

Article

New Insight on the Formation of 2-Aminoacetophenone in White Wines

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Table S2. Supplementary data 2: Chemical parameter of wines used for the experiments.

Wine	A	B
Vintage	2021	2020
Varieties	Kerner/Welshriesling/Riesling	Chardonnay/Sauvignon/Riesling
Alcohol (% vol)	12.4	12.5
pH	3.32	3.36
Total acidity (g/L)	5.5	5.3
Volatile acidity (g/L)	0.2	0.25
Residual sugar (g/L)	1.3	1.9
Free SO ₂ (mg/L)	22	25
Total SO ₂ (mg/L)	122	95