

Supplementary Data

Table S1. Mass spectra ions selected to quantify minor and trace compounds using GC-MS.

Compounds	RT	<i>m/z</i>
Ethyl esters and acetates		
Ethyl isobutyrate	7.5	71 ^a , 116
Ethyl 2-methylbutyrate	12.0	57 ^a , 102
Ethyl 3-methylbutyrate	13.10	88 ^a , 115, 70
Ethyl 4-methylpentanoate	24.15	88 ^a , 101
Ethyl cyclohexanoate	45.55	83 ^a , 101, 156
Isobutyl acetate	9.71	56 ^a , 73
Phenylethyl acetate	79.90	91 ^a
Norisoprenoids		
Rose oxide	39.73/ 40.93	139 ^a , 154
Vitispirane*	52.8/ 53.08	192 ^a , 93, 121, 171
Riesling acetal*	59.9	138 ^a , 125, 133
β-damascenone	79.86	69 ^a , 190
α-ionone	72.4	121 ^a , 93, 192
β-ionone	77.08	177 ^a , 192
1,1,6-Trimethyl-1,2-dihydronaphthalene (TDN)	66.48	157 ^a , 142, 172
Monoterpenes		
Linalool	55.01	71 ^a , 93, 121
α-terpineol	64.05	93 ^a , 121, 136
Geraniol	72.63	69 ^a , 123
β-citronellol	68.13	69 ^a , 81, 123
Lactones		
δ-nonalactone	81.81	85 ^a , 100
δ-decalactone	87.36	85 ^a , 100
Whiskylactone	74.56/ 78.18	99 ^a , 114
Cinnamates		
Ethyl dihydrocinnamate	74.54	178 ^a , 133
Ethyl cinnamate	86.80	131 ^a , 176
Volatile phenols		
Guaiacol	73.5	109 ^a , 124
o-cresol	81.16	108 ^a , 79
m-cresol	85.35	108 ^a , 79
4-ethylguaiacol	82.17	137 ^a , 152
Eugenol	88.73	164 ^a , 149
E-isoeugenol	96.83	164 ^a , 149
4-ethylphenol	89.33	107 ^a , 122
4-propylguaiacol	85.96	137 ^a , 166
4-vinylguaiacol	90.14	150 ^a , 135
4-vinylphenol	99.04	120 ^a , 91
2,6-dimethoxyphenol	93.27	154 ^a , 139
4-allyl-2,6-dimethoxyphenol	104.87	194 ^a , 119
Vanillin derivates		
Vanillin	105.85	151 ^a , 152, 123
Acetovanillone	108.83	166 ^a , 123
Syringaldehyde	127.15	182 ^a , 181, 167

^a quantificatier ions.

Table S4. 4-way ANOVA assessing the effect of the factors: presence or absence of precursors, yeast strain, aging and their interaction on the volatile composition of Riesling synthetic wine.

	Precursors	Yeast	Aging	Precursors* Yeast	Yeast* Aging
Ethyl acetate	0.000	< 0.0001	n.s.	0.012	n.s.
Isoamyl acetate	0.012	< 0.0001	< 0.0001	< 0.0001	< 0.0001
Ethyl hexanoate	n.s. ^a	< 0.0001	n.s.	0.000	n.s.
Ethyl octanoate	n.s.	< 0.0001	n.s.	0.003	n.s.
Ethyl decanoate	n.s.	< 0.0001	n.s.	0.047	n.s.
Isobutanol	n.s.	< 0.0001	n.s.	n.s.	n.s.
Isoamyl alcohol	n.s.	< 0.0001	n.s.	n.s.	n.s.
Metionol	0.001	< 0.0001	0.003	n.s.	0.007
β -Phenylethanol	n.s.	< 0.0001	0.017	n.s.	n.s.
Ethyl lactate	n.s.	< 0.0001	0.002	n.s.	n.s.
γ -Butyrolactone	n.s.	< 0.0001	< 0.0001	n.s.	0.010
Butyric acid	n.s.	n.s.	n.s.	n.s.	n.s.
Isobutyric acid	< 0.0001	< 0.0001	n.s.	0.000	n.s.
Hexanoic acid	n.s.	< 0.0001	n.s.	< 0.0001	n.s.
Octanoic acid	n.s.	< 0.0001	n.s.	< 0.0001	n.s.
Decanoic acid	n.s.	< 0.0001	n.s.	n.s.	n.s.
Ethyl isobutyrate	0.041	< 0.0001	< 0.0001	n.s.	< 0.0001
Isobutyl acetate	< 0.0001	< 0.0001	< 0.0001	< 0.0001	< 0.0001
Ethyl 2-methylbutyrate	n.s.	< 0.0001	< 0.0001	n.s.	< 0.0001
Phenylethyl acetate	< 0.0001	< 0.0001	< 0.0001	< 0.0001	< 0.0001
γ -nonalactone	0.002	< 0.0001	0.020	n.s.	n.s.
γ -decalactone	n.s.	< 0.0001	0.000	n.s.	n.s.
TDN	< 0.0001	n.s.	< 0.0001	n.s.	n.s.
β -damascenone	< 0.0001	< 0.0001	0.000	< 0.0001	n.s.
Linalool	< 0.0001	0.002	< 0.0001	0.002	n.s.
α -terpineol	< 0.0001	0.004	< 0.0001	0.004	n.s.
β -citronellol	< 0.0001	0.010	< 0.0001	n.s.	n.s.
Geraniol	< 0.0001	0.011	n.s.	0.006	0.035
4-vinylguaiacol	< 0.0001	n.s.	< 0.0001	n.s.	n.s.
4-vinylphenol	< 0.0001	< 0.0001	0.001	< 0.0001	0.008
vanillin	< 0.0001	0.000	0.001	< 0.0001	0.021
acetovanillone	< 0.0001	< 0.0001	n.s.	< 0.0001	n.s.

