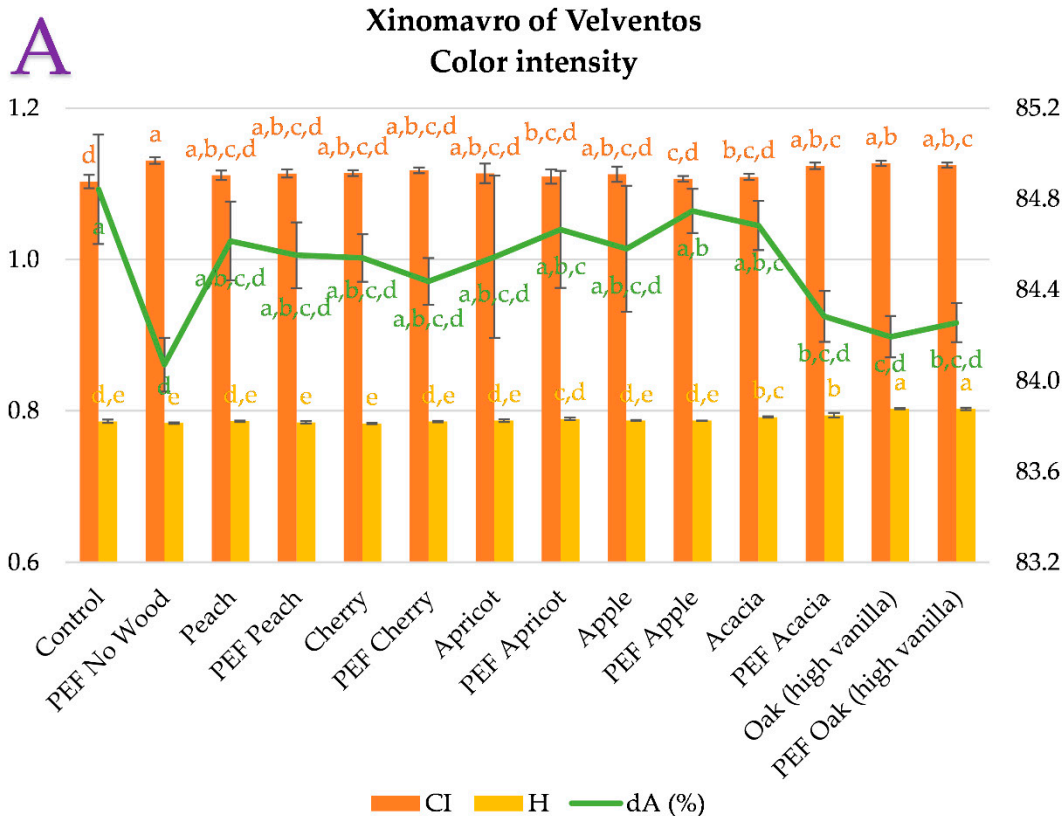* Correspondence: slalas@uth.gr; Tel.: +30-24410-64783

Figure S1. Amyndeo Xinomavro wine color intensity (CI), hue (H), and wine brilliance (dA, %) are displayed in plot A, and the color composition is presented in plot B. Values of bars are denoted on left axis and values of line are denoted on the right axis.

Figure S2. Naoussa Xinomavro wine color intensity (CI), hue (H), and wine brilliance (dA, %) are displayed in plot A, and the color composition is presented in plot B. Values of bars are denoted on left axis and values of line are denoted on the right axis.

Figure S3. Goumenissa Xinomavro wine color intensity (CI), hue (H), and wine brilliance (dA, %) are displayed in plot A, and the color composition is presented in plot B. Values of bars are denoted on left axis and values of line are denoted on the right axis.

Figure S4. Velventos Xinomavro wine color intensity (CI), hue (H), and wine brilliance (dA, %) are displayed in plot A, and the color composition is presented in plot B. Values of bars are denoted on left axis and values of line are denoted on the right axis.