

**Table S1** Correlation analysis (r)\* of the variables measured for the wine sample in the traditional booth environment

Variables	Acceptability							Intensity				
	Floral Aroma	Fruit Aroma	Sweetness	Acidity	Astringent	Body	Aftertaste	Overall liking	Floral aroma	Sweetness	Acidity	Astringent
Floral Aroma	<b>1.00</b>	<b>0.73</b>	<b>0.44</b>	0.17	0.15	<b>0.20</b>	<b>0.26</b>	<b>0.43</b>	<b>0.62</b>	<b>0.38</b>	0.02	-0.16
Fruit Aroma		<b>1.00</b>	<b>0.54</b>	<b>0.27</b>	<b>0.20</b>	<b>0.30</b>	<b>0.41</b>	<b>0.51</b>	<b>0.49</b>	<b>0.51</b>	-0.05	-0.13
Sweetness			<b>1.00</b>	<b>0.52</b>	<b>0.40</b>	<b>0.44</b>	<b>0.53</b>	<b>0.75</b>	<b>0.37</b>	<b>0.56</b>	-0.06	<b>-0.29</b>
Acidity				<b>1.00</b>	<b>0.65</b>	<b>0.43</b>	<b>0.41</b>	<b>0.57</b>	0.08	<b>0.32</b>	-0.19	-0.12
Astringent					<b>1.00</b>	<b>0.64</b>	<b>0.47</b>	<b>0.61</b>	<b>0.19</b>	<b>0.27</b>	-0.16	<b>-0.33</b>
Body						<b>1.00</b>	<b>0.62</b>	<b>0.67</b>	<b>0.25</b>	<b>0.31</b>	-0.10	<b>-0.25</b>
Aftertaste							<b>1.00</b>	<b>0.77</b>	<b>0.28</b>	<b>0.40</b>	-0.07	<b>-0.30</b>
Overall liking								<b>1.00</b>	<b>0.39</b>	<b>0.59</b>	-0.19	<b>-0.41</b>
Floral aroma									<b>1.00</b>	<b>0.64</b>	0.07	<b>-0.25</b>
Sweetness										<b>1.00</b>	-0.07	<b>-0.43</b>
Acidity											<b>1.00</b>	<b>0.36</b>
Astringency												<b>1.00</b>

\*Pearson correlation analysis.

Values in bold are different from 0 with a significance level alpha=0.05

**Table S2** Correlation analysis (r)\* of the variables measured for the wine sample in the bright restaurant environment

Variables	Acceptability							Intensity				
	Floral Aroma	Fruit Aroma	Sweetness	Acidity	Astringent	Body	Aftertaste	Overall liking	Floral aroma	Sweetness	Acidity	Astringent
Floral Aroma	<b>1.00</b>	<b>0.67</b>	<b>0.28</b>	<b>0.36</b>	<b>0.40</b>	<b>0.39</b>	<b>0.33</b>	<b>0.37</b>	<b>0.42</b>	0.19	-0.19	-0.15
Fruit Aroma		<b>1.00</b>	<b>0.35</b>	<b>0.27</b>	<b>0.30</b>	<b>0.35</b>	<b>0.35</b>	<b>0.35</b>	<b>0.29</b>	0.15	-0.24	-0.20
Sweetness			<b>1.00</b>	<b>0.63</b>	<b>0.53</b>	<b>0.54</b>	<b>0.62</b>	<b>0.68</b>	0.16	<b>0.58</b>	-0.42	-0.41
Acidity				<b>1.00</b>	<b>0.60</b>	<b>0.57</b>	<b>0.58</b>	<b>0.64</b>	0.07	<b>0.33</b>	-0.30	-0.30
Astringent					<b>1.00</b>	<b>0.59</b>	<b>0.55</b>	<b>0.64</b>	<b>0.20</b>	<b>0.45</b>	-0.19	-0.42
Body						<b>1.00</b>	<b>0.59</b>	<b>0.69</b>	0.14	<b>0.29</b>	-0.27	-0.37
Aftertaste							<b>1.00</b>	<b>0.82</b>	<b>0.27</b>	<b>0.46</b>	-0.37	-0.38
Overall liking								<b>1.00</b>	<b>0.34</b>	<b>0.52</b>	-0.40	-0.41
Floral aroma									<b>1.00</b>	<b>0.43</b>	0.11	-0.03
Sweetness										<b>1.00</b>	-0.14	-0.15
Acidity											<b>1.00</b>	<b>0.33</b>
Astringency												<b>1.00</b>

\*Pearson correlation analysis.

