

Table S1. Reducing sugar (g/L) evolution during alcoholic fermentation in the different vessels: Test A (stainless steel); Test B (earthenware amphora); Test C (mulberry barrel); Test D (cherry barrel).

	Fermentation days					
	0	4	8	12	16	20
Test A	130.66 ± 4.04 ^a	96.92 ± 2.01 ^b	51.67 ± 4.51 ^c	22.23 ± 1.97 ^d	3.13 ± 0.23 ^e	1.01 ± 0.80 ^e
Test B	130.66 ± 4.04 ^a	78.16 ± 4.15 ^b	60.67 ± 2.08 ^c	24.83 ± 2.75 ^d	3.07 ± 0.12 ^e	0.91 ± 0.07 ^e
Test C	130.66 ± 4.04 ^a	98.32 ± 1.51 ^b	79.67 ± 4.51 ^c	39.33 ± 2.08 ^d	9.68 ± 0.58 ^e	3.03 ± 0.11 ^e
Test D	130.66 ± 4.04 ^a	99.03 ± 1.05 ^b	80.40 ± 3.51 ^c	44.33 ± 4.04 ^d	12.67 ± 2.52 ^e	3.50 ± 0.10 ^f

Data are expressed as mean values ± standard deviations (n = 3); different letters (a–f), within a row indicate significant differences ($p \leq 0.05$)