MOLECULAR AND PHENOTYPIC DIVERSITY OF INDIGENOUS OENOLOGICAL STRAINS OF SACCHAROMYCES CEREVISIAE ISOLATED IN GREECE †

Figure S1.a) Stain steel fermentation tanks b)grapes destemming c) initiation of spontaneous alcoholic fermentation

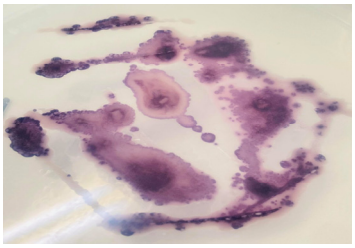

Figure S2.Saccharomyces cerevisiae in Chromagar medium.

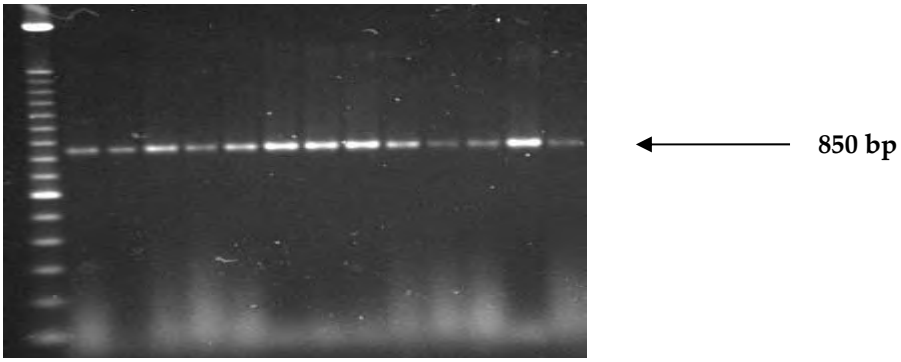

Figure S3 Agarose gel analysis of PCR products

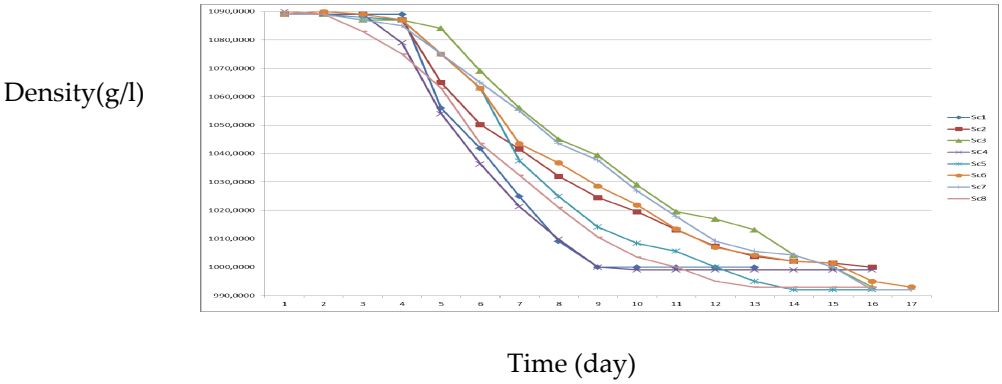

Figure S4 Kinetics of pilot-scale fermentations of inoculated grape must with indigenous S. cerevisiae

Table S1 Different fermentative responses of indigenous wine Saccharomyces cerevisiae

Fermentative type	Isolate identity*	Glu	Suc	Mal	Raf
I	MBm4	+	+	+	–
II	MCe2	+	+	+	+
III	MCi10	-	+	A	+
IV	Others	+	+	+	A

Glu, Glucose; Suc, sucrose; Mal, maltose; Raf, raffinose; +, fermentation positive; A, assimilation positive; –, fermentation and assimilation negative. *Capital letters indicate grape and type of viticulture and small letters indicate fermentation stage: MCi, Malagousia must, Concentional culture,initial stage. Arabic numbers represent the isolate number.