SUPPLEMENTARY DATA
de la Fuente Blanco, A., Arias-Pérez, I., Escudero, A., Sáenz-Navajas, M.-P., & Ferreira, V. (2024). The relevant and complex role of ethanol on the sensory properties of model wines. *OENO One, 58(*3).
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Supplementary data

SUPPLEMENTARY TABLE 1. Results of the three-way ANOVA calculated to evaluate panel performance (12 judges) in white model wines (df, degrees of freedom; F: F-ratios; P, P-values). Significant effects are marked in bold.

Attribute	Judge (df = 11)		Sample (df = 1)		Repetition (df =1)		S*J (df = 11)		S*R (df= 1)		J*R (df = 1)	
	F	P	F	P	F	P	F	P	F	P	F	P
Floral	2.858	**0.048**	0.812	0.387	0.019	0.893	1.835	0.164	3.727	0.080	0.619	0.780
Alcoholic	2.858	**0.048**	1.403	0.261	2.174	0.168	1.060	0.462	4.679	0.053	2.154	0.109
White fruit	2.048	0.125	0.039	0.847	0.406	0.537	1.995	0.134	0.046	0.833	0.607	0.789
Red fruit	2.860	**0.048**	0.908	0.361	1.709	0.218	2.769	0.053	2.130	0.172	0.522	0.852
Tropical fruit	1.701	0.196	1.405	0.261	1.709	0.218	1.059	0.463	0.225	0.645	0.987	0.509
Dried fruit	10.618	**0.000**	0.239	0.634	3.965	0.072	2.495	0.072	0.998	0.339	0.949	0.534
Sourness	4.200	**0.013**	0.011	0.920	0.009	0.928	1.057	0.464	0.759	0.402	0.828	0.620
Body	3.047	**0.039**	1.830	0.203	0.000	0.986	2.365	0.085	0.430	0.525	1.333	0.321
Bitterness	12.872	**< 0.001**	0.481	0.502	0.207	0.658	1.696	0.197	1.137	0.309	2.073	0.121
Sweetness	2.763	0.053	5.520	**0.039**	0.145	0.711	2.319	0.089	0.251	0.626	0.869	0.590

SUPPLEMENTARY TABLE 2. Results of the three-way ANOVA calculated to evaluate panel performance (12 judges) in red model wines (df, degrees of freedom; F: F-ratios; P, P-values). Significant effects are marked in bold.

Attribute	Judge (df = 11)		Sample (df = 1)		Repetition (df =1)		S*J (df = 11)		S*R (df= 1)		J*R (df = 1)	
	F	P	F	P	F	P	F	P	F	P	F	P
Toasted/wood	12.772	**< 0.001**	11.260	**0.006**	1.454	0.253	8.919	**0.001**	0.491	0.498	2.519	0.070
Alcoholic	0.720	0.703	0.107	0.749	2.856	0.119	1.123	0.426	0.476	0.505	0.589	0.804
Spice	5.438	**0.005**	35.115	**< 0.001**	0.350	0.566	3.995	**0.015**	0.350	0.566	1.112	0.432
Red fruit	2.339	0.087	8.633	**0.013**	0.207	0.658	0.566	0.820	0.314	0.586	0.645	0.761
Dried fruit	2.864	**0.047**	1.508	0.245	4.832	**0.050**	1.173	0.398	0.170	0.688	0.490	0.874
Sourness	3.973	**0.015**	0.060	0.812	0.000	0.991	0.477	0.882	0.325	0.580	1.034	0.478
Body	1.997	0.133	0.316	0.585	0.009	0.928	1.606	0.222	0.215	0.652	0.582	0.808
Astringency	8.755	**0.001**	10.069	**0.009**	2.465	0.145	3.015	**0.040**	3.999	0.071	3.139	**0.035**
Bitterness	3.557	**0.023**	1.711	0.218	1.617	0.230	0.728	0.696	0.238	0.635	0.592	0.801
Sweetness	4.556	**0.009**	7.481	**0.019**	1.984	0.187	2.049	0.125	0.310	0.589	0.779	0.657

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SUPPLEMENTARY TABLE 3. Average scores of the participants for sensory attributes calculated for the white model wines in Study 1 evaluated by descriptive analysis.

