

Supplementary Materials

Evaluation of the Long-Lasting Flavour Perception after the Consumption of Wines Treated with Different Types of Oenological Additives Considering Individual 6-n-Propylthiouracil Taster Status

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Table S1. Chemical compositions of the control wines without oenological additives (average values).

Wine	Grape Varieties	Tartaric Acid (g/L)	Malic Acid (g/L)	Lactic Acid (g/L)	Glucose/ Fructose (g/L)	Ca (mg/L)	K (mg/L)	SO ₂ L (g/L)	SO ₂ T (g/L)	Ethanol (%V/V)	Titrateable Acidity (g/L)	Volatile acid (g/L)	pH
Red	Tempranillo	2.85	0.03	0.62	0.15	58.23	945.5	56	68	13.9	5.07	0.21	3.56
White	Malvar	3.47	0.53		0.37	74	378.5	28	72	13.8	5.48	0.45	3.10

Table S2. Chemical compositions of the oenological additives used in this study.

Oenological Additive	Polysaccharide (% Mass)	Protein (% mass)	Total Polyphenols (GAE mg/L)
Gallotannin	--	--	1.4
Ellagitannin	--	--	1.36
Mannoprotein	65	3.05	--

Polysaccharides were determined by using the phenol sulfuric method. Protein determination was carried out using the Kjeldahl method. The concentration of total polyphenols was calculated using the Folin–Ciocalteu method (in mg/L gallic acid equivalents).