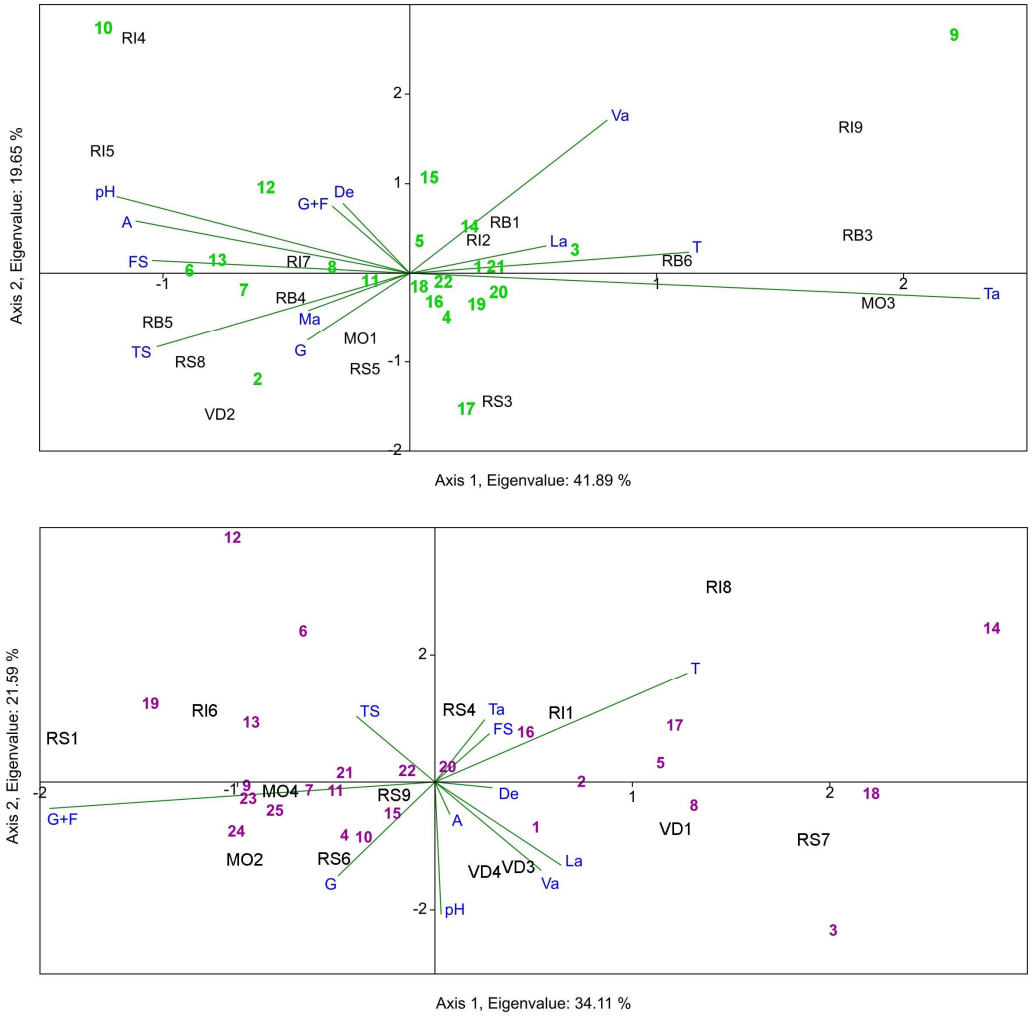

Figure S1. CCA of principal chemical components and sensory attributes: total acidity (Ta), tartaric acid (T), volatile acidity (Va), lactic acid (La), malic acid (Ma), total dry extract (De), total SO_2 (TS), free SO_2 (FS), alcoholic strength (A), glycerol (G), glucose and fructose sum (G+F) and aromatic descriptors in white wines **(a)**: color intensity (1), greenish reflection (2), yellow reflection (3), cleanliness (4), intensity aromatic (5), floral (6), fresh fruit (7), white fruit (8), dried fruit (9), tropical fruit (10), citrus (11), herbaceous (12), terpenic (13), persistence (14), sweet (15), acid (16), bitter (17), smoothness (18), harmony (19), alcohol (20), structure (21), overall wine quality (22) and red wines **(b)**: intensity color (1), wine layer (2), violet hue (3), garnet hue (4), cherry hue (5), ruby hue (6), intensity aromatic (7), floral (8), fruity (9), red fruits (10), black fruits (11), ripe fruit-compote (12), lactic (13), herbaceous-vegetable (14), alcohol (15), acidity (16), astringency (17), green tannins (18), ripe tannins (19), bitterness (20), structure (21), persistence (22), balance (23), overall quality in the mouth (24), overall quality of the wine (25).