Table S1. Sensory descriptors and definitions of the attributes used in the quantitative descriptive sensory analysis of Merlot red wines, rated on a scale from 0 to 10 (0 = descriptor not perceptible; 10 = descriptor strongly perceptible).

Attribute	Definition
Appearance	
Color intensity	Intensity of the color of the wine sample, from pale to dark
Aroma	
Aroma intensity	Overall intensity of aromas in the wine sample
Aroma complexity	Intensity of different types of aromas in the wine sample (fruity, floral, vegetal, spicy)
Vegetal aroma	Intensity of the 'green' aromas: grassy, mint, green capsicum, cooked vegetables
Red berry aroma	Intensity of the aroma of red berry fruits: raspberries, strawberries, cherries
Dark berry aroma	Intensity of the aroma of dark berry fruits: blackberry, blueberry, prunes
Flavor	
Acidity	Intensity of sour taste in the mouth
Body	Intensity of mouthfeel of overall taste in the mouth
Bitterness	Intensity of bitter taste in the mouth
Coarse astringency	Intensity of negative astringency taste in the mouth, perceived as coarse, grainy, dry or puckery astringency
Velvety astringency	Intensity of positive astringency taste in the mouth, perceived as velvety or silky astringency
Tannin perception intensity	Intensity of tannin perception in the mouth, including coarse astringency, velvety astringency and bitterness
Persistency	Persistence of flavor and aroma in the mouth
Taste balance	Balance between acidity, body, sweetness and astringency/bitterness perception in the mouth
Overall wine quality	Overall positive aroma and flavor perception of wine, including aftertaste