

Supplementary data

SUPPLEMENTARY TABLE 1. Means \pm 1 standard error values of the harvest parameters weight of 100 berries (W100 in g), total soluble solids (TSS in °Brix degrees), pH, total acidity (TA in g/l), potassium content in grape juice (Kj in mg/l), tartaric acid (TcA in g/l), malic acid (MA in g/l) and yeast assimilable nitrogen (YAN in mg/l) for each naphthaleneacetic acid (NAA) treatment.

Harvest parameter	Treatment	Year		
		2017	2018	2019
W100	C	206 \pm 6.08	239 \pm 8.19	182 \pm 4.58
	NAA1	213 \pm 7.45	229 \pm 14.0	196 \pm 7.69
	NAA2	229 \pm 12.3	239 \pm 5.00	185 \pm 13.7
	NAA3	210 \pm 2.52	258 \pm 7.69	173 \pm 14.7
TSS	C	22.8 \pm 0.31	22.1 \pm 0.24	26.2 \pm 0.40
	NAA1	22.7 \pm 0.55	21.0 \pm 0.12	25.6 \pm 0.53
	NAA2	22.8 \pm 0.53	21.7 \pm 0.24	25.3 \pm 0.27
	NAA3	22.9 \pm 0.41	20.4 \pm 0.87	25.4 \pm 0.23
pH	C	3.28 \pm 0.01	3.32 \pm 0.03	3.26 \pm 0.02
	NAA1	3.37 \pm 0.01	3.30 \pm 0.02	3.28 \pm 0.02
	NAA2	3.40 \pm 0.01	3.27 \pm 0.02	3.24 \pm 0.02
	NAA3	3.38 \pm 0.03	3.27 \pm 0.07	3.22 \pm 0.02
TA	C	5.00 \pm 0.06	4.70 \pm 0.14	4.30 \pm 0.09
	NAA1	4.83 \pm 0.03	4.65 \pm 0.09	4.40 \pm 0.14
	NAA2	4.55 \pm 0.11	4.70 \pm 0.26	4.75 \pm 0.07
	NAA3	4.85 \pm 0.14	5.20 \pm 0.45	4.75 \pm 0.09
Kj	C	1200 \pm 28.2	1070 \pm 58.9	1500 \pm 86.4
	NAA1	1250 \pm 37.1	1090 \pm 119	1610 \pm 175
	NAA2	1340 \pm 18.0	1080 \pm 74.5	1490 \pm 26.2
	NAA3	1200 \pm 54.0	1090 \pm 27.8	1360 \pm 17.4
TcA	C	4.58 \pm 0.04	4.91 \pm 0.07	4.14 \pm 0.10
	NAA1	4.22 \pm 0.04	4.78 \pm 0.12	4.12 \pm 0.09
	NAA2	4.19 \pm 0.08	4.67 \pm 0.13	4.61 \pm 0.10
	NAA3	4.40 \pm 0.07	5.17 \pm 0.25	4.42 \pm 0.09

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MA	C	1.30 ± 0.06	1.47 ± 0.12	1.94 ± 0.14
	NAA1	1.55 ± 0.11	1.57 ± 0.12	2.03 ± 0.12
	NAA2	1.71 ± 0.14	1.64 ± 0.12	1.91 ± 0.10
	NAA3	1.58 ± 0.05	1.84 ± 0.19	1.90 ± 0.06
YAN	C	196 ± 1.36	164 ± 7.36	90.9 ± 5.33
	NAA1	150 ± 17.0	140 ± 19.2	109 ± 0.56
	NAA2	169 ± 20.6	153 ± 29.1	99.7 ± 8.94
	NAA3	197 ± 7.82	180 ± 17.8	96.6 ± 6.50

Treatments: control (C), single treatment at pea-size (NAA1), double treatment at both pea-size and veraison (NAA2) and single treatment at veraison (NAA3).

SUPPLEMENTARY TABLE 2. Means \pm 1 standard error values of the harvest parameters weight of 100 berries (W100 in g), total soluble solids (TSS in °Brix degrees), pH, total acidity (TA in g/l), potassium content in grape juice (Kj in mg/l), tartaric acid (TcA in g/l), malic acid (MA in g/l) and yeast assimilable nitrogen (YAN in mg/l) for each early defoliation treatment.

