Table S1. Volatile composition of Teixadura wines from Priorato de Razamonde (PR), O´Ventosela (VT) and Gandarela (GD) wineries obtained with different yeasts in 2019 vintage. Concentrations are displayed in μg/L.

2019	PR-LSA	PR-XG3	VT-LSA	VT-XG3	GD-LSA	GD-XG3
2-methyl-1-propanol	689	1371	1328	2409	1191	1902
2+3-methyl-1-butanol	18047	26134	24494	43829	35631	39630
3-methyl-1-pentanol	42	65	47	77	70	142
2,3-butanediol	244	220	209	308	364	268
Benzyl alcohol	25	27	52	104	129	133
2-phenylethanol	4812	6830	4906	15011	8184	17284
3-metiltio-1-propanol	87	80	110	128	96	141
1-hexanol	478	639	1386	1072	780	986
(*Z*)-3-hexanol	59	65	65	79	45	63
Isoamyl acetate	12116	7425	6060	17356	16351	9216
Hexyl acetate	920	528	399	892	912	360
2-phenylethyl acetate	672	515	188	820	650	530
Ethyl hexanoate	1405	1473	2812	1815	2126	1167
Ethyl octanoate	874	894	2006	1290	1313	892
Ethyl decanoate	289	220	353	319	390	182
Diethyl succinate	22	55	14	20	23	45
Ethyl decanoate	86	137	nd	nd	nd	nd
Butanoic acid	50	53	71	57	72	62
2+3-methylbutanoic acid	110	122	88	201	159	154
Hexanoic acid	2350	2508	4074	2492	3347	2036
Octanoic acid	10302	10314	13324	9836	13953	8678
Decanoic acid	3935	2899	3020	2644	4613	2761
Geranic acid	870	1354	nd	nd	nd	nd
Dodecanoic acid	115	115	107	117	211	82
4-vinylguaiacol	173	135	165	308	218	216
4-vinylfenol	220	210	89	94	160	179
Butyrolactone	47	73	157	126	131	76
Phenylethanal	24	32	nd	nd	76	139

Table S2. Volatile composition of Teixadura wines from Priorato de Razamonde (PR), O´Ventosela (VT) and Gandarela (GD) wineries obtained with different yeasts in 2020 vintage. Concentrations are displayed in μg/L.

Vintage 2020	PR-LSA	PR-XG3	VT-LSA	VT-XG3	GD-LSA	GD-XG3
2-methyl-1-propanol	1242	1317	2011	2727	691	1578
2+3-methyl-1-butanol	30734	24662	25785	51997	22252	30066
3-methyl-1-pentanol	91	61	39	150	46	50
2,3-butanediol	293	198	139	291	154	148
2,3-butanediol (isomer)	80	67	39	95	39	44
3-metiltio-1-propanol	41	51	72	293	91	79
Benzyl alcohol	35	27	nd	19	31	29
2-phenylethanol	9309	7835	7781	31026	23366	11477
1-hexanol	585	456	1071	1016	297	565
(*E*)-3-hexenol	74	48	61	77	31	79
(*Z*)-3-hexanol	76	57	78	70	82	62
Isoamyl acetate	9545	9057	1508	9689	6646	9596

Hexyl acetate	800	626	114	310	437	660
2-phenylethyl acetate	515	468	71	596	1322	448
Ethyl lactate	87	92	43	68	46	67
Ethyl hexanoate	1342	1680	1196	1317	1008	1615
Ethyl octanoate	2398	2110	1767	2162	1600	2191
Ethyl decanoate	409	410	301	547	407	403
Diethyl succinate	nd	nd	30	55	3	29
Isobutiric acid	70	69	30	134	34	79
Butanoic acid	81	68	53	84	48	63
2+3-methylbutanoic acid	303	195	286	395	97	186
Octanoic acid	8625	8950	5150	6591	8389	9877
Hexanoic acid	2431	2522	1753	1944	1889	2502
Decanoic acid	3408	2787	1740	2073	3985	3011
Geranic acid	nd	391	nd	nd	nd	nd
Dodecanoic acid	250	247	101	108	239	201
3-oxo-7,8-dihydro-alpha-ionol	nd	nd	99	127	92	93
4-vinylguaiacol	55	191	111	405	81	229
4-vinylfenol	108	482	83	238	52	104
Butyrolactone	42	51	38	72	25	49

