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Addition/Correction

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Correction to Fermentative Conditions Modulating Sweetness in Dry Wines: Genetics and Environmental Factors Influencing the Expression Level of the *Saccharomyces cerevisiae HSP12* Gene

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There was a mistake in the caption of Figure 5A. The names of the yeast strains attributed to sweetness intensities were shuffled. The right attribution can be found in Figure 5 below.

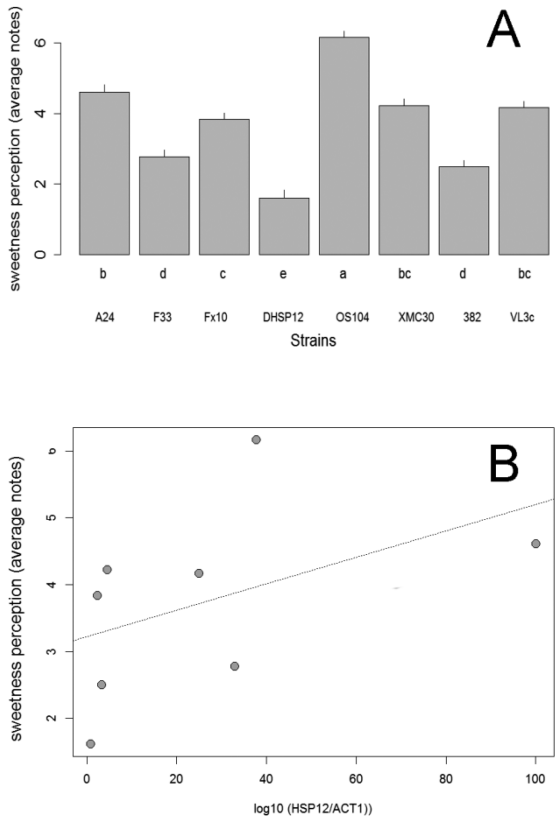

Figure 5. Wine in contact with lees obtained from different yeast strains showed marked difference in sweetness perception. (A) A wine without Hsp12p was obtained by fermenting a Merlot juice with Δ°hsp12. Yeast biomass of eight different strains was added to this wine, and aging on lees was carried out at 32 °C for 10 days. This biomass was collected from fermenting cells at 46 g/L of CO_2 produced. After wine centrifugation, a panel tasted the modalities, and the sweetness intensity was rated on a scale from 0 to 7. Error bars indicates the standard error of 17 notes. A two-way analysis of variance was used to estimate the strain effect ($Y = \mu + \text{strain}^i + \text{panel}^j + \varepsilon^{ij}$). The letters below the box plot indicate groups with a statistical difference according to the linear model used (Duncan test $\alpha = 0.05$). (B) Relationship between sweetness perception and expression level of *HSP12* (Kendall correlation test, $T = 22$, p value = 0.0601).

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