

**Table S1.** Sensory evaluation of low alcohol wines produced by thermally-dried kefir culture at various temperatures (5-30 °C).

Fermentation temperature (°C)	Low alcohol wine sample	Sensory attribute		
		Aroma	Taste	Overall quality
30	Fr	3.1±0.8	3.1±0.8	2.8±0.5
	Ap	2.6±0.5	3.0±0.6	3.0±0.5
	DCM	3.4±0.5	3.6±0.4	3.8±0.7
	GS	2.4±0.5	3.3±0.4	3.5±0.7
20	Fr	2.4±0.6	2.7±0.5	2.5±0.5
	Ap	2.7±0.7	2.9±0.2	2.7±0.5
	DCM	3.1±0.4	3.4±0.4	3.6±0.6
	GS	2.2±0.4	3.2±0.6	3.3±0.8
5	Fr	1.7±0.5	2.9±0.6	1.9±0.4
	Ap	1.9±0.4	2.7±0.5	2.1±0.3
	DCM	2.7±0.5	3.0±0.5	2.7±0.7
	GS	2.1±0.3	3.1±0.7	2.0±0.5

Fr: low alcohol wine fermented by free kefir culture, Ap: low alcohol wine fermented by immobilized kefir culture on apple pieces, DCM: low alcohol wine fermented by immobilized kefir culture on delignified cellulosic material (DCM), GS: low alcohol wine fermented by immobilized kefir culture on grape skins