Supplement A. Evaluation of the wine characteristics

**Table 1.** Comparison of the mean scores for the evaluation of the wine characteristics between the three conditions

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| --- | --- | --- | --- | --- |
|  | Control(standard wine)(*N*=27) | Low-alcohol wine(*N* = 33) | Low-alcohol wine blinded(*N* = 30) | Test valueANOVA (*F*) |
|  | *M* | *SD* | *M* | *SD* | *M* | *SD* |  |
| Dry | 4.67 | 1.57 | 4.27 | 1.76 | 5.07 | 1.80 | *F*(2,87)=1.68*p* =0.19 |
| Sweet | 3.37 | 1.78 | 3.39 | 1.68 | 3.23 | 1.57 | *F*(2,87)=0.08*p*=0.92 |
| Smooth | 5.30 | 1.17 | 5.27 | 1.31 | 5.67 | 0.88 | *F*(2,87)=1.14*p* =0.33 |
| Buttery | 3.19 | 1.39 | 3.09 | 1.44 | 2.77 | 1.43 | *F*(2,87)=0.70*p* =0.50 |
| Crisp | 5.89b | 1.01 | 5.09a | 1.42 | 5.87b | 1.22 | *F*(2,87)=4.17\**p* <0.02 |
| Fruity | 5.30 | 1.54 | 4.91 | 1.55 | 5.27 | 1.41 | *F*(2,87)=0.64*p*=0.53 |

**Notes**: \* = *p*< 0.05

a,b Post hoc multiple comparisons were performed using Tukey-HSD test, for three comparisons. Different superscript letters indicate significant differences (mean values <0.05) between conditions.