Supplementary Table S1. LAB and AAB species present in wine enrichment samples.

Values are the average of two enriched rinse/mash samples and three enriched must/juice, end of primary fermentation, and end of malolactic fermentation samples.

	LAB species percentage		AAB species percentage	
Rinse/mash	*Lactococcus lactis*	77.08%	***Acetobacter oryzoeni***	60.04%
	Lactiplantibacillus plantarum	21.14%	***Acetobacter pasteurianus***	18.11%
	Acetobacter fabarum	0.66%	*Acetobacter cerevisiae*	7.00%
	Lactobacillus curvatus	0.46%	*Acetobacter ghanensis*	5.58%
	Gluconobacter oxydans	0.44%	*Acetobacter senegalensis*	3.76%
	Acetobacter ghanensis	0.22%	*Acetobacter fabarum*	2.46%
			Acetobacter tropicalis	1.01%
			Acetobacter_sp.	0.63%
			Acetobacter malorum	0.46%
			Komagataeibacter nataicola	0.27%
			Komagataeibacter xylinus	0.26%
			Komagataeibacter europaeus	0.22%
			Komagataeibacter intermedius	0.21%
Must/Juice	*Lactococcus lactis*	33.92%	***Acetobacter oryzoeni***	51.18%
	Pediococcus pentosaceus	18.01%	***Acetobacter pasteurianus***	22.49%
	Leuconostoc suionicum	15.76%	*Acetobacter ghanensis*	10.21%
	Lactiplantibacillus plantarum	13.45%	*Acetobacter senegalensis*	7.84%
	Leuconostoc pseudomesenteroides	5.20%	*Acetobacter fabarum*	2.13%
	Fructobacillus pseudoficulneus	4.55%	*Komagataeibacter europaeus*	1.18%
	Leuconostoc mesenteroides	4.33%	*Acetobacter tropicalis*	1.02%
	Lactobacillus brevis	2.10%	*Acetobacter_sp.*	0.85%
	Acetobacter ghanensis	1.50%	*Komagataeibacter intermedius*	0.68%
	Weissella paramesenteroides	0.72%	*Komagataeibacter nataicola*	0.66%
	Lactobacillus sakei	0.19%	*Komagataeibacter xylinus*	0.57%
	Weissella viridescens	0.12%	*Gluconobacter oxydans*	0.41%
	Gluconobacter oxydans	0.08%	*Acetobacter cerevisiae*	0.27%
	Lactococcus kimchii	0.08%	*Komagataeibacter saccharivorans*	0.22%
			Komagataeibacter_sp.	0.11%
			Gluconacetobacter entanii	0.10%
			Gluconobacter japonicus	0.08%
End of Primary Fermentation	***Lactiplantibacillus plantarum***	97.10%	*Oenococcus oeni*	41.01%
	Lactobacillus brevis	2.90%	*Fructobacillus fructosus*	24.11%
			Lentilactobacillus terminaliae	7.32%
			Liquorilactobacillus mali	5.21%
			Lactobacillus delbrueckii	5.10%
			Enterococcus faecium	4.93%
			Heyndrickxia ginsengihumi	4.76%
			Streptococcus thermophilus	1.53%
			Methanofollis liminatans	1.19%
			other (<0.1%)	1.11%
			Weissella muntiaci	0.89%
			Lentilactobacillus hilgardii	0.43%
			Levilactobacillus lettrarii	0.34%
			Pediococcus damnosus	0.34%
			Fructobacillus parabroussonetiae	0.29%
			Fructobacillus papyrifericola	0.25%
			Leuconostoc mesenteroides	0.21%
			Pediococcus claussenii	0.18%
			Weissella coleopterorum	0.14%
			Acetobacter pasteurianus	0.11%
			Lactiplantibacillus pentosus	0.11%
			Lactococcus lactis	0.11%
			Lentilactobacillus sunkii	0.11%
			Leuconostoc citreum	0.11%
			Liquorilactobacillus hordei	0.11%
End of Malolactic Fermenation	*Oenococcus oeni*	97.29%	*Oenococcus oeni*	71.88%
	Lactiplantibacillus plantarum	1.33%	*Bacillus ginsengihumi*	27.66%
	Lactobacillus delbrueckii	0.57%	***Acetobacter pasteurianus***	0.17%
	Streptococcus thermophilus	0.29%	***Acetobacter oryzoeni***	0.15%
	Laceyella sacchari	0.23%	*Lactiplantibacillus plantarum*	0.14%
	Lactobacillus brevis	0.10%		
	Enterococcus faecium	0.10%		