



Influence of *Oenococcus oeni* and *Brettanomyces bruxellensis* on Wine Microbial Taxonomic and Functional Potential Profiles

Zepeda-Mendoza, Marie Lisandra; Edwards, Nathalia Kruse; Madsen, Mikkel Gulmann; Abel-Kistrup, Martin; Puetz, Lara; Sicheritz-Pontén, Thomas; Swiegers, Jan H.

Published in:
American Journal of Enology and Viticulture

Link to article, DOI:
[10.5344/ajev.2018.17092](https://doi.org/10.5344/ajev.2018.17092)

Publication date:
2018

Document Version
Early version, also known as pre-print

[Link back to DTU Orbit](#)

Citation (APA):
Zepeda-Mendoza, M. L., Edwards, N. K., Madsen, M. G., Abel-Kistrup, M., Puetz, L., Sicheritz-Pontén, T., & Swiegers, J. H. (2018). Influence of *Oenococcus oeni* and *Brettanomyces bruxellensis* on Wine Microbial Taxonomic and Functional Potential Profiles. *American Journal of Enology and Viticulture*, 69(4), 321-333. <https://doi.org/10.5344/ajev.2018.17092>

General rights

Copyright and moral rights for the publications made accessible in the public portal are retained by the authors and/or other copyright owners and it is a condition of accessing publications that users recognise and abide by the legal requirements associated with these rights.

- Users may download and print one copy of any publication from the public portal for the purpose of private study or research.
- You may not further distribute the material or use it for any profit-making activity or commercial gain
- You may freely distribute the URL identifying the publication in the public portal

If you believe that this document breaches copyright please contact us providing details, and we will remove access to the work immediately and investigate your claim.

1 **Influence of *Oenococcus oeni* and *Brettanomyces bruxellensis*** 2 **on Aged Wine Microbial Taxonomic and Functional Profiles**

3 Marie Lisandra Zepeda-Mendoza^{1*}, Nathalia Kruse Edwards¹, Mikkel Gulmann Madsen¹, Martin
4 Abel-Kistrup¹, Lara Puetz², Thomas Sicheritz-Ponten³, Jan H. Swiegers^{1*}

5 ¹*Chr. Hansen A/S, Bøge Allé 10, 2970 Hørsholm, Denmark.*

6 ²*Centre for GeoGenetics, Natural History Museum of Denmark, University of Copenhagen. Øster*
7 *Voldgade 5-7, 1350 Copenhagen K, Denmark.*

8 ³*Center for Biological Sequence Analysis, Department of Bio and Health Informatics, Technical*
9 *University of Denmark, Anker Engelunds Vej 1 Bygning 101A, 2800 Kgs. Lyngby, Denmark.*

10 ***Corresponding authors:** Jan H. Swiegers, e-mail: dkhsw@chr-hansen.com, Lisandra Zepeda-
11 Mendoza, e-mail: dklize@chr-hansen.com

12

13 **Abstract**

14 In the wine making process, the interactions between lactic acid bacteria (LAB), yeast and other
15 wine microflora have an impact on the wine quality. In this study, we investigate the influence of
16 the LAB *Oenococcus oeni* and the spoilage yeast *Brettanomyces bruxellensis* on the microbial
17 community of a Cabernet Sauvignon wine. We generated metagenomic datasets from inoculations
18 of three strains of *B. bruxellensis*, in combination with two *O. oeni* strains, one with and one
19 without cinnamoyl esterase activity. This esterase activity releases hydroxycinnamic acids (HCAs)
20 that can subsequently be processed by some *B. bruxellensis* strains able to generate off-flavor
21 compounds. We evaluated the influence of the *O. oeni* and *B. bruxellensis* on the microbial
22 taxonomic and functional potential profile, particularly regarding off-flavor formation due to HCAs.
23 We found that the effect on the microbial profiles depends on *i*) the *O. oeni* and *B. bruxellensis*
24 strains being combined and *ii*) the abundance they reach in the final wine, which depends on certain
25 unidentified conditions. We confirmed that the potential of *B. bruxellensis* to produce off-flavor

26 compounds from HCAs depends on the strain. Interestingly, the samples without microbial
27 inoculants also had this potential, suggesting that native grape microbiota could also influence the
28 levels of HCA. We also found that the presence of *B. bruxellensis* does not interfere with the
29 malolactic fermentation of the evaluated *O. oeni* strains, which leads to a less acidic taste. We show
30 that metagenomic approaches can help uncover the complex wine microbial community traits, such
31 as flavor, impacted by the simultaneous presence of *O. oeni* and *B. bruxellensis*.

