

Table. S1 Detailed grading of sensory evaluation

Criteria	Description	Grade
Color	High brightness, purple red in color, glossy	7-9
	Slightly lower brightness, purple in color, slightly glossy	4-6
	Poor color, low brightness, dark purple in color, slightly glossy	1-3
Texture	The liquid is uniform with high clarity	7-9
	Slightly turbid, uneven liquid, slightly lower clarity	4-6
	Very uneven liquid, with layering and low clarity	1-3
Aroma	Distinct fruit aroma with no alcoholic smell	7-9
	Weak aroma, slight alcoholic smell	4-6
	Poor odor, strong irritating odor	1-3
Mouthfeel	No astringency or stimulating taste	7-9
	Slight astringency or stimulating taste	4-6
	Strong astringency or stimulating taste	1-3
Acidity and sweetness	Balance of sweetness and sourness	7-9
	Slightly imbalanced in sweetness and sourness, some astringency	4-6
	Too sweet or too sour, strong astringency	1-3
After-taste	Sweet after-taste without any bitter taste, longer lasting flavor	7-9
	Sweet after-taste with slightly bitter taste, long-lasting flavor	4-6
	Bitter after-taste with slightly bitter taste, short-lasting flavor	1-3
Overall acceptance	Good indicators, high acceptance	7-9
	Relatively good indicators, neutral acceptance	4-6
	Poor indicators, low acceptance	1-3