

*Table S1.* Enological characteristics of Chardonnay (CH) and Xarel.lo (XA) base wines, fermented by the addition of *S. cerevisiae* (Y1, Y2, Y3) and non-*Sacharomyces* (Y4, Y5). Glucose and fructose (Glu+Fru, mg/L), **total acidity (TA, expressed in g/L of tartaric acid)**, pH and malic acid (mg/L). Different letters indicate significant differences between samples with different yeasts for each grape variety. Samples (n=2).

CH	Y1	Y2	Y3	Y4	Y5
Glu+Fru	0.05 a ± 0.05	0.22 ab ± 0.03	0.40 c ± 0.06	0.11 a ± 0.01	0.11 a ± 0.10
<b>TA</b>	7.9 a ± 0.0	8.4 b ± 0.1	8.4 b ± 0.1	8.2 b ± 0.6	7.4 a ± 0.0
pH	3.5 a ± 0.0	3.5 a ± 0.1	3.5 a ± 0.0	3.5 a ± 0.0	3.5 a ± 0.0
Malic acid	5.3 a ± 0.1	5.3 a ± 0.0	5.5 b ± 0.0	5.5 b ± 0.0	5.5 b ± 0.0
XA	Y1	Y2	Y3	Y4	Y5
Glu+Fru	0.27 b ± 0.16	0.16 a ± 0.11	0.31 c ± 0.08	0.21 b ± 0.16	0.04 a ± 0.01
<b>TA</b>	6.1 b ± 0.1	6.3 b ± 0.0	6.2 b ± 0.0	5.3 a ± 0.0	5.4 a ± 0.1
pH	3.1 a ± 0.0	3.1 a ± 0.0	3.2 a ± 0.0	3.2 a ± 0.0	3.1 a ± 0.0
Malic acid	1.6 c ± 0.0	1.6 c ± 0.0	1.4 b ± 0.0	1.4 b ± 0.0	1.2 a ± 0.0