32 **Keywords:** Microbiome, metagenomics, *Brettanomyces bruxellensis*, *Oenococcus oeni*, malolactic
33 fermentation, alcoholic fermentation, hydroxycinnamic acids, off-flavor formation.

34

35 **Introduction**

36 ***Wine-making and wine microbial interactions***

37 The study of the wine microbial ecosystem has mostly been focused on the two key fermentation
38 players, *Saccharomyces cerevisiae*, which performs the alcoholic fermentation (AF), and
39 *Oenococcus oeni*, which performs the malolactic fermentation (MLF), although other genus and
40 species can also affect the wine characteristics. MLF is in fact a decarboxylation process where
41 dicarboxylic L-malic acid (malate) is converted to monocarboxylic L-Lactic acid (lactate) and CO₂,
42 which can result in a rise in pH. Thus, MLF softens the acid structure of the wine, as L-lactic acid is
43 perceived as less acidic than L-malic acid. MLF usually starts spontaneously about 1-3 weeks after
44 completion of AF and lasts 2-12 weeks. Furthermore, some carbohydrates are metabolized during
45 MLF and there is release of phenolic acids and synthesis of esters, among other reactions, which are
46 important for the wine flavour profile (Lonvaud-Funel n.d.). LAB naturally present in wine, or
47 commercial strains isolated from wine, are normally used for MLF, with *O. oeni* being the
48 preferable species due to its ethanol and acid tolerance and flavour profile (reviewed by Liu 2002
49 (Liu 2002)).

50 In the process of fermented food and beverage making, the starting ingredients can have associated
51 indigenous microbial communities (Leff et al. 2013), which might vary depending on the source

52 and could have an impact on the final product characteristics. This has been investigated in wine,
53 where the grape microbiota is influenced by cultivar, vintage, and climate (Bokulich et al. 2014).
54 Besides yeasts, such as *Saccharomyces*, and filamentous fungi, such as *Aspergillus* and *Penicillium*,
55 a large bacterial diversity has been observed on grapes and must. The bacterial community is
56 formed mainly by Proteobacteria, including acetic acid bacteria, and Firmicutes, including lactic
57 acid bacteria (LAB) (reviewed by Barata et al. (2012) (Barata et al. 2012)). Some bacteria are plant
58 or environmental microbes, while others have the physiological characteristics to allow them to
59 grow on the harsh oenological conditions (Pina et al. 2004) (low nutrients, high acidity, ethanol
60 concentrations of up to 15% v/v), thus being able to form part of the wine microbiome (Barata et al.
61 2012). The microbial interactions, as well as their succession dynamics through the wine making
62 process affect the hygienic and organoleptic properties of the final wine product (Sieuwert et al.
63 2008). For example, *Botrytis cinerea* influences the microbial taxonomic profile through release of
64 nutrients (Barata et al. 2008); one of those affected yeasts is the genus *Metschnikowia*, which can in
65 turn prevent the growth of other fungi and bacteria by sequestering iron (Sipiczki 2006). Microbial
66 interactions are also known to be highly strain specific. For example, a strain of *S. cerevisiae* has
67 been shown to produce antimicrobial peptides under oenological conditions, which can inhibit
68 growth of *Brettanomyces bruxellensis* (Branco et al. 2014). In the wine industry, *B. bruxellensis* is a
69 spoilage yeast difficult to get rid of, mostly present in barrel aged wines (reviewed by Suarez *et al.*
70 2006 (Suarez et al. 2007)).

