

**SUPPLEMENTARY DATA**

de-la-Fuente-Blanco, A., Sáenz-Navajas, M. P., Ballester, J., Franco-Luesma, E., Valentin, D., & Ferreira, V. (2023). Sensory dimensions derived from competitive and creative perceptual interactions between fruity ethyl esters and woody odorants in wine-like models. *OENO One*, 57(2).  
<https://doi.org/10.20870/oeno-one.2023.57.2.7089>

## Supplementary Material

**SUPPLEMENTARY TABLE A1.** The 21 samples studied, that include three sample subsets with different aroma vectors (HAO, HFO, MFO). Each sample set is formed by nine samples containing three levels of the ester vector (B, E1, E2) and three levels of the woody vector (0,1,2).

Type of Wood	Ester level	Woody level	Sample code
<b>HAO</b>	B	HAO0	B
	B	HAO1	BHAO1
	B	HAO2	BHAO2
	E1	HAO0	E1
	E1	HAO1	E1HAO1
	E1	HAO2	E1HAO2
	E2	HAO0	E2
	E2	HAO1	E2HAO1
	E2	HAO2	E2HAO2
<b>HFO</b>	B	HFO0	B
	B	HFO1	BHFO1
	B	HFO2	BHFO2
	E1	HFO0	E1
	E1	HFO1	E1HFO1
	E1	HFO2	E1HFO2
	E2	HFO0	E2
	E2	HFO1	E2HFO1
	E2	HFO2	E2HFO2
<b>MFO</b>	B	MFO0	B
	B	MFO1	BMFO1
	B	MFO2	BMFO2
	E1	MFO0	E1
	E1	MFO1	E1MFO1
	E1	MFO2	E1MFO2
	E2	MFO0	E2
	E2	MFO1	E2MFO1
	E2	MFO2	E2MFO2

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**SUPPLEMENTARY TABLE A2.** Three-way ANOVA model calculated with 14 judges and 10 attributes (df, degrees of freedom; F, F value; P, significant value - P).

	Judge (J) (df=13)		Sample (S) (df= 8)		Replicate (R) (df= 2)		SxJ (df= 104)		SxR (df = 16)		JxR (df = 26)	
	<b>F</b>	<b>P</b>	<b>F</b>	<b>P</b>	<b>F</b>	<b>P</b>	<b>F</b>	<b>P</b>	<b>F</b>	<b>P</b>	<b>F</b>	<b>P</b>
	Fruity	8.72	< <b>0.01</b>	13.62	< <b>0.01</b>	6.93	ns	2.89	ns	1.22	ns	1.06
Strawberry	3.76	< <b>0.01</b>	27.82	< <b>0.01</b>	7.39	ns	2.79	ns	1.57	ns	1.00	ns
Blackcurrant	6.25	< <b>0.01</b>	7.81	< <b>0.05</b>	1.76	ns	2.76	ns	1.65	ns	1.08	ns
Apple	1.61	ns	61.08	< <b>0.01</b>	1.02	ns	2.28	ns	3.93	ns	1.99	ns
Dried fruit	4.21	< <b>0.01</b>	7.59	< <b>0.05</b>	2.47	ns	3.88	< <b>0.01</b>	0.94	ns	1.42	ns
Wood	6.30	< <b>0.01</b>	4.36	< <b>0.05</b>	1.11	ns	4.72	< <b>0.01</b>	5.21	ns	1.56	ns
Clove	4.56	< <b>0.01</b>	0.69	ns	0.91	ns	1.97	ns	0.44	ns	0.82	ns
Vanilla	3.55	ns	60.36	< <b>0.01</b>	1.16	ns	1.91	ns	1.88	ns	0.81	ns
Caramel	3.90	< <b>0.01</b>	24.49	< <b>0.01</b>	1.79	ns	1.63	ns	0.42	ns	1.12	ns
Coconut	2.35	ns	9.32	< <b>0.01</b>	1.62	ns	2.21	ns	2.48	ns	1.26	ns

\*Significant effects are marked in bold. Ns: not significant.

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**SUPPLEMENTARY TABLE A3.** Two-way ANOVA results (participants as random and wine as fix factor) calculated to assess the existence of significant effects among the 21 samples studied.

<b>Descriptor</b>	<b>F</b>	<b>P &gt; F<sup>a</sup></b>
Fruity	1.033	0.424
Strawberry	1.256	0.209
Blackcurrant	1.812	<b>&lt; 0.05</b>
Apple	1.326	0.162
Dried fruit	2.062	<b>&lt; 0.01</b>
Wood	2.688	<b>&lt; 0.001</b>
Clove	1.043	0.412
Vanilla	0.569	0.931
Caramel	0.697	0.829
Coconut	2.068	<b>&lt; 0.001</b>

<sup>a</sup> Significant effect are marked in bold ( $P < 0.05$ ).

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**SUPPLEMENTARY TABLE A4.** Average scores of the 14 participants for sensory attributes calculated for the 21 wine models wines evaluated by descriptive analysis and grouped according their woody level.

