



Figure S1. Principal Coordinates Analysis (PCoA) for ferments from the 2019 (A) and 2020 (B) vintages. Ferment samples were taken at four time points in both vintages. For 2019 wines: T1, 0%; T2, 20%; T3, 50%; and T4, 80%; of sugar consumption. For 2020 wines: T1, 0%; T2, 20%; T3, 55%; and T4, 85%; of sugar consumption.