71 ***Hydroxycinnamic acids***

72 A potential source of off-flavour compounds is hydroxycinnamic acids (HCAs). HCAs are organic
73 acids, naturally present in grapes and wines, however, they are usually found as tartaric acid bound
74 esters in grapes and wine. The content depends on the grape variety and growth conditions (Nagel
75 & Wulf 1979). This family of organic acids has been studied in wine and some food systems for its
76 properties, such as colour stabilizing (Hernández et al. 2006), antioxidant (Bouzanquet et al. 2012),
77 radical scavenging (Kikuzaki et al. 2002), and antimicrobial activity against some yeast and bacteria

78 (Ou & Kwok 2004). However, the full effect of HCAs in food and in wine is not yet fully
79 understood. Some LAB strains of *Oenococcus* and other *Lactobacillus* have been shown poses a
80 cinnamoyl esterase activity, which releases HCAs from their bound form (Cabrita et al. 2008). It
81 has been shown that the cinnamoyl esterase can also be present in different fungi (Rumbold et al.
82 2003). Furthermore, HCAs can also be released by chemical hydrolysis due to the acidity of the
83 wine in a slow process that gradually continues through the winemaking and storage (Hixson et al.
84 2012). *B. bruxellensis* does not have the capability of producing free HCAs, however some strains
85 possess a decarboxylase and a vinyl reductase activity, which can convert them into the off-flavour
86 volatile phenols 4-ethylphenol and 4-ethylguaiacol, which confer the “*Brettanomyces* aroma”
87 (Hixson et al. 2012). An increase in free HCAs could hereby potentially increase the risk of
88 spoilage by a *B. bruxellensis* strain with both activities (reviewed by Kheir et al. 2013 (Kheir et al.
89 2013)). Importantly, Madsen *et al.* (2016) (Madsen et al. 2016) showed that the concentration of
90 volatile phenols depends more on the strain of *Brettanomyces* than on the HCA esterase activity of
91 *O. oeni*. Thus, the strain of *B. bruxellensis* is key in determining the volatile phenol concentration.
92 Determination of the effect of a specifically selected starter or mixed-starter culture of yeast and
93 bacteria on the wine profile cannot be effectively done without also characterizing the entire
94 microbial community (Liu et al. 2017). Furthermore, although factors affecting yeast biodiversity
95 have been widely documented, less characterization has been performed on the factors that
96 influence the bacterial population. While several studies have characterized the microbiota on the
97 grape surface and must, there is scarcity in the characterization of the microbial community in the
98 final wine product. “Omics” methodologies in the food sciences, in particular in fermented goods,
99 have been applied for the deeper and broader analysis of the microbial system relevant to both the
100 fermentation process and the characteristics of the final product (De Filippis et al. 2017). In this
101 study, we undertook a metagenomic approach to characterize the impact of the inoculations of two
102 different strains of *O. oeni* (with and without the esterase activity) and three *B. bruxellensis* strains,
103 alone and in combination, on the wine microbial community six months post-inoculation in a

104 Cabernet Sauvignon wine. We furthermore characterized the MLF activity in the inoculations by
105 measuring the abundance of malic acid.

106

107 **Materials and Methods**

108 **Wine inoculation**

109 Destemmed grape must from Cabernet Sauvignon before AF was imported from Bulgaria by Chr.
110 Hansen A/S. *S. cerevisiae* strain NI6 was used for AF in 50 L tanks. The wine was pressed through
111 filter cloths to remove grape seeds and skin. After mixing the wine by stirring, the wine was
112 decanted into 5 L containers and stored at 5 °C. The wine was measured on an Oenofoss and had an
113 alcohol percent of 12.6 %, 0.0 g/L glucose and 0.0 g/L fructose. The sulphite level was measured
114 with a Megazyme kit and found to be 25 ppm. The pH was measured during MLF and remained at
115 3.5.

