

**Table S1.** Final concentration of aroma compounds found in the wine base.

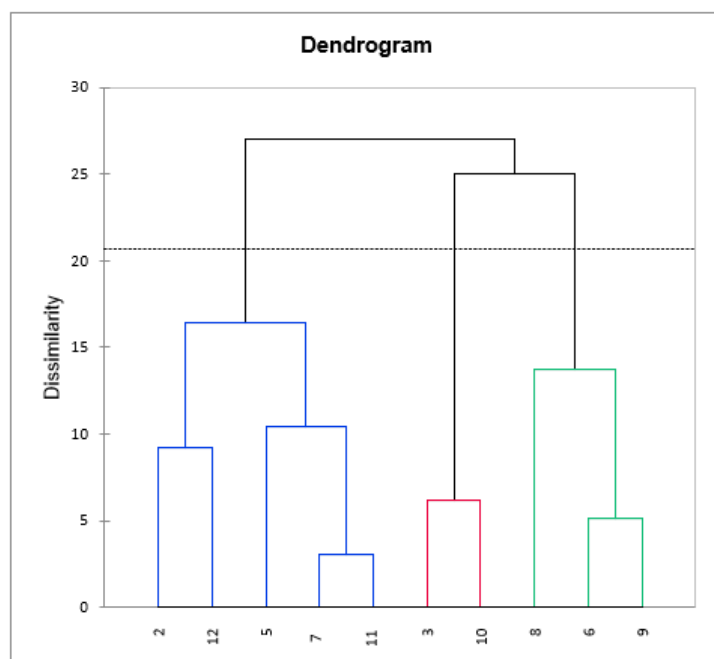
Compounds	CAS #	ug/L <sup>a</sup>	References
Acetaldehyde	75-07-0	60800.00	[1]
Diacteyl	431-03	6.00	[1]
Hexanol	111-27-3	1701.71	[1][2][3]
Methionol/3-Methylthiol-1-propianol	505-10-2	44.00	[3]
Butanoic acid/Butyric acid	156-54-7	736.50	[1][3]
Decanoic acid	334-38-5	1331.00	[3]
Isobutyl acetate	110-190-0	42.48	[1][2]
Phenethyl Acetate	101-97-3	374.29	[1][2][3]
Ethyl 3-methylbutanoate/ethyl isovalerate	108-64-5	2.25	[1][2][3]
Ethyl 2-methylbutanoate/Butyrate	7,452-79-1	1.53	[1][2]
Ethyl butanoate	105-54-4	427.33	[1][2]
Ethyl decanoate	110-38-3	336.00	[1][2][3]
Ethyl hexanoate	123-66-0	747.29	[1][2][3]
Ethyl octanoate	106-32-1	851.29	[1][2][3]
Hexanoic acid	142-62-1	2874.00	[1][2][3]
Octanoic acid	124-07-2	3601.71	[1][2][3]
Isobutanol/Isobutyl alcohol	78-83-1	25.00	[1][2]
Ethyl acetate	141-78-6	35.17	[1][2]
Isoamyl acetate	123-92-2	876.80	[1][2][3]
Phenethyl alcohol	60-12-8	15345.00	[1][3]

<sup>a</sup> The concentration was made with the average of references

[1] (Lukić et al., 2016) [2] (Zhou, 2017) [3] (Vilanova de la Torre et al., 2013)

**Table S2.** Multiple pairwise comparisons using the Critical difference (Sheskin) procedure.

Sample Relative Frequency		Groups			
Lavender	0.060	A			
Lime	0.068	A			
Ginger	0.072	A			
Grass	0.076	A			
Allspice	0.100	A			
Lychee	0.112	A			
Passionfruit	0.120	A			
Orange	0.120	A			
Jasmine	0.120	A			
Lemon	0.124	A	B		
Nutty	0.132	A	B		
Mango	0.136	A	B		
Grapefruit	0.144	A	B		
Guava	0.148	A	B	C	
Honeysuckle	0.152	A	B	C	
Melon	0.164	A	B	C	
Rose	0.168	A	B	C	
Pineapple	0.180	A	B	C	
Pome fruit	0.244		B	C	D
Stone fruit	0.268			C	D
Honey	0.332				D
Dried fruit	0.360				D



**Figure S1.** Differentiation of the wine models in dendrogram of AHC.

## References

- 1) Lukić, I.; Radeka, S; Grozaj, N; Staver, M; Peršurić, Đ. Changes in physico-chemical and volatile aroma compound composition of Gewürztraminer wine as a result of late and ice harvest. *Food chemistry*, **2016**, 196, 1048-1057.
- 2) Zhou, Q. Development of New Analytical Methods for Aroma Analysis and Investigation of Impact of Native Yeasts on Wine Aroma. Doctoral dissertation, Oregon State University, Oregon, June 2017
- 3) Vilanova de la Torre, M. D. M; Genisheva, Z; Graña, M; Oliveira, J. M; Determination of Odorants in Varietal Wines from International Grape Cultivars (*Vitis vinifera*) Grown in NW Spain. **2013**. 34(2), 212-222