

Supplementary Materials: Sequential non-*Saccharomyces* and *Saccharomyces cerevisiae* Fermentations to Reduce the Alcohol Content in Wine

Margarita García ¹, Braulio Esteve-Zarzoso ², Juan Mariano Cabellos ¹ and Teresa Arroyo ^{1,*}

Table S1. Volatile acidity (as g/L of acetic acid), reducing sugars (glucose + fructose, g/L) and dry weight (mg) of wines after Section I (pure culture of non-*Saccharomyces* strains and the control under aerobic conditions).

Strains	Volatile acidity	Reducing sugars	Dry weight
CLI 1218	0.83	154.00	0.35
31-1C	0.09	166.40	0.18
21A-5C	0.33	121.20	1.60
23A-6C	0.44	0.50	5.80
5B-1C	0.88	1.91	7.19
6-5A	0.89	155.80	1.35
2A-1B	0.42	0.60	3.87
CLI 194	0.79	93.20	1.80
CLI 190	0.95	85.60	0.98
CLI 417	0.35	112.20	0.95
7A-3A	0.56	1.60	2.50
8A-8B	0.70	0.14	3.29
CLI 225	0.61	133.20	0.94
CLI 72	0.50	156.00	1.05
CLI 903	0.14	187.30	0.56
CLI 3	0.54	130.80	0.94
LS1 FF2 3A	0.61	64.75	3.30
LS2 FF2 1A	0.66	61.15	2.59
CLI 918	0.53	17.60	0.22
CLI 68	0.12	170.00	0.72
CLI 457	0.10	161.40	0.66
CLI 463	0.11	149.20	0.42
CLI 219	0.10	177.20	0.79
CLI 460	0.10	107.80	0.60
CLI 461	0.11	143.20	0.74
AMB FF4 10A	0.22	70.95	2.99
3-4A	0.57	1.55	2.56
9-6C	0.15	95.20	3.71
CLI 1219	0.20	65.65	2.29
CLI 679	0.25	194.20	0.22
CLI 1217	0.09	157.60	0.41
CLI 1221	0.13	172.40	0.38
CLI 622	0.56	168.20	3.80
CLI 889	0.40	0.66	5.64

Initial sugar concentration of Malvar must was approximately 230 g/L.