Values in bold are different from 0 with a significance level alpha=0.05

**Table S3** Correlation analysis (r)\* of the variables measured for the wine sample in the dark restaurant environment

Variables	Acceptability							Intensity				
	Floral Aroma	Fruit Aroma	Sweetness	Acidity	Astringent	Body	Aftertaste	Overall liking	Floral aroma	Sweetness	Acidity	Astringent
Floral Aroma	<b>1.00</b>	<b>0.66</b>	<b>0.48</b>	<b>0.41</b>	<b>0.36</b>	<b>0.48</b>	<b>0.50</b>	<b>0.54</b>	<b>0.52</b>	<b>0.33</b>	<b>-0.29</b>	<b>-0.12</b>
Fruit Aroma		<b>1.00</b>	<b>0.42</b>	<b>0.28</b>	<b>0.36</b>	<b>0.44</b>	<b>0.53</b>	<b>0.55</b>	<b>0.48</b>	<b>0.33</b>	<b>-0.23</b>	<b>-0.13</b>
Sweetness			<b>1.00</b>	<b>0.69</b>	<b>0.62</b>	<b>0.61</b>	<b>0.68</b>	<b>0.75</b>	0.12	<b>0.56</b>	<b>-0.47</b>	<b>-0.36</b>
Acidity				<b>1.00</b>	<b>0.65</b>	<b>0.54</b>	<b>0.57</b>	<b>0.66</b>	0.12	<b>0.36</b>	<b>-0.38</b>	<b>-0.21</b>
Astringent					<b>1.00</b>	<b>0.72</b>	<b>0.71</b>	<b>0.78</b>	<b>0.22</b>	<b>0.47</b>	<b>-0.27</b>	<b>-0.41</b>
Body						<b>1.00</b>	<b>0.70</b>	<b>0.78</b>	<b>0.34</b>	<b>0.43</b>	<b>-0.30</b>	<b>-0.28</b>
Aftertaste							<b>1.00</b>	<b>0.87</b>	<b>0.38</b>	<b>0.54</b>	<b>-0.34</b>	<b>-0.23</b>
Overall liking								<b>1.00</b>	<b>0.43</b>	<b>0.62</b>	<b>-0.37</b>	<b>-0.30</b>
Floral aroma									<b>1.00</b>	<b>0.40</b>	<b>-0.01</b>	<b>0.14</b>
Sweetness										<b>1.00</b>	<b>-0.16</b>	<b>-0.20</b>
Acidity											<b>1.00</b>	<b>0.39</b>
Astringency												<b>1.00</b>

\*Pearson correlation analysis.

