

SUPPLEMENTARY DATA

Pelonnier-Magimel, E., Windholtz, S., Masneuf-Pomarède, I., Barbe, J.-C. (2020). Sensory characterisation of wines without added sulfites via specific and adapted sensory profile. *OENO One*, 54(4).
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Maturities Treatments	Technological maturity			Advanced maturity		
	SO ₂	Without SO ₂	BP	SO ₂	Without SO ₂	BP
Ethanol (% v/v)	13.15	13.42	13.13	14	14.04	13.98
Volatile Acidity (g/L H ₂ SO ₄)	0.22	0.32	0.37	0.24	0.32	0.3
Total Acidity (g/L H ₂ SO ₄)	2.83	3.04	3.11	2.77	2.99	2.96
pH	3.72	3.74	3.73	3.81	3.81	3.73
Total SO ₂ (mg/L)	48	1.5	8	37	ND	5
Free SO ₂ (mg/L)	6	<1	<1	7	ND	ND

Table S1. Wines parameters analysed during tasting for each group of wines (made with SO₂, without SO₂ and bioprotection (BP)) for two maturities (technological and advanced). Free and total SO₂ were performed with Franz Paul method and the others parameters were obtained using a Winescan Flex (FOSS, Hillerød, Denmark)

SO ₂	Without SO ₂	Bioprotection
Harvest		
Sampled grapes		
Zymaflore Egide® - Laffort application at 50 mg/L on harvest		
Destemming and crushing		
adding 50 mg/L of SO ₂		
Vatting in triplicat : 35 L tanks	Vatting in triplicat : 35 L tanks	Vatting in triplicat : 35 L tanks
48h of maceration at 10 °C		
Inoculation of Actiflore® F33 ADY		
Alcoholic fermentation		
Post fermentary maceration		
Run off		
Inoculation of Vitolactic F1		
Malolactic fermentation		
added 50 mg/L of SO ₂		
Aging for 6 months		
Adjusting to 30 mg/L of free SO ₂ and inerting vat		
Filtration		
Bottling (cork)		
Maturing for 1.5 years in a room with controlled humidity and temperature (16 °C)		

Table S2. Winemaking process for each group of wines: made with SO₂, Without SO₂ and bioprotection, whatever maturity level