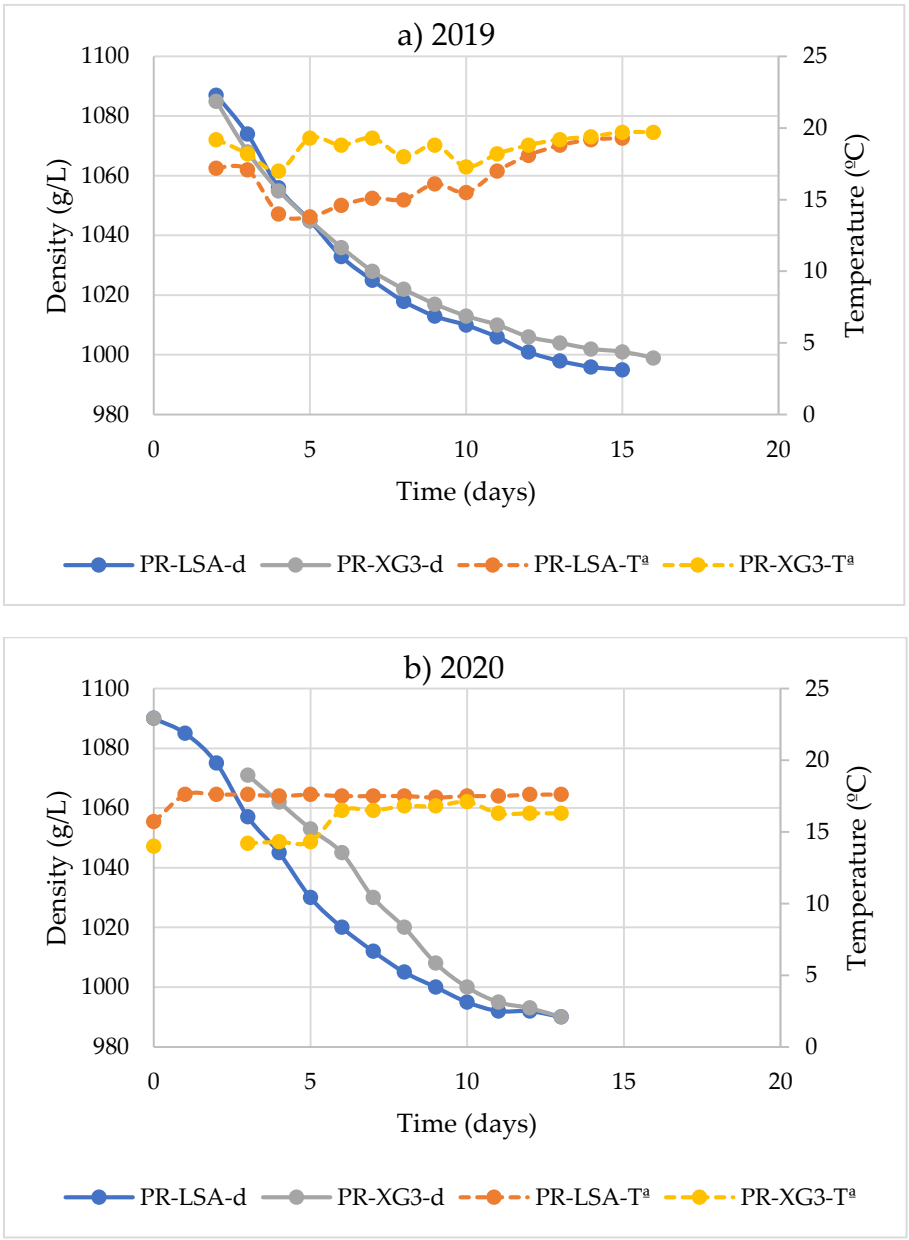

Figure S1. Evolution of fermentations in Priorato de Razamonde in (a) 2029 and (b) 2020 campaign. .