

Supplementary material

Table S1. Amounts (mg/L) of odorant compounds quantified in the wine spirits from different ageing modalities at the end of the ageing experiment (365 days) and the summary of one-way ANOVA.

Odorant Compound	Significance Level	Control (Wine Spirit without Ageing)	Aged Wine Spirits after 365 Days of Ageing				
			Modality				
			CB	CO15	CO30	CO60	CN
Ethyl isobutyrate	ns	1.68	0.93	0.64	0.66	0.71	0.58
Ethyl butanoate	ns	0.59	0.84	0.73	0.85	0.86	0.72
Isoamyl acetate	ns	1.97	2.63	2.26	2.35	2.44	2.27
<i>trans</i> -2-Hexenol	ns	0.54	0.55	0.51	0.52	0.55	0.49
Ethyl octanoate	ns	2.33	2.20	2.23	1.88	2.07	1.93
Furfural	ns	2.21	56.80	83.39	85.66	97.44	66.89
5-Methylfurfural	ns	3.12	4.15	5.17	5.58	4.69	4.35
Butanoic acid	ns	0.30	0.83	0.75	0.84	0.89	0.86
2-Methylbutanoic acid	ns	1.02	2.20	1.78	1.05	1.01	1.99
Hexanoic acid	ns	2.57	2.25	2.25	2.59	2.49	2.42
2-Phenylethanol	ns	8.79	9.53	9.69	9.37	9.06	8.72
4-Ethylguaiaicol	ns	0.00	0.00	0.08	0.07	0.06	0.09
Dodecanoic acid	ns	0.722	0.70	0.65	0.64	0.70	0.58
HMF	ns	0.00	15.40	13.06	13.12	13.06	10.84
4-Allylsyringol	ns	0.039	0.44	0.40	0.38	0.42	0.42
Isobutanol	ns	782.66	739.89	727.28	735.77	728.78	653.91
2+3-Metil-1-butanol	ns	1643.61	1551.74	1522.65	1542.08	1523.29	1543.88

ns: not significant.

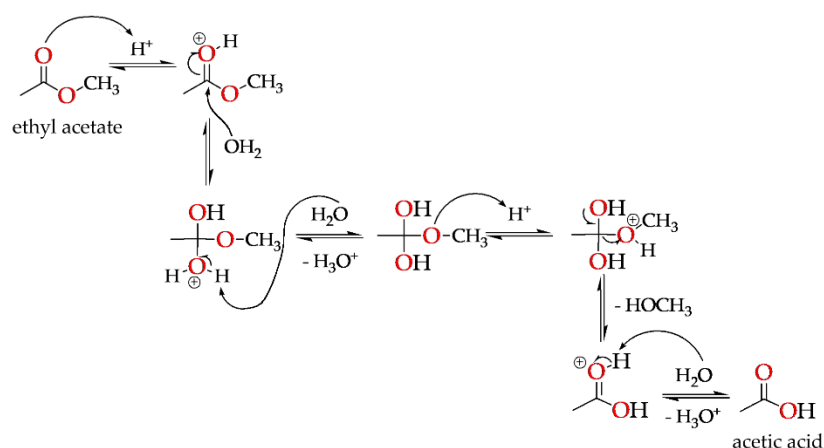


Figure S1. Mechanism of acid catalyzed ethyl acetate hydrolysis.