116 Pure cultures of *B. bruxellensis* were stored on YGC agar to ensure viability of the yeasts
117 throughout the experiment. YGP broth was made with 5.0 g yeast extract, 10.0 g peptone and 11.0 g
118 glucose monohydrate and milli-q water added until 1 L total volume in a conical flask. The mixture
119 was dissolved using a magnetic stirrer. The pH was adjusted to 5.6 ± 0.2 with 1 M HCL and 1 M
120 NaOH and hereafter autoclaved at 121 °C for 15 minutes. The broth was kept in a refrigerator at 5
121 °C until use. CBS 73 had been frozen in glycol and was rejuvenated in YGP broth for 48 hours at
122 25 °C before being inoculated into a new YGP broth, grown for 72 hours at 25 °C and then plated
123 on YGC agar. The two other strains were directly inoculated in YGP broth and then plated on YGC
124 agar. All strains were incubated at 25 °C. A sample from each flask was counted after 72 hours on a
125 hemocytometer (see 3.2) where the strains reached a level of approx. 10^6 - 10^7 CFU/mL. CBS 73
126 (Brett_A), CBS 2336 (Brett_B) and CBS 2499 (Brett_C) and were continually grown for 72 hours
127 at 25 °C.

128 Two different strains of *O. oeni* were provided by Chr. Hansen A/S and kept frozen at -18 °C. One
129 of the *O. oeni* strains is cinnamoyl esterase negative (from here on referred to as OEN), while the

130 other is cinnamoyl esterase positive (from here on referred to as OEP), which can hereby potentially
131 liberate HCAs. 1.2 g frozen culture made for direct inoculation was dissolved in 200 mL sterilized
132 peptone water and 5 mL was added to 1 L of wine corresponding to an inoculation level of approx.
133 10⁶ CFU/mL. The cell concentrations in the YGP broth right before inoculation were determined
134 using a hemocytometer where cells were counted in the microscope.

135 Wine was collected from Chr. Hansen A/S in the morning of day 0 of MLF. Wine was poured into
136 20 autoclaved 1 L blue-cap bottles and 4 autoclaved 5 L blue-cap bottles. Control wines were put
137 aside in a tempered room (20 °C). To minimize cross-contamination, the wines for MLF were then
138 inoculated with OEP and OEN and two wines of each (MLF control) were put aside in a tempered
139 room. The rest of the OEP wines were then inoculated with either Brett_A, Brett_B or Brett_C, one
140 at a time. Afterwards, the wines with OEN were inoculated also with the respective *B. bruxellensis*
141 strains. Control wines containing only *B. bruxellensis* were finally inoculated one strain at a time. *B.*
142 *bruxellensis* was inoculated at a concentration of approx. 5 X 10² by pipetting.

143 **Measurement of MLF**

144 An enzyme test-kit was used to measure the malic acid content. Samples were taken on days 0, 4, 7,
145 10, 14 and 114 from every bottle and frozen for later analysis using a malic acid enzyme test-kit (R-
146 Biopharm, Germany) and absorbance measurements on a spectrophotometer. A cuvette with 1.00
147 cm light path was used at wavelength 340 nm at 20-25 °C. The cuvettes were prepared according to
148 the kit instructions. We calculated the malic acid concentration using the absorbance values.

149 **DNA extraction and sequencing**

150 The wines were sampled on day 114 after inoculation. The bottles of wine were gently swirled
151 before sampling to ensure proper mixing of the wine. Sterile B. Braun omnifix syringes without
152 needles were used to take samples from the bottles with a minimum of oxygen intake, although it
153 could not be entirely avoided. The samples were frozen at -60 °C until analysis.