Attribute	B_0.5	B_2.5	B_5	B_7.5	B_10	B_12.5	B_15
Positive odour intensity	2.25 ± 0.33	2.50 ± 0.19	2.67 ± 0.19	2.50 ± 0.19	2.42 ± 0.15	2.67 ± 0.28	2.42 ± 0.15
Alcohol	0.58 ± 0.23	0.67 ± 0.19	0.58 ± 0.19	0.92 ± 0.23	0.67 ± 0.22	1.08 ± 0.29	1.67 ± 0.36
White/yellow fruit	1.42 ± 0.34	1.50 ± 0.34	1.17 ± 0.32	1.00 ± 0.28	1.08 ± 0.36	1.00 ± 0.25	1.17 ± 0.34
Tropical fruit	0.58 ± 0.23	0.83 ± 0.30	1.08 ± 0.29	0.83 ± 0.21	0.58 ± 0.23	1.00 ± 0.28	0.75 ± 0.30
Exotic fruit	0.75 ± 0.25	1.08 ± 0.29	0.67 ± 0.22	1.25 ± 0.25	0.67 ± 0.22	0.75 ± 0.25	0.83 ± 0.30
Red/black fruit	1.33 ± 0.26	0.75 ± 0.25	0.92 ± 0.31	1.25 ± 0.30	1.25 ± 0.25	1.25 ± 0.35	0.67 ± 0.22
Citric	0.92 ± 0.26	1.08 ± 0.31	1.50 ± 0.31	1.17 ± 0.30	1.42 ± 0.47	1.17 ± 0.34	0.83 ± 0.32
Dried/jammy fruit	0.42 ± 0.23	0.58 ± 0.23	0.50 ± 0.19	0.75 ± 0.30	0.33 ± 0.14	0.42 ± 0.19	0.83 ± 0.30
Floral	0.58 ± 0.26	0.75 ± 0.28	1.00 ± 0.25	0.67 ± 0.19	0.83 ± 0.24	0.92 ± 0.31	0.75 ± 0.22
Spice	0.08 ± 0.08	0.33 ± 0.22	0.17 ± 0.11	0.17 ± 0.11	0.25 ± 0.13	0.33 ± 0.19	0.42 ± 0.23
Toasted/smoked	0.00 ± 0.00	0.08 ± 0.08	0.00 ± 0.00	0.00 ± 0.00	0.00 ± 0.00	0.00 ± 0.00	0.08 ± 0.08
Vegetal/fresh grass	0.25 ± 0.13	0.25 ± 0.13	0.33 ± 0.19	0.17 ± 0.17	0.50 ± 0.23	0.50 ± 0.19	0.33 ± 0.26
Lactic	0.33 ± 0.14	0.25 ± 0.13	0.08 ± 0.08	0.42 ± 0.19	0.17 ± 0.11	0.17 ± 0.11	0.33 ± 0.19
Oxidation	0.50 ± 0.23	0.25 ± 0.18	0.50 ± 0.26	0.33 ± 0.26	0.17 ± 0.11	0.42 ± 0.23	0.33 ± 0.14
Sweetness	0.67 ± 0.28	0.67 ± 0.26	0.50 ± 0.19	0.67 ± 0.28	0.67 ± 0.28	0.58 ± 0.29	0.50 ± 0.19
Sourness	2.92 ± 0.31	2.75 ± 0.25	2.50 ± 0.23	2.17 ± 0.24	2.00 ± 0.21	2.17 ± 0.21	2.00 ± 0.28
Bitterness	1.42 ± 0.34	1.00 ± 0.30	1.08 ± 0.29	1.50 ± 0.29	2.00 ± 0.37	2.17 ± 0.41	2.50 ± 0.38
Astringency	0.92 ± 0.23	0.75 ± 0.22	0.83 ± 0.21	1.25 ± 0.33	1.25 ± 0.25	1.08 ± 0.23	1.67 ± 0.36
Body	1.17 ± 0.27	1.33 ± 0.19	1.33 ± 0.22	1.50 ± 0.19	1.25 ± 0.18	2.00 ± 0.25	1.67 ± 0.22
Positive aroma persistence	0.92 ± 0.19	1.33 ± 0.19	1.33 ± 0.22	1.33 ± 0.19	1.17 ± 0.24	1.08 ± 0.15	1.25 ± 0.28

SUPPLEMENTARY TABLE 4. Average scores of the participants for sensory attributes calculated for the red model wines in Study 1 evaluated by descriptive analysis.

