Table S1. Heat map of the concentration of volatile compounds (mg/L) in the wines obtained by sequential fermentation with non-*Saccharomyces* yeasts + *S. cerevisiae* EC1118 and with *S. cerevisiae* as a monoculture and significance according to one-way ANOVA. The darkest green indicates the highest content, and the darkest red the lowest content of each compound.

	Hv129	Sb474	Mf278	Lt93	Td315	Hu95	Mp176	Pk158	Kd231	Zba314	Zp181	Ca31	Pkl88	EC1118	Sig.
Alcohols															
Isobutanol	21,117	39,230	45,322	34,773	37,781	23,626	27,819	25,170	132,247	29,629	24,738	25,741	21,052	18,390	***
1-Butanol	0,907	0,508	0,677	0,804	1,311	0,767	0,623	0,803	1,065	0,954	0,717	0,664	0,789	0,745	***
Isoamyl alcohol	173,800	146,235	214,458	211,308	233,293	188,557	206,734	207,567	457,973	161,113	157,872	186,124	187,722	210,502	***
1-Hexanol	0,583	0,529	0,401	0,549	0,670	0,635	0,384	0,334	0,672	0,728	0,698	0,588	0,237	0,588	***
c-3-Hexenol	0,100	0,093	0,084	0,086	0,115	0,081	0,084	0,064	0,105	0,094	0,087	0,091	0,045	0,086	***
Methionol	1,902	2,096	1,602	2,136	6,353	1,695	1,770	2,106	3,795	5,056	3,540	1,986	1,611	1,618	***
Benzylic alcohol	0,141	0,231	0,146	0,098	0,129	0,116	0,123	0,143	0,110	0,104	0,109	0,178	0,111	0,115	***
β-Phenylethanol	26,981	42,079	51,140	38,718	75,940	39,328	47,789	44,047	42,698	39,241	35,927	42,338	35,785	42,429	***
Esters															
Isoamyl acetate	0,056	0,197	0,176	0,098	0,056	0,127	0,139	0,133	0,193	0,063	0,056	0,116	0,535	0,124	***
Ethyl propanoate	0,050	0,177	0,130	0,146	0,062	0,186	0,113	0,202	0,076	0,148	0,280	0,092	0,282	0,091	***
Ethyl hexanoate	0,089	0,404	0,358	0,127	0,022	0,252	0,281	0,330	0,049	0,049	0,046	0,295	0,473	0,313	***
Ethyl octanoate	0,062	0,155	0,208	0,028	0,010	0,149	0,186	0,228	0,010	0,010	0,010	0,207	0,358	0,216	***
Ethyl decanoate	0,063	0,051	0,070	0,016	0,023	0,055	0,073	0,084	0,027	0,034	0,017	0,064	0,097	0,061	***
Volatile fatty acids															
Butyric acid	0,182	0,109	0,050	0,059	0,089	0,077	0,067	0,058	0,089	0,093	0,083	0,095	0,056	0,029	*
Isobutyric acid	4,390	3,324	0,934	1,721	3,037	1,476	1,892	2,880	4,908	4,534	3,499	4,130	2,781	2,393	***
Isovalerianic acid	4,031	1,031	1,031	1,031	1,031	1,031	1,031	1,031	1,031	1,031	1,031	1,031	1,031	1,031	**
Hexanoic acid	1,241	1,288	2,143	0,706	0,235	1,084	1,726	1,863	0,339	0,481	0,541	1,596	1,896	1,154	***
Octanoic acid	1,212	1,205	2,762	0,779	0,193	1,960	2,661	2,492	0,496	0,322	0,462	2,534	3,220	2,496	***
Decanoic acid	0,219	0,161	0,505	0,079	0,170	1,298	0,211	0,165	0,141	0,060	0,010	0,067	0,196	0,144	***
Other compounds															
Acetaldehyde	5,853	3,335	4,750	7,772	4,831	4,440	4,131	3,963	8,601	5,778	7,629	8,495	6,733	4,396	**
Diacetyl	0,110	0,019	0,066	0,084	0,010	0,135	0,079	0,120	0,089	0,076	0,187	0,177	0,303	0,035	*

Acetoine	6,770	4,539	5,451	8,776	6,344	6,877	4,131	7,727	12,034	13,971	15,853	5,997	10,645	3,289	***
Ethyl acetate	90,932	59,659	49,328	37,336	11,462	153,812	51,057	73,105	24,190	46,656	50,214	44,463	88,752	42,955	***
Ethyl lactate	2,867	2,216	3,012	67,773	5,049	3,610	3,278	2,917	2,402	5,754	5,358	4,331	2,559	3,282	***
Diethyl succinate	0,539	0,695	2,439	1,307	3,133	4,165	4,991	7,811	4,762	3,662	4,384	6,051	6,660	5,658	***
γ-Butyrolactone	5,764	19,363	8,371	7,779	7,256	5,591	7,667	6,881	8,275	12,774	12,393	12,443	5,130	6,968	***

The data are mean values of three repetitions. Compounds in bold indicate concentration above their OAV. * , ** and *** indicate significant differences among wines at $p< 0.05$, p <0,01 and $p< 0.001$, respectively , according to Tuckey's test.