

Table S1. Composition of juices used in this study

Juice	pH	Titrateable acidity (g/L)	Free SO ₂ (mg/L)	Total SO ₂ (mg/L)	Brix (°Bx)	YAN (mg/L)	Malic acid (g/L)
Sauvignon blanc	3.67	8.13	0	22	20.9	301	-
Merlot	3.91	3.9	2	8	26.2	162	2.05

The minus symbol means "not determined"

Table S2. Key compositional features of wines and fermented RCDW used in this study

Matrix	Ethanol (% vol/vol)	Total SO ₂ (mg/L)	Residual sugar (g/L)	Malic acid (g/L)	Lactic acid (g/L)
Sauvignon blanc	12.55	8	0	4.59	0.2
Merlot	15.43	2	1.3	1.53	0.4
RCDW	11.53	2	0	1.97	1.2