

Figure S1. Yeast population (in log CFU/mL) during alcoholic fermentation of Moschofilero must for white (yellow) and rosé (red) winemaking.

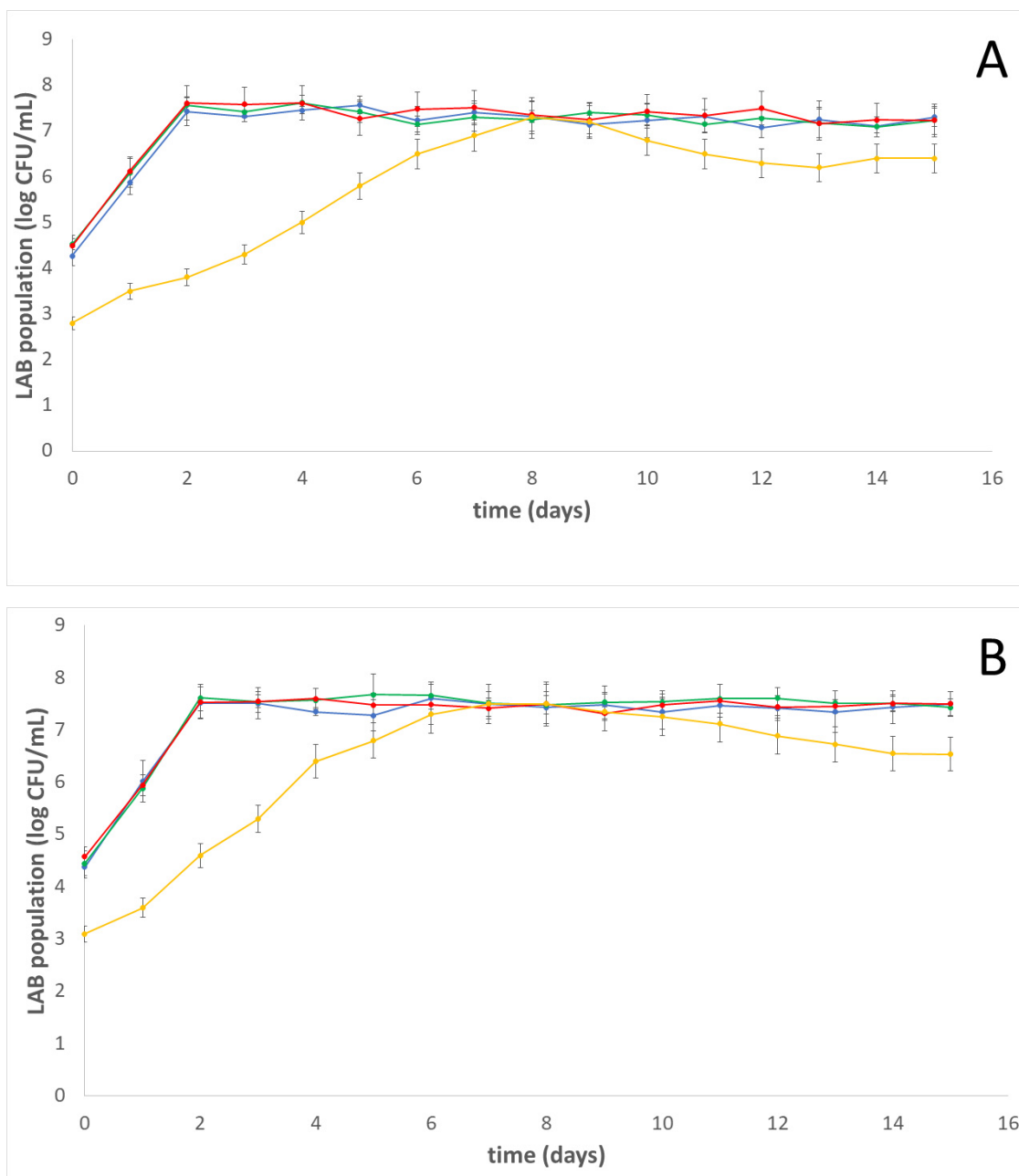


Figure S2. LAB population (in log CFU/mL) during spontaneous MLF (yellow), or after inoculation with *Oenococcus oeni* strains Viniflora® CH16 (blue), Viniflora® Oenos (green) and Viniflora® CiNe (red) during white (A) and rosé (B) winemaking.

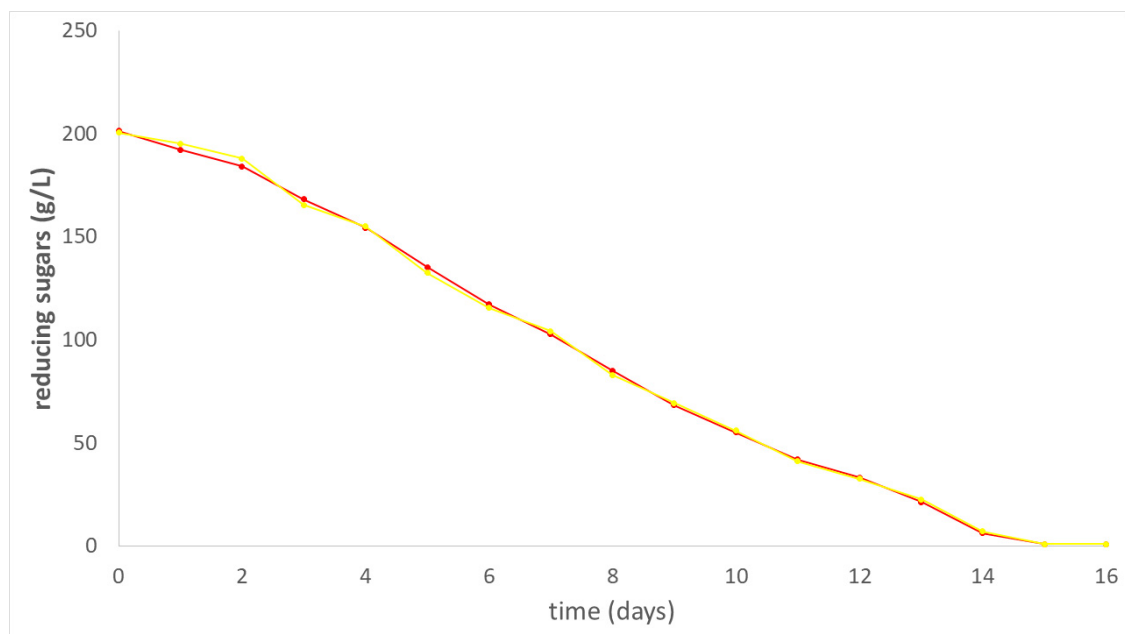


Figure S3. Reducing sugars consumption during alcoholic fermentation of Moschofilero must for white (yellow) and rosé (red) winemaking by *Saccharomyces cerevisiae* strain UCLM S325