

Table S1. Chemical profiles of inoculated (A, B, and C) and spontaneously fermented (M) wines at the end of alcoholic fermentation. Data are means \pm standard deviations of duplicated samples.

Parameters	Experimental Wines			
	A	B	C	M
Ethanol production (g/L)	13.12 \pm 0.04	12.93 \pm 0.27	12.80 \pm 0.10	13.10 \pm 0.00
Free SO ₂ (mg/L)	3.30 \pm 0.00	3.30 \pm 0.00	3.20 \pm 0.00	3.30 \pm 0.00
Total SO ₂ (mg/L)	12.65 \pm 0.35	11 \pm 1.41	14.00 \pm 0.00	13.50 \pm 0.71
Total acidity (g/L)	4.45 \pm 0.07	4.65 \pm 0.07	4.75 \pm 0.07	4.65 \pm 0.07
Volatile acidity (g/L)	0.30 \pm 0.00	0.30 \pm 0.00	0.40 \pm 0.00	0.35 \pm 0.07
pH	3.12 \pm 0.01	3.10 \pm 0.01	3.09 \pm 0.00	3.11 \pm 0.02
Malic acid (g/L)	1.90 \pm 0.00	1.90 \pm 0.00	2.00 \pm 0.00	1.90 \pm 0.00
Reducing sugar (g/L)	3.50 \pm 0.00	3.40 \pm 0.00	2.3 \pm 0.28	2.96 \pm 0.08
citric acid (g/L)	0.36 \pm 0.01	0.37 \pm 0.00	0.39 \pm 0.02	0.37 \pm 0.00
Glucose + Fructose (g/L)	4.70 \pm 0.00	3.80 \pm 0.00	4.70 \pm 0.14	4.25 \pm 0.07
Glycerol (g/L)	6.80 \pm 0.00	6.90 \pm 0.00	6.89 \pm 0.00	7.00 \pm 0.00
Tartaric acid (g/L)	3.00 \pm 0.00	2.90 \pm 0.00	2.80 \pm 0.00	3.02 \pm 0.00
CO ₂ (mg/L)	371.04 \pm 2.02	418.75 \pm 6.89	408.49 \pm 1.22	362.30 \pm 2.84