Attribute	T_0.5	T_2.5	T_5	T_7.5	T_10	T_12.5	T_15
Positive odour intensity	1.42 ± 0.31	2.17 ± 0.24	2.25 ± 0.28	1.92 ± 0.15	2.33 ± 0.33	2.42 ± 0.23	2.00 ± 0.30
Alcohol	0.75 ± 0.25	1.00 ± 0.30	0.67 ± 0.19	1.08 ± 0.26	1.00 ± 0.28	1.42 ± 0.29	1.58 ± 0.38
White/yellow fruit	0.17 ± 0.11	0.17 ± 0.11	0.25 ± 0.18	0.25 ± 0.13	0.17 ± 0.17	0.50 ± 0.26	0.50 ± 0.29
Tropical fruit	0.33 ± 0.19	0.25 ± 0.18	0.42 ± 0.19	0.58 ± 0.23	0.50 ± 0.29	0.33 ± 0.22	0.25 ± 0.13
Exotic fruit	0.00 ± 0.00	0.17 ± 0.17	0.17 ± 0.17	0.25 ± 0.13	0.08 ± 0.08	0.00 ± 0.00	0.08 ± 0.08
Red/black fruit	1.25 ± 0.35	1.58 ± 0.29	1.50 ± 0.42	1.50 ± 0.31	1.50 ± 0.38	1.50 ± 0.34	1.33 ± 0.31
Citric	0.08 ± 0.08	0.00 ± 0.00	0.25 ± 0.18	0.17 ± 0.11	0.25 ± 0.18	0.33 ± 0.14	0.08 ± 0.08
Dried/jammy fruit	1.25 ± 0.28	1.58 ± 0.23	1.33 ± 0.28	1.17 ± 0.32	1.25 ± 0.28	1.42 ± 0.29	1.25 ± 0.25
Floral	0.25 ± 0.13	0.42 ± 0.23	0.83 ± 0.30	0.33 ± 0.19	0.58 ± 0.26	0.42 ± 0.23	0.50 ± 0.19
Spice	1.00 ± 0.33	1.33 ± 0.36	1.58 ± 0.26	1.83 ± 0.30	1.33 ± 0.31	0.92 ± 0.19	1.17 ± 0.32
Toasted/smoked	0.75 ± 0.22	1.17 ± 0.32	0.58 ± 0.23	0.83 ± 0.30	1.42 ± 0.36	1.00 ± 0.21	0.58 ± 0.23
Vegetal/fresh grass	0.08 ± 0.08	0.08 ± 0.08	0.17 ± 0.11	0.25 ± 0.18	0.17 ± 0.11	0.00 ± 0.00	0.17 ± 0.11
Lactic	0.75 ± 0.22	0.58 ± 0.23	0.50 ± 0.19	0.58 ± 0.36	0.33 ± 0.19	0.17 ± 0.17	0.33 ± 0.19
Oxidation	0.67 ± 0.22	0.58 ± 0.15	0.75 ± 0.37	0.25 ± 0.18	0.42 ± 0.19	0.25 ± 0.13	0.58 ± 0.23
Sweetness	0.58 ± 0.26	0.42 ± 0.19	0.58 ± 0.29	0.58 ± 0.26	0.75 ± 0.35	0.58 ± 0.19	1.42 ± 0.36
Sourness	2.75 ± 0.35	2.50 ± 0.31	2.67 ± 0.31	2.00 ± 0.28	1.75 ± 0.25	1.42 ± 0.19	1.58 ± 0.19
Bitterness	0.00 ± 0.00	0.00 ± 0.00	0.00 ± 0.00	0.00 ± 0.00	0.00 ± 0.00	0.00 ± 0.00	0.00 ± 0.00
Astringency	2.92 ± 0.29	3.00 ± 0.35	2.92 ± 0.36	3.00 ± 0.33	2.50 ± 0.42	2.92 ± 0.29	2.33 ± 0.38
Body	1.00 ± 0.21	1.33 ± 0.28	1.42 ± 0.23	1.25 ± 0.28	1.75 ± 0.33	1.75 ± 0.25	1.67 ± 0.33
Positive aroma persistence	0.75 ± 0.18	1.00 ± 0.25	1.17 ± 0.27	1.25 ± 0.28	1.67 ± 0.33	1.33 ± 0.33	1.50 ± 0.31

SUPPLEMENTARY TABLE 5. Average scores of the participants for sensory attributes calculated for the white model wines in Study 2 evaluated by descriptive analysis.

