

*Impact of Grape Variety, Yeast and Malolactic Fermentation on Volatile Compounds and Fourier Transform Infrared Spectra in Red Wines* Anna Stój, Tomasz Czernecki, Bożena Sosnowska, Agnieszka Niemczynowicz, Arkadiusz Matwijczuk

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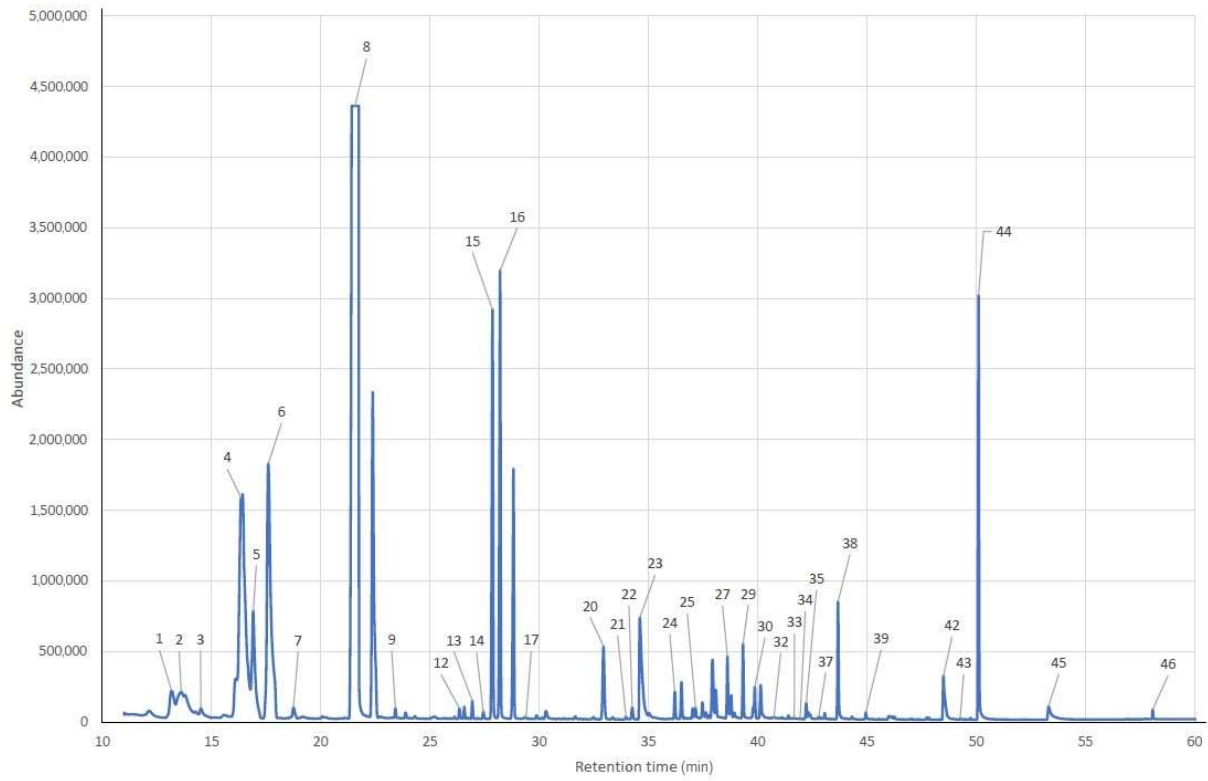


Figure S1. GC/MS chromatogram of volatile compounds of Zweigelt wine (see Table 1 for compound names).

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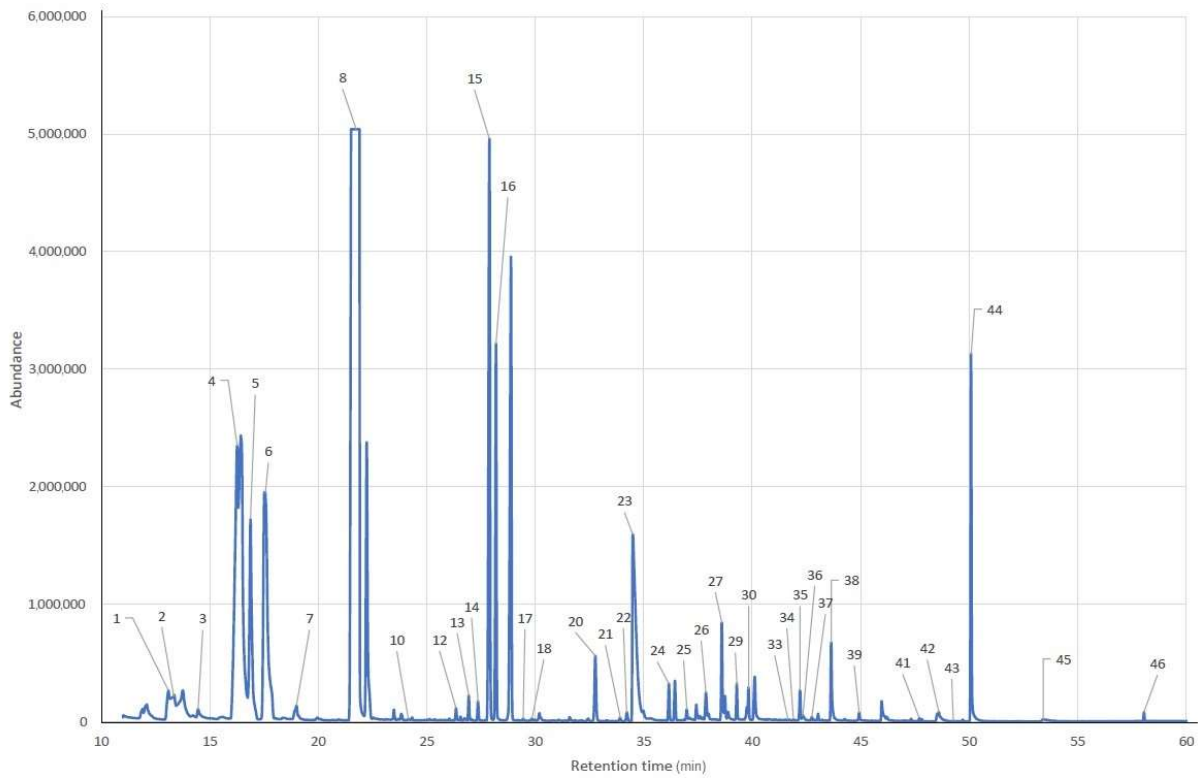


