

SUPPLEMENTARY DATA

S1. Information and response sheets provided to the consumers to complete one session.

Welcome to this session

Participation in this study is **VOLUNTARY** and you may **WITHDRAW FREELY** at any time and for any reason. The processing of data is confidential; we will assign you a judge number to ensure that your identity is not associated with your responses.

The data from this study will be used exclusively for research purposes, the results of which will be disseminated in the scientific community.

*Participants in this study must be of legal age (> 18 years), must not have any medical conditions that contraindicate alcohol consumption, and must not be pregnant. In addition, they must not be professionally involved in the wine industry, must consume wine at least once a month, and must have lived in Spain for at least 10 years.

The data will be kept for a period of 6 months, with the project manager being responsible for the custody of such data. There is no possibility of linking the data to the subject or source of the data, thus guaranteeing the safeguarding of the data and the confidentiality of the participants.

The study consists of the evaluation of 4 commercial wines.

If you agree to proceed with the evaluation and meet the inclusion requirements*, you may continue reading; otherwise, you are free to withdraw.

RESPONSE SHEET

JUDGE CODE _____

1. INCLUSION DATA

Age range: < 20 / 20-29 / 30-39 / 40-49 / 50-59 / 60-69 / < 69

Sex:

Female Male Other

- Indicate whether you are professionally involved in wine production: YES/NO
- If not, do you usually drink wine? YES/NO
- How often? Less than once a month/more than once a month
- Indicate the region where you live:
- How long have you lived in this region? Less than 10 years/more than 10 years

2. INSTRUCTIONS

On the table, there is a set of four wine glasses, each labelled with a three-digit number.

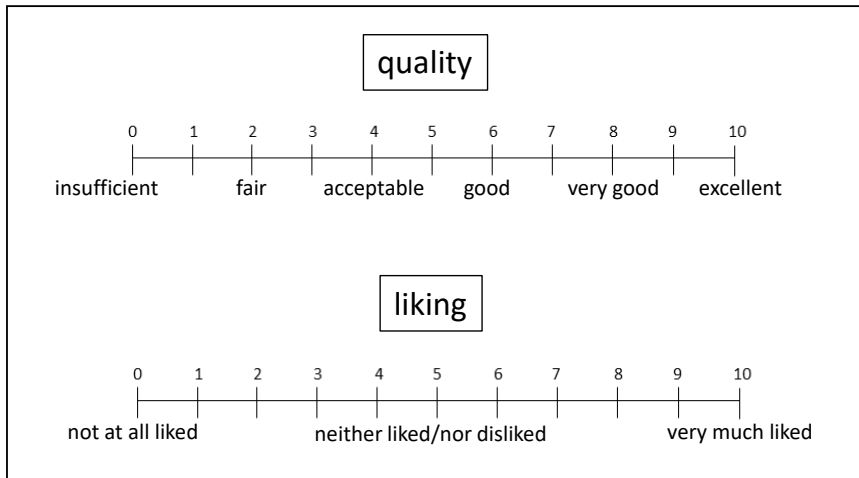
We ask you to taste the wines and complete the following tasks:

- A) Rate your preference for each wine, as well as its quality, using the scales provided.
- B) Select the attributes that you believe are present in each sample, and for the selected attributes only, evaluate their intensity (considering that number 1 refers to the lowest intensity and 7 to the highest intensity for each descriptor).

Wine code _____

Judge code _____

A) Quality and liking assessment



B) Evaluation of descriptors/attributes (only those you perceive)

| <i>AROMA</i> | Intensity | | | | | | |
|---------------------|------------------|---|---|---|---|---|---|
| | 1 | 2 | 3 | 4 | 5 | 6 | 7 |
| Red/black fruit | | | | | | | |
| Floral | | | | | | | |
| Spices | | | | | | | |
| Ripe fruit | | | | | | | |
| Wood | | | | | | | |
| Vegetal | | | | | | | |
| Roasted | | | | | | | |

| <i>FLAVOUR-TASTE</i> | 1 | 2 | 3 | 4 | 5 | 6 | 7 |
|-----------------------------|---|---|---|---|---|---|---|
| Alcoholic | | | | | | | |
| Bitter | | | | | | | |
| Acidic | | | | | | | |
| Sweet | | | | | | | |
| Sour | | | | | | | |
| Metallic | | | | | | | |
| Astringent | | | | | | | |
| Persistent | | | | | | | |
| Drying | | | | | | | |
| Aqueous | | | | | | | |
| Burning | | | | | | | |
| Fresh | | | | | | | |