



Supplementary Figure. PCA plot of minor volatiles isolated by low alcohol wines fermented by wet or freeze-dried free or immobilized kefir culture at 37 °C. Fr: low alcohol wine fermented by free kefir culture, Ap: low alcohol wine fermented by immobilized kefir culture on apple pieces, DCM: low alcohol wine fermented by immobilized kefir culture on DCM, GS: low alcohol wine fermented by immobilized kefir culture on grape skins. The state of the cells is referred as W: wet kefir cells or Fd: freeze-dried kefir cells. Wines produced by freeze-dried cells were spotted to the upper half of the plot, while wines fermented with wet cells were placed to the lower half, creating 2 distinct groups. Likewise, fermentations performed with free kefir cells were located to the left of the plot, while fermentations performed with immobilized cells were mostly clustered towards the center and the right of the plot.