154 For DNA isolation, cells were pelleted from 50 mL of wine centrifuged at 4500 g for 10 minutes
155 and subsequently washed three times with 10 mL of 4°C phosphate buffered saline (PBS). The

156 pellet was mixed with G2-DNA enhancer (Ampliqon, Odense, Denmark) in 2 ml tubes and
157 incubated at RT for 5 min. Subsequently, 1 mL of lysis buffer (20 mM Tris-HCl- pH 8.0, 2 mM
158 EDTA and 40mg/ml lysozyme) was added to the tube and incubated at 37°C for one hour. An
159 additional 1 mL of CTAB/PVP lysis buffer was added to the lysate and incubated at 65°C for one
160 hour. DNA was purified from 1 mL of lysate with an equal volume of phenol-chloroform-isoamyl
161 alcohol mixture 49.5: 49.5: 1 and the upper aqueous layer was further purified with a MinElute PCR
162 Purification kit and the QIAvac 24 plus (Qiagen, Hilden, Germany), according to the
163 manufacturer's instructions, and finally eluted in 100 ul DNase-free H₂O.
164 Prior to library building, genomic DNA was fragmented to an average length of ~400 bp using the
165 Bioruptor[®] XL (Diagenode, Inc.), with the profile of 20 cycles of 15 s of sonication and 90 s of rest.
166 Sheared DNA was converted to Illumina compatible libraries using NEBNext library kit E6070L
167 (New England Biolabs) and blunt-ended library adapters described by Meyer and Kircher (2010)
168 (Meyer & Kircher 2010). The libraries were amplified in 100-µL reactions, with each reaction
169 containing 20 µL of template DNA, 10 U AmpliTaq Gold polymerase (Applied Biosystems, Foster
170 City, CA), 1× AmpliTaq Gold buffer, 2.5 mM MgCl₂, 0.2 mM of each dNTP, 0.2 uM IS4 forward
171 primer and 0.2 uM reverse primer with sample specific 6 bp index. The PCR conditions were 12
172 minutes at 95°C to denature DNA and activate the polymerase, 14 cycles of 95°C for 20 seconds,
173 60°C annealing for 30 seconds, and 72°C extension for 40 seconds, and a final extension of 72°C
174 extension for 5 minutes. Following amplification, libraries were purified with Agencourt AMPure
175 XP (Beckman Coulter, Inc) bead purification, following manufacturer's protocol, and eluted in 50
176 uL of EB buffer (Qiagen, Hilden, Germany). The quality and quantity of the libraries were
177 measured on the Bioanalyzer 2100 (Agilent technologies, Santa Clara, United States), and the
178 libraries were pooled at equimolar concentration. Sequencing was performed on the Illumina HiSeq
179 2500 in PE100 mode following the manufacturer's instructions.

180 **Metagenomic taxonomic profiling**

181 The reads were first cleaned with cutadapt (Martin 2011) to remove adapter sequences and low

182 quality bases (min quality= 33, 3'-end minimum quality= 30, minimum length= 30). In order to
183 evaluate the inoculation efficiency of the *O. oeni* and the *B. bruxellensis* strains, we mapped with
184 bwa v0.7.10 (Li & Durbin 2009) the cleaned reads against the genomes of the *O. oeni* strains (in
185 house genomic sequences) and the published genome of *B. bruxellensis* (CBS 2499 v2.0) and
186 calculated the depth and breadth of coverage using samtools v1.3.1 and bedtools v.2.26. The
187 coverage statistics of *B. bruxellensis* were calculated excluding the scaffolds AHMD01000878.1,
188 AHMD01000885.1 and AHMD01000879.1, which contain rDNA tandem repeats, which we found
189 to artificially inflate the coverage due to mapping of reads likely deriving from other yeasts.

190 In order to characterize the microbial profiles of the inoculations, we used MGmapper (Petersen et
191 al. 2017) to first map the reads against the *phi* genome. The non-mapping reads were then used to
192 map against the next databases extracted from NCBI (2016/09/20) in “best mode”: human, plant,
193 vertebrates, invertebrates, virus, fungi, protozoa, plasmid, and bacteria. The number of mapping
194 reads, coverage and depth were calculated, and the hits were annotated from the superkingdom to
195 the species taxonomic level. The identifications were filtered by taking into account the next
196 parameters: minimum abundance of 0.01%, minimum ratio of unique mapping reads and total
197 mapping reads of 0.005, maximum edit distance of 0.01, and minimum of 10 mapping reads.

