Table S1. Preliminary sensory evaluation of wines fermented by indigenous *S. cerevisiae* strains at 12 & 22 °C.

Sample code	Aroma	Taste	General observations
KA-Y1_12	2.7±0.5	2.6±0.7	winelike aroma; light/medium body; sour taste with sweet notes; strong aftertaste, spirituous sensation
KE-Y1_12	2.5±0.4	3.1±0.6	winelike aroma; light body; sour/sweet taste
BO-Y1_12	2.6±0.6	2.7±0.4	winelike aroma; light body; sour taste with some sweet notes
KA-Y1_22	2.8±0.3	2.4±0.8	winelike aroma; light body; sour taste; strong piquant aftertaste
KE-Y1_22	3.0±0.2	3.2±0.3	winelike aroma with fruity notes; light body; sour taste
BO-Y1_22	3.1±0.5	2.9±0.4	winelike aroma with floral notes; light body; sour taste

KA-Y1, wine fermented by *S. cerevisiae* strain isolated from "Karnachalas" grapes; KE-Y1, wine fermented by *S. cerevisiae* strain isolated from "Keratsouda" grapes; BO-Y1, wine fermented by *S. cerevisiae* strain isolated from "Bogialamas" grapes. The fermentation temperature is indicated at the end of each sample code. Perception evaluation for Aroma and Taste was done on a 0–5 scale (0: unacceptable, 5: wonderful).