Values in bold are different from 0 with a significance level alpha=0.05

**Table S4** Correlation analysis (r)\* of the variables measured for the wine sample in the bright VR environment

Variables	Acceptability							Intensity				
	Floral Aroma	Fruit Aroma	Sweetness	Acidity	Astringent	Body	Aftertaste	Overall liking	Floral aroma	Sweetness	Acidity	Astringent
Floral Aroma	<b>1.00</b>	<b>0.69</b>	<b>0.54</b>	<b>0.31</b>	<b>0.32</b>	<b>0.34</b>	<b>0.44</b>	<b>0.55</b>	<b>0.54</b>	<b>0.51</b>	-0.08	0.00
Fruit Aroma		<b>1.00</b>	<b>0.56</b>	<b>0.28</b>	<b>0.30</b>	<b>0.27</b>	<b>0.46</b>	<b>0.55</b>	<b>0.48</b>	<b>0.51</b>	-0.14	<b>-0.19</b>
Sweetness			<b>1.00</b>	<b>0.56</b>	<b>0.36</b>	<b>0.39</b>	<b>0.51</b>	<b>0.57</b>	<b>0.37</b>	<b>0.81</b>	<b>-0.30</b>	<b>-0.30</b>
Acidity				<b>1.00</b>	<b>0.56</b>	<b>0.53</b>	<b>0.43</b>	<b>0.51</b>	0.16	<b>0.49</b>	<b>-0.22</b>	<b>-0.25</b>
Astringent					<b>1.00</b>	<b>0.63</b>	<b>0.54</b>	<b>0.54</b>	<b>0.26</b>	<b>0.30</b>	-0.12	<b>-0.21</b>
Body						<b>1.00</b>	<b>0.62</b>	<b>0.66</b>	0.14	<b>0.34</b>	-0.01	-0.16
Aftertaste							<b>1.00</b>	<b>0.85</b>	<b>0.27</b>	<b>0.40</b>	-0.10	<b>-0.19</b>
Overall liking								<b>1.00</b>	<b>0.31</b>	<b>0.50</b>	-0.14	-0.17
Floral aroma									<b>1.00</b>	<b>0.47</b>	-0.01	-0.02
Sweetness										<b>1.00</b>	<b>-0.31</b>	<b>-0.34</b>
Acidity											<b>1.00</b>	<b>0.45</b>
Astringency												<b>1.00</b>

\*Pearson correlation analysis.

Values in bold are different from 0 with a significance level alpha=0.05

**Table S5** Correlation analysis (r)\* of the variables measured for the wine sample in the dark VR environment

Variables	Acceptability							Intensity				
	Floral Aroma	Fruit Aroma	Sweetness	Acidity	Astringent	Body	Aftertaste	Overall liking	Floral aroma	Sweetness	Acidity	Astringent
Floral Aroma	<b>1.00</b>	<b>0.78</b>	<b>0.55</b>	<b>0.35</b>	<b>0.35</b>	<b>0.50</b>	<b>0.53</b>	<b>0.54</b>	<b>0.53</b>	<b>0.50</b>	<b>-0.26</b>	<b>-0.13</b>
Fruit Aroma		<b>1.00</b>	<b>0.62</b>	<b>0.31</b>	<b>0.27</b>	<b>0.44</b>	<b>0.51</b>	<b>0.57</b>	<b>0.56</b>	<b>0.54</b>	<b>-0.23</b>	<b>-0.14</b>
Sweetness			<b>1.00</b>	<b>0.49</b>	<b>0.38</b>	<b>0.56</b>	<b>0.61</b>	<b>0.70</b>	<b>0.34</b>	<b>0.59</b>	<b>-0.34</b>	<b>-0.34</b>
Acidity				<b>1.00</b>	<b>0.74</b>	<b>0.62</b>	<b>0.47</b>	<b>0.65</b>	<b>0.19</b>	<b>0.38</b>	<b>-0.32</b>	<b>-0.25</b>
Astringent					<b>1.00</b>	<b>0.61</b>	<b>0.51</b>	<b>0.57</b>	<b>0.30</b>	<b>0.37</b>	<b>-0.19</b>	<b>-0.26</b>
Body						<b>1.00</b>	<b>0.57</b>	<b>0.66</b>	<b>0.31</b>	<b>0.33</b>	<b>-0.26</b>	<b>-0.26</b>
Aftertaste							<b>1.00</b>	<b>0.85</b>	<b>0.35</b>	<b>0.53</b>	<b>-0.16</b>	<b>-0.26</b>
Overall liking								<b>1.00</b>	<b>0.39</b>	<b>0.59</b>	<b>-0.31</b>	<b>-0.39</b>
Floral aroma									<b>1.00</b>	<b>0.56</b>	<b>-0.03</b>	<b>-0.10</b>
Sweetness										<b>1.00</b>	<b>-0.37</b>	<b>-0.26</b>
Acidity											<b>1.00</b>	<b>0.47</b>
Astringency												<b>1.00</b>

\*Pearson correlation analysis.

Values in bold are different from 0 with a significance level alpha=0.05