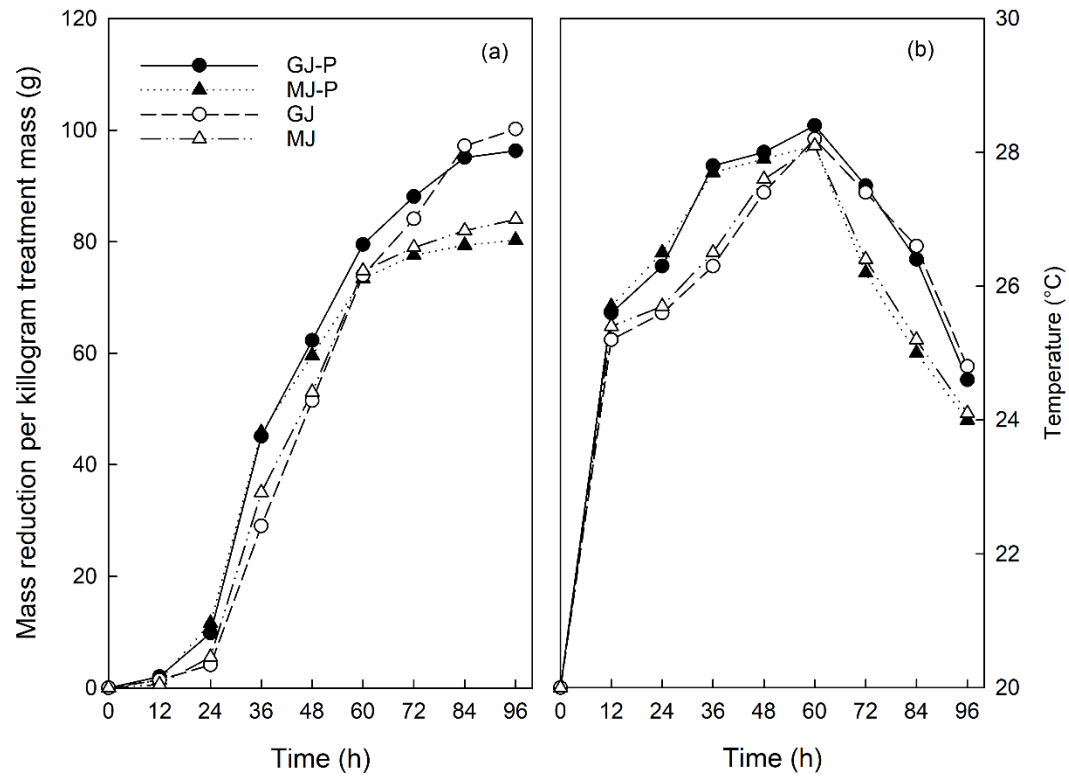


## Supplementary Tables

**Table S1.** Loading vectors of first principal component (PC1) and second principal component (PC2)

Compound	PC1	PC2
Ethyl Acetate	-0.16	-0.01
Ethyl Isobutyrate	-0.13	0.20
Ethyl butanoate	-0.17	0.05
Isoamyl Acetate	-0.07	0.26
Ethyl pentanoate	-0.16	0.01
Isoamyl alcohol	-0.18	-0.03
Ethyl hexanoate	-0.17	0.10
Hexyl acetate	-0.08	0.26
Ethyl lactate	-0.15	0.01
Hexanol	-0.15	-0.15
Trans-3-hexen-1-ol	-0.18	-0.02
Ethyl heptanoate	-0.05	-0.23
Cis-3-hexen-1-ol	-0.17	0.00
1-heptanol	-0.09	-0.25
Ethyl Octanoate	-0.18	0.06
Benzaldehyde	-0.15	-0.04
Ethyl decanoate	-0.17	0.09
Phenylethyl alcohol	-0.17	-0.08
Acetic Acid	0.18	0.04
Isobutyric Acid	-0.16	0.14
Butanoic Acid	-0.18	0.00
Isovaleric Acid	-0.18	0.00
2-methylbutanoic Acid	-0.16	0.12
Hexanoic Acid	-0.18	0.03
Octanoic Acid	-0.12	0.22
Isobutyl Acetate	-0.06	0.27
Ethyl-2-methyl butyrate	-0.14	0.17
2-Methyl Butyl Acetate	-0.07	0.26
trans-2-Hexen-1-ol	-0.16	-0.01
Octyl Acetate	-0.17	0.05
Linalool	-0.18	0.00
1-Octanol	-0.12	-0.22
Diethyl Succinate	-0.15	-0.14
Citronellol	-0.16	-0.12
Nerol	-0.16	-0.14
2-Phenylethyl Acetate	-0.07	0.26
beta-Damascenone	-0.13	0.20
Guaiacol	-0.16	-0.09
Geraniol	-0.18	-0.04
alpha-Ionone	-0.08	-0.24
Ethyl Hydrocinnamate	-0.16	-0.11
beta-Ionone	-0.11	-0.23
Phenol	-0.09	-0.20
4-Ethylguaiacol	-0.16	0.02
Ethyl Cinnamate	-0.17	-0.03
Eugenol	-0.15	-0.12

## Supplementary Figures



**Figure S1.** Fermentation curves: **(a)** total mass reduction of the ferments; **(b)** must temperature fluctuation during fermentation. GJ-P, grape juice plus pomace ( $\lambda$ ); MJ-P, model juice plus pomace ( $\pi$ ); GJ, grape juice ( $\bullet$ ); MJ, model juice ( $\Delta$ ).