198 **Metagenomic taxonomic comparison**

199 In order to compare the microbial populations of the different inoculation samples we first built a
200 matrix with the number of reads mapping to the filtered identifications from all the samples and
201 normalized the counts by percentage of abundance. We used this matrix to *i*) identify the core
202 microbiomes of each type of inoculation, *ii*) the diversity distance, *iii*) to perform principal
203 component analysis (PCA), *iv*) differential abundance, and *v*) abundance correlation analyses using
204 R. The comparative analyses were performed excluding the out-layer samples with the highest and
205 lowest depth of sequencing (OEN_B_18 and OEN_23, respectively).

206 The taxonomic cores were obtained by identifying the microbes present in all the replicates of each
207 inoculation type. We calculated the microbial diversity distance between and within the inoculation

208 types using the R package *vegan* using the Bray, Jaccard, and Euclidean distances and clustered
209 them with the *ward.D* and average methods. The differential abundance was performed using Fisher
210 test with alternative hypotheses greater and less. We built the contingency tables using the mean of
211 the technical replicates of the inoculation types and performed the next comparisons: *i*) all the
212 inoculation types versus the controls, *ii*) the combinations of OEP and the three *B. bruxellensis*
213 strains versus OEP, *iii*) the combinations of OEN and the three *B. bruxellensis* strains versus OEN,
214 *iv*) OEP versus OEN, *v*) the combinations of each *B. bruxellensis* strain and the two *O. oeni* strains
215 versus the given *B. bruxellensis* strain. The *p* values (*P*) were adjusted by the false discovery rate
216 (FDR) and the significant comparisons were those with $FDR \leq 0.05$.

217 The abundance correlations were performed with the R function *cor.test* using the Spearman
218 method. We removed from the normalized count matrix those identifications present in less than 10
219 samples. We defined two types of significant correlations ($P < 0.05$ and $\rho < -0.4$ or $\rho > 0.7$): a)
220 Unaffected correlations: the ones identified when comparing all the samples and when comparing
221 without each of the inoculation types. b) Affected correlations: the ones that were identified only
222 when removing one of the inoculation types. In order to identify the top 5% abundant taxa in each
223 sample, we normalized by depth of coverage. We also identified which top abundant species were
224 present in all the technical replicates of each inoculation type.

225 **Metagenomic functional potential profiling**

226 The presence of HCA decarboxylase gene (*HcD*) in the used *B. bruxellensis* strains was confirmed
227 using *lastz* (Harris 2007) to identify the genomic region of the *B. bruxellensis* sequence used as
228 reference containing the sequence of *HcD* transcript id HQ693758.1 and using *bedtools* to extract
229 the coverage of the mappings of the samples OEP_A_10, OEP_B_11, and OEP_C_13 (the ones
230 with the highest coverage of each *B. bruxellensis* strain).

231 *Nr gene set catalogue*

232 The cleaned reads were *de novo* assembled using IDBA-UD v1.1.1 (Peng et al. 2012) using the pre-
233 correction parameter in order to account for the uneven sequencing depths. Genes were then

234 predicted on the assemblies with prodigal v2.6.2 (Hyatt et al. 2010) using the meta mode.

235 Afterwards, the predicted genes of each sample were clustered using vsearch v2.1.2 (Edgar 2010)

236 with an identity threshold of 95% and a minimum sequence length of 20. The centroid sequence of

237 each cluster was kept as the representative sequence to form a non-redundant (nr) gene set.

238 Afterwards, the nr gene sets were pooled and clustered using usearch with the same parameters to

239 generate the final nr gene set catalogue used for the functional potential comparative analyses.

240 *Comparative analyses*

241 The reads of each sample were mapped against the nr gene set catalogue using bwa mem (Li &

242 Durbin 2009) to then obtain the coverage of each gene using samtools and bedtools. The coverage

243 was used to build an abundance matrix. We then performed principal component analysis (PCA) on

244 the normalized matrix using the function prcomp from R v3.2.0 with scaling. Given that sample

245 OEN_23 was identified as an extreme outlier and that the *O. oeni* inoculation did not succeed in

246 this replicate, it was removed from the subsequent comparative functional potential analyses. As

247 another method to evaluate the variation between and within the inoculation types, we calculated

248 the Bray, Jaccard and Euclidean distances with the R package vegan using the abundance matrix

249 and the values were clustered using the average and the ward.D methods.