Attribute	B_12	B_12.5	B_13	B_13.5	B_14	B_14.5	B_15
White fruit	8.00 ± 0.83	6.84 ± 0.98	6.76 ± 0.83	6.76 ± 0.93	7.99 ± 0.93	6.68 ± 0.74	6.84 ± 0.86
Tropical fruit	8.05 ± 0.86	7.93 ± 0.84	7.80 ± 1.04	7.44 ± 1.03	7.14 ± 0.95	8.88 ± 0.64	7.06 ± 0.87
Dried fruit	4.80 ± 0.80	4.13 ± 0.78	5.48 ± 0.99	3.54 ± 0.67	3.90 ± 0.78	4.97 ± 0.96	4.97 ± 1.01
Floral	6.16 ± 0.72	5.76 ± 0.90	5.68 ± 0.70	5.71 ± 0.84	6.60 ± 0.91	4.96 ± 0.68	5.98 ± 0.83
Alcohol	5.74 ± 0.69	6.63 ± 0.81	5.62 ± 0.75	7.49 ± 0.76	5.94 ± 0.78	7.74 ± 0.69	7.78 ± 0.55
Sourness	6.77 ± 0.82	6.21 ± 1.01	6.82 ± 0.77	6.15 ± 0.96	7.18 ± 0.86	6.13 ± 0.75	6.74 ± 0.94
Bitterness	5.56 ± 0.60	5.07 ± 0.80	5.57 ± 0.81	6.42 ± 0.72	6.29 ± 0.75	6.00 ± 0.73	5.83 ± 0.77
Sweetness	2.47 ± 0.58	3.66 ± 1.06	2.98 ± 0.63	5.16 ± 1.13	4.54 ± 1.08	5.39 ± 1.24	4.24 ± 0.95
Body	5.34 ± 0.71	6.79 ± 0.80	4.99 ± 0.69	7.64 ± 0.82	6.57 ± 0.75	7.63 ± 0.69	8.36 ± 0.44

SUPPLEMENTARY TABLE 6. Average scores of the participants for sensory attributes calculated for the red model wines in Study 2 evaluated by descriptive analysis.

Attribute	T_12	T_13	T_13.5	T_14	T_14.5	T_15
Red fruit	10.31 ± 1.00	7.25 ± 1.32	8.18 ± 1.52	9.88 ± 0.97	10.41 ± 0.82	6.56 ± 1.43
Dried fruit	6.92 ± 1.38	4.32 ± 0.87	3.46 ± 1.92	3.63 ± 0.93	4.08 ± 1.10	5.40 ± 0.93
Spicy	5.48 ± 1.11	3.68 ± 1.04	3.45 ± 0.88	3.83 ± 1.14	3.07 ± 1.06	3.92 ± 1.11
Toasted	6.54 ± 1.22	4.94 ± 1.58	3.71 ± 1.08	3.41 ± 0.56	3.54 ± 1.06	3.40 ± 0.88
Alcohol	4.47 ± 1.32	6.00 ± 1.16	7.00 ± 1.33	4.80 ± 1.45	6.25 ± 1.64	9.17 ± 1.32
Sourness	3.35 ± 0.54	4.81 ± 0.77	8.13 ± 0.83	5.63 ± 1.23	4.48 ± 1.05	6.29 ± 1.17
Bitterness	6.98 ± 1.12	6.12 ± 1.15	3.76 ± 0.77	4.92 ± 1.15	4.97 ± 0.98	5.00 ± 0.93
Sweetness	2.91 ± 1.08	2.98 ± 1.03	3.74 ± 1.16	4.35 ± 1.34	4.36 ± 1.43	4.50 ± 1.35
Body	3.65 ± 1.01	6.90 ± 1.23	3.75 ± 0.79	3.63 ± 0.65	4.70 ± 1.07	5.91 ± 1.10
Astringency	4.63 ± 1.46	7.13 ± 0.85	9.37 ± 1.57	7.98 ± 0.91	7.95 ± 1.19	9.88 ± 0.97