Figure S2. GC/MS chromatogram of volatile compounds of Rondo wine (see Table 1 for compound names).

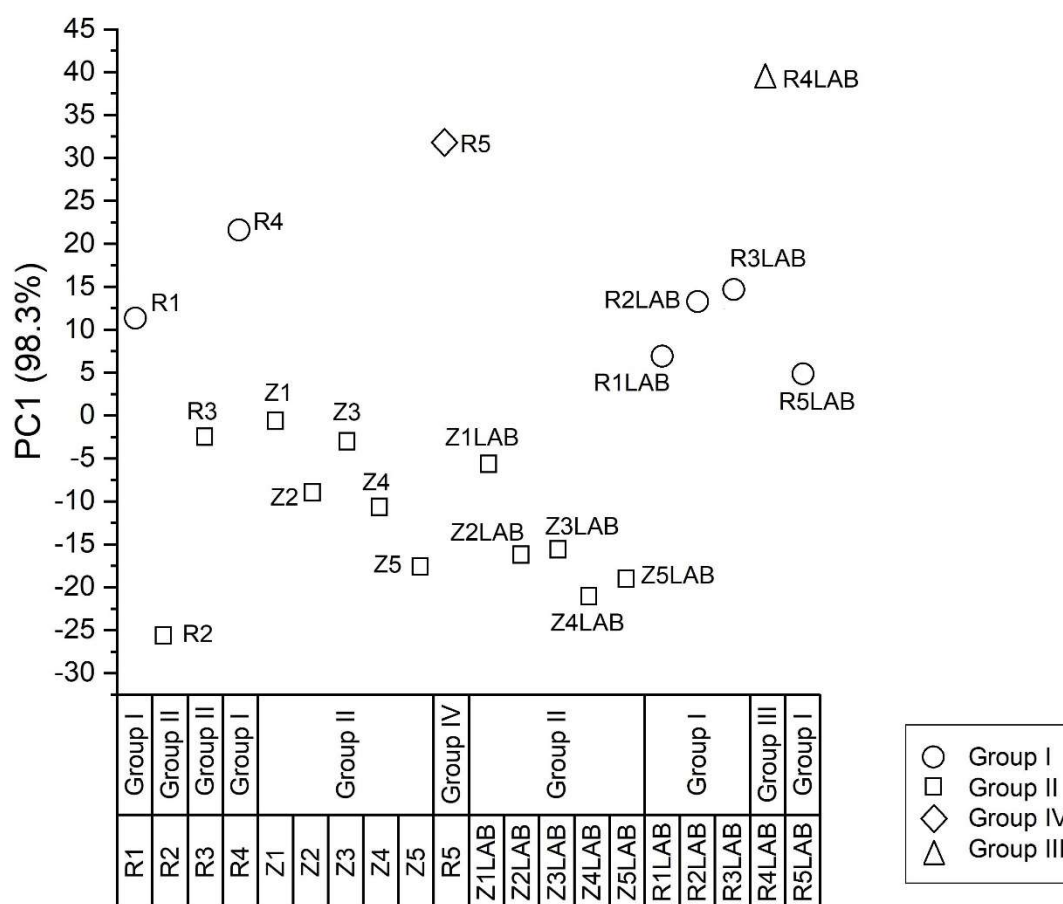


FIGURE S3. The grouped-scattered plot of principal component analysis (PCA) based on Fourier-transform infrared (FTIR) spectra fingerprint of wines. R1-R5 – Rondo wines, in which alcoholic fermentation (AF) was induced using various yeast strains, and the wines were left to undergo spontaneous malolactic fermentation (MLF); Z1-Z5 – Zweigelt wines, in which AF was induced using various yeast strains, and the wines were left to undergo spontaneous MLF; R1 LAB-R5 LAB – Rondo wines, in which AF was induced using various yeast strains (the same strains as in R1-R5 wines), and MLF was carried out by inoculation with lactic acid bacteria; Z1 LAB-Z5 LAB – Zweigelt wines, in which AF was induced using various yeast strains (the same strains as in Z1-Z5 wines), and MLF was carried out by inoculation with lactic acid bacteria.