SUPPLEMENTARY DATA
Nascimento Alves, C. A., Camarão Telles Biasoto, A. C. T., da Silva Nunes, G., Oliveira do Nascimento, H., Ferreira do Nascimento, R., Gomes Oliveira, I., … Barros de Vasconcelos, L. (2025). Exploring the impact of elevated pH and short maceration on the deterioration of red wines: physical and chemical perspectives. *OENO One*, *59*(1).
https://doi.org/10.20870/oeno-one.2025.59.1.8111

SUPPLEMENTARY DATA

Table S1. Fermentation parameters of the tropical red wines Petit verdot, Merlot, Malbec, and Tempranillo, produced with high pH grape values and short maceration time (96h) during the winemaking.

Variables	Petit verdot	Merlot	Malbec	Tempranillo
Weight of grapes	58.3 kg	40.05 kg	61.45 kg	66.25 kg
Grapes soluble solids in the harvest	22.58 °Brix	24.95 °Brix	20.50 °Brix	22.83 °Brix
Potassium metabisulfite dosage	0.1 g L^{-1}	0.1 g L^{-1}	0.1 g L^{-1}	0.1 g L^{-1}
Enzyme dosage	0.03 g L^{-1}	0.03 g L^{-1}	0.03 g L^{-1}	0.03 g L^{-1}
Fermentation activator	0.2 g L^{-1}	0.2 g L^{-1}	0.2 g L^{-1}	0.2 g L^{-1}
Dry yeasts (*Saccharomyces cerevisiae* bayannus)	0.2 g L^{-1}	0.2 g L^{-1}	0.2 g L^{-1}	0.2 g L^{-1}
Temperature during fermentation	24 ± 2 °C	24 ± 2 °C	24 ± 2 °C	24 ± 2 °C
Maximum density	0.999 g cm^{-3}	0.999 g cm^{-3}	0.999 g cm^{-3}	0.999 g cm^{-3}
Minimum alcoholic content	10.1 % v/v	10.1 % v/v	10.1 % v/v	10.1 % v/v
Maximum total reducing sugars	2.39 g L^{-1}	2.39 g L^{-1}	2.39 g L^{-1}	2.39 g L^{-1}
Tartrate stabilizer Stabigum®	400 mg L^{-1}	400 mg L^{-1}	400 mg L^{-1}	400 mg L^{-1}
Free SO_2 adjust	65 mg L^{-1}	65 mg L^{-1}	65 mg L^{-1}	65 mg L^{-1}
Total SO_2 adjust	100 mg L^{-1}	100 mg L^{-1}	100 mg L^{-1}	100 mg L^{-1}

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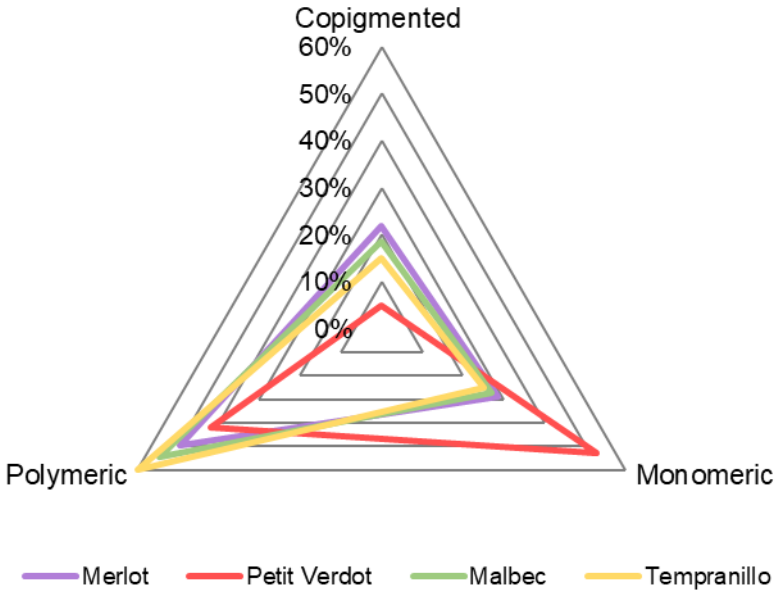


Figure S1. Anthocyanin's profile of the tropical red wines Petit verdot, Merlot, Malbec, and Tempranillo, produced with high pH grape values and short maceration time (96h) during the winemaking.

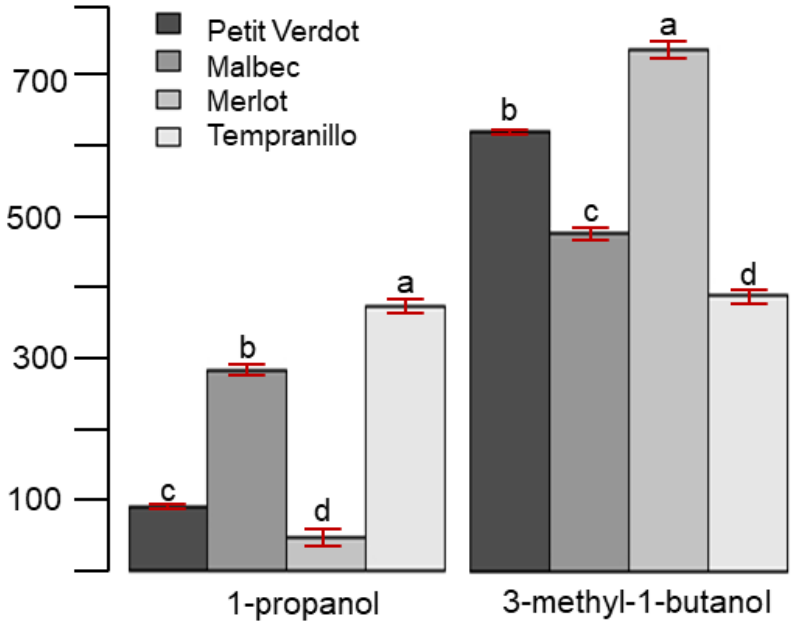


Figure S2. Results of the higher alcohols quantification in the tropical red wines Petit verdot, Merlot, Malbec, and Tempranillo using gas chromatography with barrier discharge ionization detection (GC-BID).

Means with asterisks differ by Tukey's test ($p \leq 0.05$).