

SUPPLEMENTARY DATA

Antalick, G., Martelanc, M., Slaghenaufi, D., Radovanović Vukajlović, T., Martin Rojas, D. A., Suklje, K., ... Butinar, L. A unique mixture of monoterpenes and volatile phenols characterize Zelen wines aromatic profile . *OENO One*, 59(1). <https://doi.org/10.20870/oeno-one.2025.59.1.8278>

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Table S1. Transition, collision energy and validation parameter for volatile thiols analysis by GC-MS/MS.

	Transitions (m/z)	CE (eV)	Linearity range (ng/L)	R ²	Recovery (%)	Repeatability at intermediate level (%)	LOD (ng/L)	LOQ (ng/L)
4MMB	100.00>85.10	6						
	100.00>55.10	21						
4MMP	132.00>99.20	3	0.406-101.56	0.9989	86.53	11.36	0.41	1.39
	124.00>65.10	27						
3MHA	116.00>88.10	6	10.802-2700.5	0.9984	110.7	10.21	3.03	10.1
	116.00>83.10	6						
3MH	100.00>82.10	3	23.77-5942.5	0.9994	111.7	8.99	2.14	7.13
	100.00>67.10	7						
d3MH	105.00>86.20	3						
	105.00 > 58.10	12						

Table S2. Descriptors and corresponding reference standards used for training the panel on herbal and spicy notes typical of Zelen wine aroma blue) air temperature (°C) from grape véraison to harvest in 2019 (a) and 2020 (b).

Attributes	Composition of the reference
Thyme	Maceration of 20 mg of commercial crumbled thyme
Laurel	Maceration of 20 mg of commercial crumbled bay leaf
Oregano	Maceration of 20 mg of wild crumbled dried oregano
Rosemary	Maceration of 20 mg of wild fresh crumbled rosemary leaves
Basil	Maceration of 20 mg of commercial crumbled dried basil leaves
Tarragon	Maceration of 20 mg of commercial crumbled tarragon
Mint	Maceration of 5g Swiss menthol candy
Spicy	Maceration of 20 mg of commercial ground nutmeg