Harvest parameter	Treatment	Year		
		2017	2018	2019
W100	C	206 \pm 6.08	239 \pm 8.19	182 \pm 4.58
	ED1	201 \pm 6.44	228 \pm 8.08	186 \pm 9.60
	ED2	201 \pm 2.85	231 \pm 15.1	177 \pm 2.00
TSS	C	22.8 \pm 0.31	22.1 \pm 0.24	26.2 \pm 0.40
	ED1	22.7 \pm 0.47	22.3 \pm 0.24	25.8 \pm 0.43
	ED2	24.0 \pm 0.50	23.1 \pm 0.24	25.5 \pm 0.32
pH	C	3.28 \pm 0.01	3.32 \pm 0.03	3.26 \pm 0.02
	ED1	3.31 \pm 0.04	3.25 \pm 0.02	3.26 \pm 0.04
	ED2	3.42 \pm 0.05	3.30 \pm 0.06	3.33 \pm 0.02
TA	C	5.00 \pm 0.06	4.70 \pm 0.14	4.30 \pm 0.09
	ED1	5.00 \pm 0.24	4.88 \pm 0.27	4.18 \pm 0.28
	ED2	4.10 \pm 0.20	4.40 \pm 0.15	3.83 \pm 0.01
Kj	C	1200 \pm 28.2	1070 \pm 58.9	1500 \pm 86.4
	ED1	1220 \pm 41.1	1090 \pm 33.9	1530 \pm 50.7
	ED2	1250 \pm 50.6	1120 \pm 66.7	1450 \pm 46.3
TcA	C	4.58 \pm 0.04	4.91 \pm 0.07	4.14 \pm 0.10
	ED1	4.47 \pm 0.04	4.94 \pm 0.12	4.24 \pm 0.18
	ED2	4.03 \pm 0.24	4.63 \pm 0.11	4.04 \pm 0.11
MA	C	1.30 \pm 0.06	1.47 \pm 0.12	1.94 \pm 0.14
	ED1	1.35 \pm 0.10	1.46 \pm 0.14	1.69 \pm 0.06
	ED2	1.15 \pm 0.03	1.26 \pm 0.01	1.65 \pm 0.14
YAN	C	196 \pm 1.36	164 \pm 7.36	90.9 \pm 5.33
	ED1	172 \pm 8.58	113 \pm 7.34	72.7 \pm 9.26
	ED2	117 \pm 2.92	102 \pm 18.2	81.8 \pm 2.03

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Treatments: control (C), all blades and lateral shoots on each shoot between the first and second grape clusters were removed at pea-size (ED1) and in the same way as in ED1, but between the shoot base until the second grape cluster (ED2).

SUPPLEMENTARY TABLE 3. Means \pm 1 standard error values of the harvest parameters weight of 100 berries (W100 in g), total soluble solids (TSS in °Brix degrees), pH, total acidity (TA in g/l), potassium content in grape juice (Kj in mg/l), tartaric acid (TcA in g/l), malic acid (MA in g/l) and yeast assimilable nitrogen (YAN in mg/l) for each foliar Mg fertilization fifteen days post-veraison treatments.

