

Appendix D

Table S1. Individual data and range of the conventional chemical parameters of the 23 wines employed in the preselection. Wines marked in red were selected to carry out the description of wines with the handfeel touch references. Clusters are those derived from the description by RATA. VA: volatile acidity (expressed as g/L of acetic acid); AT: total acidity (expressed as g/L of tartaric acid); RS: reducing sugars (expressed in g/L); LA (expressed in g/L); CI (colour intensity expressed as the sum of the absorbances at 420nm, 520nm, and 620nm); TPI (total polyphenol index expressed as abs at 280nm).

RANGE	cluster	pH 3.06-3.77	VA 0.21-0.69	AT 3.86-7.21	RS 1.52-6.51	LA 0.11-1.81	%ethanol (v/v) 11.7-14.7	CI 8.9-38.5	TPI 30.9-93.2
MON_JU_19	cluster 1	3.68	0.62	5.23	6.51	0.62	14.7	22.2	64.0
TAN_PR_19		3.52	0.58	4.97	5.51	0.69	13.3	24.1	71.8
GAR_ZA_18		3.65	0.44	4.62	2.29	0.77	14.1	13.9	44.8
SYH_ZA_18	cluster 2	3.51	0.21	5.01	2.22	0.70	14.2	38.5	59.1
GAR_RJ_17		3.49	0.46	4.99	1.96	0.84	13.3	10.5	31.5
MOR2_HU_16		3.34	0.51	5.71	2.88	0.25	14.2	22.9	46.6
GAR_MON_20		3.77	0.69	5.14	3.83	1.29	14.2	36.3	84.6
TIN_TR_18		3.74	0.48	5.07	2.42	1.81	14.5	26.1	64.3
PIN_ALI_18		3.50	0.48	5.60	2.89	0.92	13.8	15.0	58.6
MAL_AR_17	cluster 3	3.64	0.40	4.79	2.73	0.94	13.4	20.8	48.0
MEN2_BI_17		3.76	0.50	3.86	2.48	1.22	13.9	21.2	61.9
GAR_NA_19		3.46	0.35	5.28	2.02	0.63	13.5	13.4	50.8
PRI_LE_19		3.68	0.60	4.16	2.66	1.59	12.3	24.0	60.9
GAM_FR_17	cluster 4	3.39	0.39	5.46	2.99	0.87	13.5	23.2	69.3
MER_HU_18		3.68	0.41	5.43	2.69	0.84	14.3	28.0	93.2
MEN1_BI_17	cluster 5	3.70	0.65	4.67	3.08	1.35	13.6	24.9	66.9
MOR1_HU_16		3.06	0.39	7.21	2.59	0.11	11.7	12.2	30.9
CAB_ZA_18	cluster 6	3.52	0.26	5.40	1.72	0.91	13.6	22.1	48.4
TEM_RJ_18		3.61	0.39	4.42	1.52	1.06	13.6	16.3	40.5
TEM_RJ_17		3.47	0.37	5.28	2.47	1.01	12.1	14.9	47.0
TEM_ALB_15		3.49	0.43	4.50	2.24	0.91	12.6	20.3	55.8
PIN_GER_19		3.60	0.51	4.85	4.86	1.66	12.3	8.9	40.9
BOB_REQ_18		3.52	0.39	5.45	2.69	1.15	13.5	18.5	55.6