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SUPPLEMENTARY DATA

Table S1. Frequency and Chi-square analysis of the word cloud of the Casablanca area.

Sensory descriptors	Frequency	Relative frequency	Percentage	Residual	*p*-value
Persistent	5	0.102	10.20 %	2.269	0.023
Fresh	4	0.082	8.16 %	1.541	0.123
Herbaceous	4	0.082	8.16 %	1.541	0.123
Tasty	4	0.082	8.16 %	1.541	0.123
Citric	3	0.061	6.12 %	1.541	0.417
Balanced	3	0.061	6.12 %	0.812	0.417
Mature	2	0.041	4.08 %	0.084	0.933
Asparagus	2	0.041	4.08 %	0.084	0.933
Graphite	2	0.041	4.08 %	0.084	0.933
Green	2	0.041	4.08 %	0.084	0.933
Bitter	2	0.041	4.08 %	0.084	0.933
Green-pepper	2	0.041	4.08 %	0.084	0.933
Honey	1	0.020	2.04 %	–0.644	0.519
Complex	1	0.020	2.04 %	–0.644	0.519
Aromatic	1	0.020	2.04 %	–0.644	0.519
Floral	1	0.020	2.04 %	–0.644	0.519
Tropical	1	0.020	2.04 %	–0.644	0.519
Interesting	1	0.020	2.04 %	–0.644	0.519
Fragrant	1	0.020	2.04 %	–0.644	0.519
Cat-pee	1	0.020	2.04 %	–0.644	0.519
Expressive	1	0.020	2.04 %	–0.644	0.519
Acidic	1	0.020	2.04 %	–0.644	0.519
Evolving	1	0.020	2.04 %	–0.644	0.519
Pineapple	1	0.020	2.04 %	–0.644	0.519
Tannic	1	0.020	2.04 %	–0.644	0.519
Rich	1	0.020	2.04 %	–0.644	0.519

Table S2. Frequency and Chi-square analysis of the word cloud of the Leyda area.

Sensory descriptors	Frequency	Relative frequency	Percentage	Residual	*p*-value
Acidic	6	0.136	13.64 %	2,955	0.003
Citric	4	0.091	9.09 %	1,509	0.131
Light	4	0.091	9.09 %	1,509	0.131
Tropical	3	0.068	6.82 %	0.786	0.432
Bitter	2	0.045	4.55 %	0.063	0.950
Fatty	2	0.045	4.55 %	0.063	0.950
Juicy	2	0.045	4.55 %	0.063	0.950
Complex	2	0.045	4.55 %	0.063	0.950
Balanced	2	0.045	4.55 %	0.063	0.950
Tasty	2	0.045	4.55 %	0.063	0.950
Good	2	0.045	4.55 %	0.063	0.950
Pineapple	2	0.045	4.55 %	0.063	0.950
Floral	1	0.023	2.27 %	–0.660	0.509
Asparagus	1	0.023	2.27 %	–0.660	0.509
Persistent	1	0.023	2.27 %	–0.660	0.509
Buttery	1	0.023	2.27 %	–0.660	0.509
Sweet	1	0.023	2.27 %	–0.660	0.509
Grapefruit	1	0.023	2.27 %	–0.660	0.509
Saline	1	0.023	2.27 %	–0.660	0.509
Vegetal	1	0.023	2.27 %	–0.660	0.509
Orange-blossom	1	0.023	2.27 %	–0.660	0.509
Lime	1	0.023	2.27 %	–0.660	0.509
Fresh	1	0.023	2.27 %	–0.660	0.509

Table S3. Frequency and Chi-square analysis of the word cloud of the San Antonio area.

Sensory descriptors	Frequency	Relative frequency	Percentage	Residual	*p*-value
Asparagus	8	0.174	17.39 %	4.394	0.000
Acidic	6	0.130	13.04 %	2.949	0.003
Saline	3	0.065	6.52 %	0.783	0.434
Balanced	3	0.065	6.52 %	0.783	0.434
Sweet	2	0.043	4.35 %	0.060	0.952
Olives	2	0.043	4.35 %	0.060	0.952
Herbaceous	2	0.043	4.35 %	0.060	0.952
Aromatic	2	0.043	4.35 %	0.060	0.952
Mineral	2	0.043	4.35 %	0.060	0.952
Persistent	2	0.043	4.35 %	0.060	0.952
Buttery	1	0.022	2.17 %	–0.662	0.508
Floral	1	0.022	2.17 %	–0.662	0.508
Quince	1	0.022	2.17 %	–0.662	0.508
Artichoke	1	0.022	2.17 %	–0.662	0.508
Cat-pee	1	0.022	2.17 %	–0.662	0.508
Melon	1	0.022	2.17 %	–0.662	0.508
Green-pepper	1	0.022	2.17 %	–0.662	0.508
Tasty	1	0.022	2.17 %	–0.662	0.508
Bitter	1	0.022	2.17 %	–0.662	0.508
Green	1	0.022	2.17 %	–0.662	0.508
Complex	1	0.022	2.17 %	–0.662	0.508
Citric	1	0.022	2.17 %	–0.662	0.508
Graphite	1	0.022	2.17 %	–0.662	0.508
Fresh	1	0.022	2.17 %	–0.662	0.508