

Table S1. Odour activity values (OAV) of volatile compounds determined in Treixadura wines made with different yeasts.

	Compounds	Aroma threshold ($\mu\text{g L}^{-1}$)	Aroma descriptor	Spontaneous	Lt93	Lt93+ScXG3	ScXG3
<i>Alcohols</i>							
	Methanol	668000 ^a	Chemistry, medicine	0.06	0.06	0.06	0.06
	1-propanol	830 ^a	Pungent, harsh, ripe fruit, alcohol	24.57	24.19	28.80	27.96
	2-methyl-1-propanol*	40000 ^{a,b}	Wine, solvent, bitter, fusel, oily, green	0.93	0.65	0.91	1.34
	2-methyl-1-butanol*	30000 ^b	Whiskey, malt, burnt, rough, nail polish	0.54	0.53	0.58	0.78
	3-methyl-1-butanol*	30000 ^b	Whiskey, malt, burnt, harsh, nail polish	4.86	4.64	5.19	5.63
<i>Other major compounds</i>							
	Acetaldehyde	500 ^b	Pungent, bruised apple, sherry, nutty	164.00	95.34	130.00	93.34
	Ethyl acetate	7500 ^b	Pineapple, nail polish, fruity	4.98	6.13	5.16	5.38
<i>Acetates</i>							
	2-phenylethyl acetate*	250 ^b	Flowery, rose, fruity, honey	1.13	0.79	0.86	0.97
	Hexyl acetate	700 ^c	Sweet, fruity, pear-like, ripe fruit, fragrant	0.18	0.16	0.11	0.13
	Isoamyl acetate	30 ^b	Banana	41.90	51.60	49.13	38.07
<i>Ethyl Esters</i>							
	Ethyl hexanoate*	14 ^d	Green apple, fruity	18.43	27.21	8.50	17.29
	Ethyl octanoate	5 ^d	Fruity, sweet, fresh	72.00	105.60	95.80	68.60
	Ethyl decanoate	200 ^d	Sweet, fruity, solvent	0.33	0.54	0.46	0.29
<i>Volatile organic acids</i>							
	Butyric acid*	173 ^d	Rancid, cheese, sweat	6.72	8.51	8.30	5.57
	Isobutyric acid*	2300 ^d	Rancid, butter, cheese	0.59	0.49	0.56	1.18
	Isovaleric acid*	33.4 ^d	Cheese, fatty, rancid, sweat	11.83	10.21	11.62	20.24
	Hexanoic acid*	3000 ^b	Sweat, fatty, cheese	0.85	1.09	0.96	0.68
	Octanoic acid*	500 ^d	Sweat, fatty, cheese, rancid	9.36	11.18	9.86	7.08
	Decanoic acid*	1000 ^a	Rancid fat	0.91	1.29	0.93	0.61
	Dodecanoic acid	1000 ^e	Soapy, waxy	0.18	0.12	0.12	0.09

* Significant differences among wines (see Table 3). ^a Etievant (1991)[42]; ^b Guth (1997)[41]; ^c Swiegers et al. (2005)[2]; ^d Ferreira et al. (2000)[40]; ^e Francis and Newton, (2005)[43].

Table S2. Odour activity values (OAV) of volatile compounds determined in Mencía wines made with different yeasts.

	Compounds	Aroma threshold (µg L⁻¹)	Aroma descriptor	Spo	Lt93	Lt93+Sc71B	Sc71B
<i>Alcohols</i>							
	Benzyl alcohol	620 ^a	Fruity, blackberry	0.02	0.01	0.01	0.02
	2-methyl-1-propanol*	40000 ^{b,c}	Wine, solvent, bitter, fusel, oily, green	0.04	0.00	0.03	0.02
	3-methyl-1-butanol*	30000 ^c	Whiskey, malt, burnt, harsh, nail polish	0.21	0.18	0.17	0.24
	2-phenylethyl alcohol*	10000 ^{c,d}	Floral, rose	0.56	0.39	0.33	0.65
<i>Acetates</i>							
	Ethyl acetate*	7500 ^b	Pineapple, nail polish, fruity	0.99	0.49	0.54	1.43
	2-phenylethyl acetate*	250 ^b	Flowery, rose, fruity, honey	1.00	0.74	0.49	1.21
	Isoamyl acetate*	30 ^{b,c}	Banana	63.90	55.32	54.93	94.85
	Hexyl acetate	700 ^d	Sweet, fruity, pear-like, ripe fruit, fragrant	0.27	0.20	0.22	0.31
<i>Ethyl Esters</i>							
	Ethyl butyrate*	20 ^{b,c}	Floral, fruity, apple	6.81	8.20	2.71	2.94
	Ethyl isovalerate*	3 ^c	Fruity, lemon	6.69	2.76	2.90	4.52
	Ethyl hexanoate*	14 ^c	Green apple, fruity	82.03	35.64	33.98	89.88
	Ethyl octanoate*	5 ^c	Fruity, sweet, fresh	281.17	54.76	45.84	271.95
	Ethyl decanoate*	200 ^c	Grape	1.72	0.43	0.21	1.24
	Ethyl dodecanoate	1750 ^e	Pear, fruity, floral, leaf	0.00	0.00	0.00	0.00
	Diethyl succinate*	200000 ^b	Butter	0.00	0.00	0.00	0.01
<i>Fatty acids (C6-C10)</i>							
	Hexanoic acid*	3000 ^c	Sweat, fatty, cheese	0.04	0.02	0.01	0.05
	Octanoic acid*	500 ^f	Sweat, fatty, cheese, rancid	0.49	0.06	0.04	0.48
	Decanoic acid*	1000 ^b	Rancid fat	0.05	0.02	0.01	0.04

* Significant differences among Mencía wines (see Table 4). ^a Vilanova et al. (2007)[44]; ^b Etievant (1991)[42]; ^c Guth (1997)[41]; ^d Swiegers et al. (2005)[2]; ^e Englezos et al. (2018)[45];

^f Ferreira et al. (2000)[40].