

Supplementary Table 1. Classical analysis of the base wines used in the elaboration of the sparkling wines produced by the traditional method in the SFV.

Assessments*	Base wines			
	CB	SY	CB+SY-W	CB+SY-R
Density	0.993 ± 0.01	0.994 ± 0.00	0.994 ± 0.00	0.994 ± 0.01
Residual sugar (g L⁻¹)	2.96 ± 0.08	3.24 ± 0.04	3.02 ± 0.05	3.18 ± 0.15
Alcohol content (%v/v)	11.48 ± 0.30	11.60 ± 0.01	11.72 ± 0.04	11.44 ± 0.02
Dry extract (g L⁻¹)	21.75 ± 0.25	22.85 ± 0.05	24.30 ± 0.10	24.10 ± 0.25
pH	3.30 ± 0.01	3.42 ± 0.04	3.43 ± 0.02	3.55 ± 0.04
Total acidity (g L⁻¹)	10.10 ± 0.02	8.35 ± 0.15	8.45 ± 0.01	8.35 ± 0.02
Volatile acidity (g L⁻¹)	0.40 ± 0.03	0.38 ± 0.01	0.40 ± 0.01	0.40 ± 0.03

*The results are expressed as mean ± standard deviation of three base wine bottles (triplicate). CB: base wine 100% Chenin Blanc; SY: base wine 100% Syrah; CB+SY-W: base wine 50% Chenin Blanc + 50% Syrah, elaborated as white; and CB+SY-R: base wine 50% Chenin Blanc + 50% Syrah, elaborated as rosé.