^a n.s.—not significant. *—interaction between factors.

Table S5. 3-way ANOVA assessing the effect of the factors: presence or absence of precursors, yeast strain, aging and their interaction on the volatile composition of Garnacha synthetic wine.

Pr > F	Precursors	Yeast	Aging	Precursors* Yeast	Precursors* Aging	Yeast* Aging
Ethyl acetate	< 0.0001	0.00	n.s	n.s	0.02	n.s
Isoamyl acetate	n.s ^a	< 0.0001	n.s	n.s	n.s	0.01
Ethyl hexanoate	0.00	< 0.0001	0.00	0.01	0.03	0.02
Ethyl octanoate	0.00	< 0.0001	0.01	0.01	n.s	n.s
Ethyl decanoate	0.01	0.00	n.s	n.s	n.s	n.s
Isobutanol	n.s	0.01	0.01	n.s	n.s	n.s
1-Butanol	n.s	0.00	0.05	n.s	n.s	n.s
Isoamyl alcohol	0.01	< 0.0001	n.s	n.s	n.s	n.s
1-Hexanol	< 0.0001	< 0.0001	0.00	0.00	0.01	n.s
Metionol	0.01	< 0.0001	< 0.0001	n.s	n.s	n.s
β-Phenylethanol	n.s	< 0.0001	n.s	0.04	n.s	n.s
Ethyl lactate	0.04	< 0.0001	< 0.0001	0.02	n.s	< 0.0001
γ-Butyrolactone	0.00	< 0.0001	< 0.0001	0.01	n.s	< 0.0001
Butyric acid	n.s	< 0.0001	0.00	n.s	n.s	0.00
Isobutyric acid	0.05	< 0.0001	n.s	n.s	n.s	n.s
Hexanoic acid	n.s	< 0.0001	0.01	n.s	n.s	n.s
Octanoic acid	n.s	n.s	n.s	n.s	n.s	n.s
Decanoic acid	0.01	< 0.0001	0.01	0.00	n.s	0.02
Ethyl isobutyrate	0.01	< 0.0001	< 0.0001	n.s	n.s	0.00
Isobutyl acetate	0.05	< 0.0001	0.00	0.04	n.s	0.01
Ethyl 2-methylbutyrate	0.00	< 0.0001	< 0.0001	0.03	0.05	0.01
Ethyl isovalerate	0.00	< 0.0001	< 0.0001	0.01	0.05	< 0.0001
Phenylethyl acetate	0.01	< 0.0001	< 0.0001	0.00	n.s	< 0.0001
γ-nonalactone	0.01	0.01	n.s	n.s	n.s	0.05
γ-decalactone	n.s	< 0.0001	n.s	n.s	n.s	n.s
TDN	< 0.0001	n.s	< 0.0001	n.s	< 0.0001	n.s
β-damascenone	< 0.0001	n.s	0.00	n.s	0.00	n.s
Linalool	< 0.0001	n.s	< 0.0001	n.s	< 0.0001	n.s
α-terpineol	< 0.0001	n.s	< 0.0001	n.s	< 0.0001	n.s
β-citronellol	< 0.0001	n.s	< 0.0001	n.s	0.03	n.s
Geraniol	< 0.0001	0.01	0.00	n.s	n.s	0.03
Guaiacol	< 0.0001	0.01	0.00	0.01	0.00	n.s
4-vinylguaiacol	< 0.0001	0.04	< 0.0001	0.03	< 0.0001	n.s
2,6-dimethoxyphenol	< 0.0001	0.02	0.00	0.03	0.00	n.s
E-isoeugenol	< 0.0001	0.00	n.s	0.00	n.s	n.s
4-vinylphenol	< 0.0001	n.s	0.00	n.s	0.01	n.s
vanillin	< 0.0001	n.s	n.s	n.s	n.s	n.s
acetovanillone	< 0.0001	n.s	n.s	n.s	n.s	n.s

^a n.s—not significant. *—interaction between factors.