250 Next, we assigned a KEGG orthology (KO) to the predicted nr genes using blastx with e-value

251 0.000001 against the KEGG database. The blast hits were filtered by a minimum bit score of 50 and

252 minimum of 30% identity. A new abundance matrix was built for the genes with a KO

253 identification. Subsequently, we identified KOs in differential abundance, i.e. statistically

254 significant less or more abundant in a given inoculation type when compared to another inoculation

255 type. To this end, we performed in R a Fisher test with the alternative hypothesis of greater and less

256 and corrected *P* using FDR. A contingency table for the Fisher tests using the mean of the replicates

257 was made for comparing each of the inoculation types against the control, the OEP_A/B/C against

258 OEP, OEN_A/B/C against OEN, OEN against OEP, and each of the *O. oeni*_A/B/C against the

259 corresponding *B. bruxellensis* strain. We kept as statistically significant those with a FDR \leq 5%.

260 The differentially abundant KOs were then grouped by the pathways they are part of as annotated in
261 KEGG and a two-sided Fisher test was performed as previously described for the KOs using as
262 counts the number of differentially abundant KOs belonging to that pathway. We kept as significant
263 those with $P \leq 0.05$. Then, we identified those differentially abundant pathways present in a
264 minimum of 4 samples, those present only in the comparisons against the control, the OEP_A/B/C
265 combinations against OEP, the OEN_A/B/C combinations against OEN, OEP against OEN, and the
266 two *O. oeni* strains combined with each of the *B. bruxellensis* strains against the respective *B.*
267 *bruxellensis* strain.

268 Furthermore, we identified the functional cores of the different inoculation types, defined as those
269 nr genes present only in anyone of the replicates of each of the inoculation types. We also identified
270 the most abundant genes in each of the samples as those within the top 5% genes with highest
271 counts and those present in the two replicates as top abundant were identified.

272

273 **Results**

274 **Taxonomic profiling**

275 A total of 534,135,264 sequencing reads were produced from all the samples (min= 1,899,372,
276 max= 162,426,646, average= 23,223,272.35), from where we obtained 523,937,023 cleaned reads
277 (min=1,831,535, max=159,467,366, average=22,779,870.57) (Table 1, Supplemental File 1).

278 Although two replicates were produced for each inoculation type and control, it was not possible to
279 extract DNA from one of the replicates of the inoculation with OEP and Brett_C. Regarding the
280 inoculation with only OEN, one of the replicates (OEN_23) has the lowest number of reads
281 (1,899,372). Thus, it was removed from the taxonomic and functional comparisons, as it would not
282 capture the low abundant microbes identified by the other samples and it represented an extreme out
283 layer in the evaluation of the functional potential profile with a PCA of all the samples due to its
284 low sequencing depth (Supplemental Figure 1).

285 The sample OEN_B_18 has the highest number of reads (162,426,646), thus it was removed from

286 the taxonomic comparisons, as it would bias for the identification of the very low abundant species
287 that the other samples would not capture. However, it was not removed from the functional
288 comparisons. Thus, for the taxonomic comparisons, the total number of species level identifications
289 pooling all the samples for the bacterial database was 918 (899 when removing the two out layer
290 samples), 117 plasmids (109 without out layer samples), 18 archaea, 11 viruses, 332 fungi (328
291 without out layer samples), and 96 protozoa.