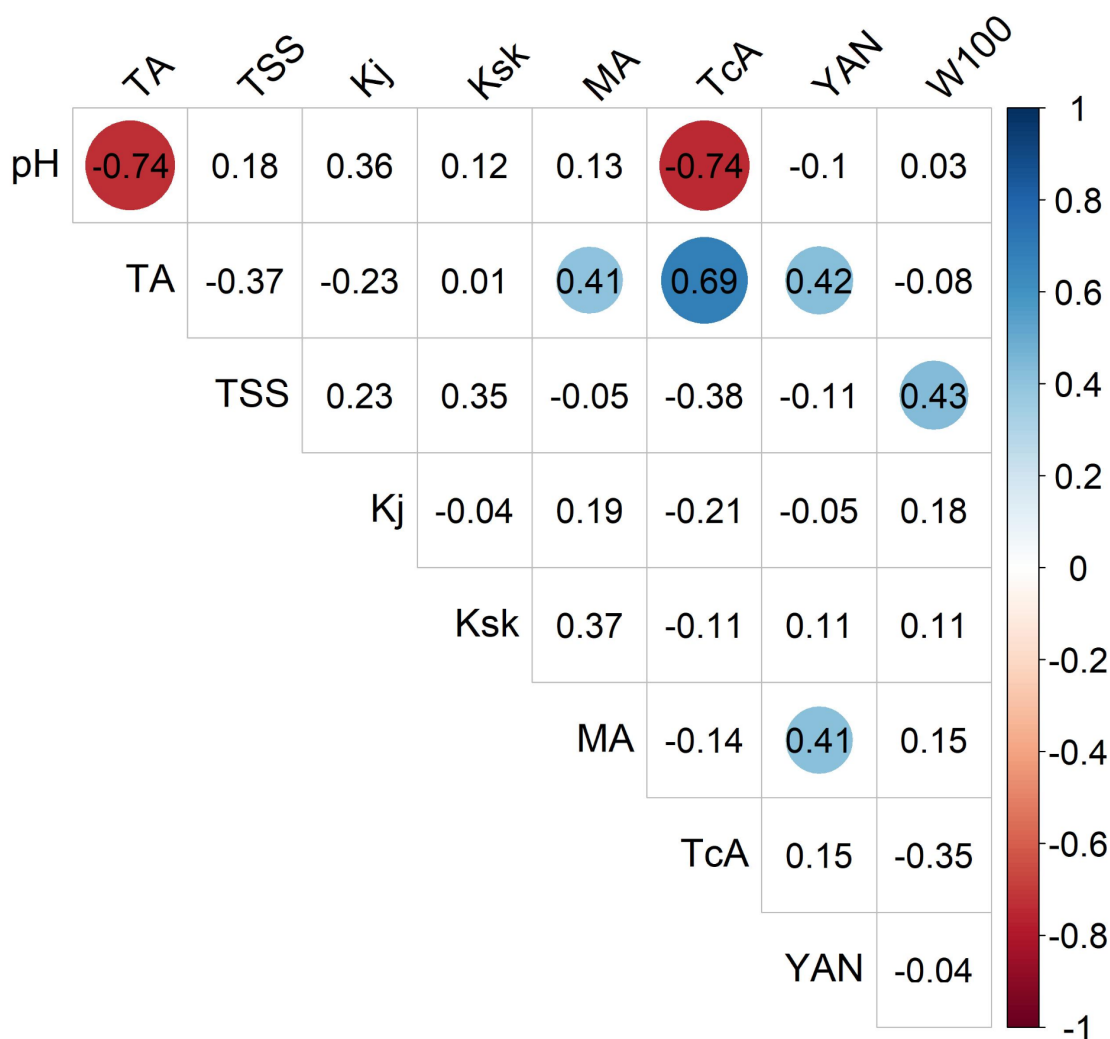
Harvest parameter	Treatment	Year		
		2017	2018	2019
W100	C	206 \pm 6.08	239 \pm 8.19	182 \pm 4.58
	Mg1	218 \pm 7.45	238 \pm 13.1	182 \pm 6.23
	Mg2	192 \pm 6.51	258 \pm 10.7	184 \pm 4.04
TSS	C	22.8 \pm 0.31	22.1 \pm 0.24	26.2 \pm 0.40
	Mg1	24.1 \pm 0.84	22.1 \pm 0.37	25.5 \pm 0.43
	Mg2	23.2 \pm 0.76	21.9 \pm 0.18	26.0 \pm 0.32
pH	C	3.28 \pm 0.01	3.32 \pm 0.03	3.26 \pm 0.02
	Mg1	3.47 \pm 0.02	3.33 \pm 0.01	3.30 \pm 0.03
	Mg2	3.33 \pm 0.04	3.30 \pm 0.04	3.24 \pm 0.01
TA	C	5.00 \pm 0.06	4.70 \pm 0.14	4.30 \pm 0.09
	Mg1	4.08 \pm 0.10	4.73 \pm 0.16	4.35 \pm 0.04
	Mg2	4.48 \pm 0.19	4.85 \pm 0.06	4.30 \pm 0.09
Kj	C	1200 \pm 28.2	1070 \pm 58.9	1500 \pm 86.4
	Mg1	1260 \pm 15.0	1230 \pm 42.2	1840 \pm 90.8
	Mg2	1180 \pm 1.15	1130 \pm 108	1760 \pm 150
TcA	C	4.58 \pm 0.04	4.91 \pm 0.07	4.14 \pm 0.10
	Mg1	3.79 \pm 0.02	4.88 \pm 0.08	4.16 \pm 0.14
	Mg2	4.44 \pm 0.04	5.05 \pm 0.05	4.37 \pm 0.03
MA	C	1.30 \pm 0.06	1.47 \pm 0.12	1.94 \pm 0.14
	Mg1	1.40 \pm 0.03	1.61 \pm 0.01	1.90 \pm 0.11
	Mg2	1.22 \pm 0.05	1.50 \pm 0.04	1.59 \pm 0.10
YAN	C	196 \pm 1.36	164 \pm 7.36	90.9 \pm 5.33
	Mg1	145 \pm 13.8	148 \pm 7.53	84.0 \pm 5.38
	Mg2	164 \pm 5.52	179 \pm 6.24	79.5 \pm 7.01

Treatments: control (C), 500 g/ha (Mg1) and 1,000 g/ha (Mg2).

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SUPPLEMENTARY FIGURE 1. Pearson's correlation coefficients among the harvest parameters (weight of 100 berries (W100), real acidity (pH), total acidity (TA), total soluble solids (TSS), potassium in grape juice (Kj), potassium in skins (Ksk), malic acid (MA), tartaric acid (TcA) and yeast assimilable nitrogen (YAN)) in year 2019 (n = 24). Correlation coefficients significantly different from zero at the 95% confidence level are within a coloured circle, whereas non-significant correlation coefficients ($p > 0.05$) were left blank (without circle).