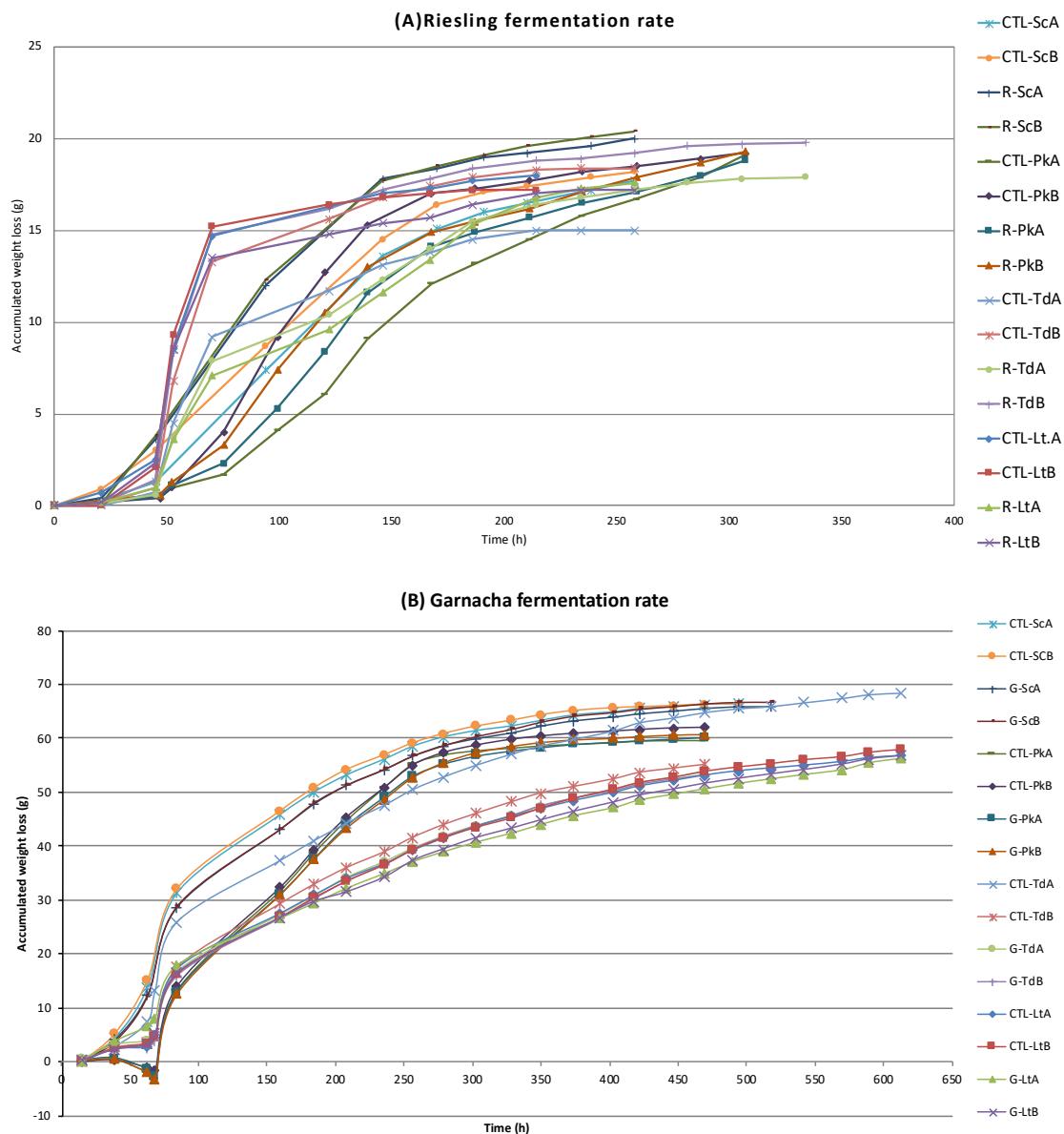


Figure S1. Fermentation rate: Riesling (A) and Garnacha (B) fermentation rate by means of accumulated weight loss.