Table S3 MF% of aromatic characteristics of wines made from 16 varieties/clones.

Variety	clone	floral	black berry	green	red berry	spice
Merlot	VCR1	74.74±1.78a	31±1.41e	14.07±0.1ij	85.57±0.6a	68.64±0.91a
	343	37.32±3.79defgh	29±1.41e	17±4.24hi	79.93±6.97ab	51±5.66ab
Pinot Noir	VCR9	37.32±3.79defgh	56.5±4.95d	47.46±7.72cd	82.43±3.43ab	59.67±9.43ab
	375	61.5±2.12abc	57.5±3.54cd	30.14±2.63efgh	84.93±0.1a	54.5±7.78ab
	VCR18	35.82±1.67efgh	51.96±1.35d	41±1.41cdef	81.93±4.14ab	0±0
	792	31.64±4.75gh	67.14±3.03bcd	38±4.24cdef	80.5±0.71ab	41±16.97b
Cabernet Franc	VCR10	49.5±10.61cdef	17.75±9.54e	64.12±1.24ab	77±2.83ab	55.22±3.14ab
	215	65.16±4.46abc	83.32±3.28ab	26±2.83fghi	80.32±1.87ab	50.16±4.01ab
	678	53.78±3.94bcd	77.14±2.63ab	41.21±1.72cde	81±4.24ab	39.71±3.24b
	396	48±4.24cdefg	79±2.83ab	21.5±3.54ghi	80±1.41ab	53.96±1.47ab
Cabernet Sauvignon	15	33.32±1.87fgh	85.82±0.26a	76.73±1.03a	81.32±0.46a	0±0
	169	24±5.66h	84±5.66ab	53±5.66bc	69.5±2.12b	73.45±3.46a
	170	69.86±1.21ab	88±4.24a	35±7.07defg	80±5.66ab	66±8.49ab
	VCR11	50.99±2.84cde	85.5±7.78a	40.41±0.58cdef	79.33±6.13ab	56.5±9.19ab
Malbec	598	65.04±2.89abc	75±7.07abc	52±4.24bc	85.82±5.9a	41.5±4.95b
	VCR6	73±4.24a	90.01±1.43a	0±0	80.03±1.46ab	70.09±1.54a

[a] Values with different letters (a-j) in a column indicate a significant difference, using ANOVA and Duncan's test, ($p < 0.05$).