Type of Wood	Ester level	Woody level	Attribute									
			Fruit	Strawberry	Blackcurrant	Apple	Dried fruit	Wood	Clove	Vanilla	Caramel	Coconut
<b>HAO</b>	B	HAO0	1.93±0.50	0.64±0.40	1.14±0.39	0.57±0.33	3.36±0.61	1.21±0.54	0.71±0.30	1.50±0.57	1.43±0.44	0.29±0.22
	B	HAO1	1.50±0.43	1.14±0.40	1.36±0.45	1.64±0.60	1.57±0.40	2.71±0.53	1.00±0.36	0.71±0.35	1.29±0.37	0.71±0.38
	B	HAO2	1.43±0.42	0.64±0.31	1.21±0.38	1.00±0.43	1.36±0.50	3.43±0.57	1.21±0.48	1.36±0.46	1.36±0.55	1.36±0.40
	E1	HAO0	1.79±0.45	2.07±0.52	1.71±0.50	0.86±0.38	1.71±0.50	1.79±0.59	1.21±0.41	0.86±0.39	0.64±0.37	0.57±0.43
	E1	HAO1	2.50±0.50	1.00±0.35	2.00±0.51	1.21±0.41	1.64±0.43	2.93±0.61	0.50±0.36	1.29±0.53	0.71±0.30	0.57±0.31
	E1	HAO2	1.50±0.44	0.79±0.48	1.00±0.42	0.71±0.30	1.79±0.50	2.79±0.54	1.36±0.44	1.29±0.52	1.36±0.37	2.36±0.71
	E2	HAO0	2.29±0.62	1.79±0.55	1.36±0.50	1.86±0.61	2.86±0.64	0.86±0.52	0.57±0.31	0.79±0.41	0.79±0.38	0.57±0.31
	E2	HAO1	2.00±0.51	1.36±0.43	1.21±0.48	1.00±0.33	1.21±0.39	1.64±0.39	1.07±0.45	1.57±0.56	1.14±0.40	0.50±0.34
	E2	HAO2	2.00±0.60	0.79±0.39	1.43±0.40	1.29±0.51	0.86±0.25	3.00±0.55	1.57±0.37	1.86±0.55	1.86±0.61	1.36±0.50
<b>HFO</b>	B	HFO0	1.93±0.50	0.64±0.40	1.14±0.39	0.57±0.33	3.36±0.61	1.21±0.54	0.71±0.30	1.50±0.57	1.43±0.44	0.29±0.22
	B	HFO1	1.57±0.44	1.07±0.35	1.21±0.41	0.86±0.35	1.50±0.45	2.50±0.57	1.29±0.47	1.79±0.59	1.29±0.46	0.71±0.41
	B	HFO2	1.79±0.48	0.93±0.40	1.57±0.48	1.14±0.46	1.57±0.37	3.07±0.46	1.36±0.58	1.50±0.50	0.93±0.29	0.86±0.43
	E1	HFO0	1.79±0.45	2.07±0.52	1.71±0.50	0.86±0.38	1.71±0.50	1.79±0.59	1.21±0.41	0.86±0.39	0.64±0.37	0.57±0.43
	E1	HFO1	1.64±0.46	1.29±0.35	1.14±0.36	0.36±0.29	1.36±0.37	2.93±0.53	1.07±0.55	1.43±0.48	0.93±0.43	0.21±0.15
	E1	HFO2	2.29±0.51	1.57±0.43	1.64±0.50	0.86±0.33	1.21±0.33	2.29±0.54	1.07±0.49	1.36±0.55	1.57±0.39	0.50±0.29
	E2	HFO0	2.29±0.62	1.79±0.55	1.36±0.50	1.86±0.61	2.86±0.64	0.86±0.52	0.57±0.31	0.79±0.41	0.79±0.38	0.57±0.31
	E2	HFO1	2.36±0.46	1.64±0.41	2.57±0.60	1.00±0.42	1.71±0.55	2.36±0.48	1.93±0.46	1.07±0.53	1.07±0.38	0.64±0.31
	E2	HFO2	2.21±0.54	1.36±0.45	1.29±0.42	1.21±0.57	1.71±0.44	2.36±0.54	1.43±0.60	1.43±0.47	1.00±0.52	0.86±0.36
<b>MFO</b>	B	MFO0	1.93±0.50	0.64±0.40	1.14±0.39	0.57±0.33	3.36±0.61	1.21±0.54	0.71±0.30	1.50±0.57	1.43±0.44	0.29±0.22
	B	MFO1	2.07±0.44	1.36±0.45	2.21±0.55	1.64±0.52	1.36±0.53	1.29±0.46	0.86±0.31	1.57±0.45	1.07±0.47	0.71±0.40
	B	MFO2	1.64±0.40	1.50±0.48	0.57±0.27	0.43±0.20	1.36±0.41	3.00±0.52	1.36±0.54	1.29±0.42	1.14±0.46	0.71±0.38
	E1	MFO0	1.79±0.45	2.07±0.52	1.71±0.50	0.86±0.38	1.71±0.50	1.79±0.59	1.21±0.41	0.86±0.39	0.64±0.37	0.57±0.43
	E1	MFO1	2.29±0.58	1.57±0.53	1.00±0.36	0.93±0.43	1.36±0.48	1.93±0.52	1.64±0.55	1.43±0.44	1.21±0.52	1.21±0.52
	E1	MFO2	1.64±0.45	1.29±0.50	1.71±0.51	1.14±0.40	1.79±0.49	1.93±0.54	0.93±0.35	1.43±0.40	1.79±0.58	0.71±0.27
	E2	MFO0	2.29±0.62	1.79±0.55	1.36±0.50	1.86±0.61	2.86±0.64	0.86±0.52	0.57±0.31	0.79±0.41	0.79±0.38	0.57±0.31
	E2	MFO1	2.86±0.55	2.00±0.50	2.57±0.50	1.93±0.52	1.00±0.39	1.14±0.39	0.43±0.29	1.07±0.57	0.86±0.35	0.57±0.27
	E2	MFO2	2.29±0.55	1.93±0.44	1.50±0.42	1.64±0.49	1.21±0.46	2.36±0.58	1.00±0.43	1.79±0.49	1.57±0.52	1.14±0.40