

Tab. S1. Oenological and physiological properties of the yeasts used in this work, as reported by the manufacturer (Lallemand Inc., Montreal, Canada; www.lallemandwine.com/en/uk-scandinavia/products/catalogue/wine-yeasts/20/lalvin-ec1118--prise-de-mousse/ and www.lallemandwine.com/fr/france/produits/catalogue/levures-oenologiques/12/lalvin-clos/ - accessed on 2021/08/07). nd.: not determined

Property	<i>Saccharomyces cerevisiae</i> Clos	<i>Saccharomyces cerevisiae</i> (ex-bayanus) EC1118
Fermentation temperature range (°C)	10-30	13-35
Sugar preference	Glucosophilic	Fructosophilic
Killer toxin	Yes	Yes
Resistance to Ethanol	17%	≤18%
Latency (lag phase)	Short/Very short	Short/Very short
Fermentation vigor	High	High
Fermentation dynamic	Fast and regular	Fast
N requirements	Low/Medium	Low
O ₂ requirement	nd.	Low
Acetic acid production	Low	Low
Acetaldehyde production	Moderate	Low
H ₂ S production	Low	Very low
SO ₂ production	Low	Moderate/High
Glycerol production	High	High
Foam production	nd.	Low
Resistance to SO ₂	High	nd.
Interaction with malolactic bacteria	Positive	Neutral
Impact on organoleptic properties	High	Low
Suitable for secondary fermentation	No	Yes
Flocculation	No	Yes
Prevalence over native yeasts	nd.	High