292 ***Inoculants abundance and functional evaluation***

293 We evaluated the abundance of *O. oeni* and *B. bruxellensis* in the wines 6 months after inoculation
294 (Table 1). The genome of *O. oeni* is covered at medium and high coverage in the two Brett_B
295 inoculations (70.65x and 420x). Also, one of the replicates of Brett_C has the genome of *O. oeni* at
296 high coverage (399.8x), while the other is present in low abundance (14.3x). From the OEP_A
297 replicates, one has the genome of *O. oeni* covered at medium coverage (43.85x) with the *B.*
298 *bruxellensis* strain at abundance similar to the other samples, while the other (sample OEP_A_10)
299 has *O. oeni* in high abundance (769.5x) and is also the sample with the second most abundant *B.*
300 *bruxellensis* abundance (66.26x), even higher than the samples were *B. bruxellensis* was inoculated
301 alone. And OEP_C_13, which does not have a replicate, has the highest *B. bruxellensis* coverage
302 (105.4x). *B. bruxellensis* was identified among the top abundant fungi only in OEP_A_10 and
303 OEP_C_13.

304 To test whether the identified *O. oeni* bacteria in the wines not inoculated with it derive from the
305 native grape flora, we evaluated the amount of MLF in the samples. We identified malic acid in the
306 samples inoculated with OEN and OEP at day 114, but no malic acid in those not inoculated with
307 our *O. oeni* strains (Figure 1).

308 ***Bacterial identifications***

309 In the PCA of the identified bacterial species (Figure 2A), most samples cluster tightly together
310 with the controls, with the most variable samples being from the Brett_C inoculation and the
311 Brett_A combined with both *O. oeni* strains. Brett_C_8 has the least number of bacterial

312 identifications (15), however it had much less depth of sequencing than its pair (<25%), but similar
313 sequencing to other samples with more identifications and similar number of identifications to other
314 sample with double sequencing depth (Brett_A_3). Similarly, other inoculation types have a total
315 number of identifications uncorrelated to their depth of sequencing. For example, OEP_A_10 has
316 the highest number of identifications, and the pair has ~1/6 of its sequencing depth (the sample with
317 second highest sequencing). However, it has similar number than OEN_A_15, which has less
318 sequencing than it. Also, the other samples with top highest sequencing have similar number of
319 identifications to the control samples (which have mean depth of sequencing).

320 ***Bacterial differential abundance***

321 Regarding the differentially abundant identifications, OEN is the inoculation type with the lowest
322 number of bacteria present in higher abundance compared to the controls (33, while the mean is
323 144.6 and median 144), Brett_A was the second, with 38 taxa, and OEP is the third with 54. In
324 regards to the number of species in less abundance compared to the controls, the inoculations with
325 only Brett_A have around the average (118, average= 120.1), while OEN has 141 and OEP_C has
326 the maximum (148) (Figure 2B). Interestingly, while Brett_A alone is the one changing the least the
327 bacterial community, it is also the one that changes it the most when inoculated together with *O.*
328 *oeni* (both OEP and OEN). Comparing the patterns of the number of higher and less abundant
329 species of all the inoculation types compared to the control, we observed that all the inoculation
330 types have similar amount of less abundant bacteria, with the largest difference being only in the
331 number of higher abundant bacteria in OEN_A and OEP_A. OEP_A had the highest number of
332 species present in higher abundance compared to the control (412, while the mean is 144.6 and the
333 median is 144), and OEN_A had the second highest number of species present in higher abundance
334 compared to the control (300). OEN was the one with the lowest number of bacteria present in
335 higher abundance compared to the control (33). Also, compared to Brett_A, both OEN_A and
336 OEP_A have low numbers of differentially less abundant bacteria (24 and 36, respectively). When
337 compared to OEP, OEN has 37 species in differentially higher abundance, and 142 in less

338 abundance.

339 In evaluating the taxonomic core of the inoculations, we found that the core of the OEN_A
340 inoculation type is the largest (Figure 3A). We also found that the number of species in the OEP_A
341 inoculation type core is not the highest (Figure 3A) while the distance of OEP_A to the control is
342 the largest (Figure 2CD).

343 ***Abundance correlations and taxonomic distances***

344 The number of positive and negative taxonomic abundance correlations not affected by the
345 inoculation type (i.e. likely those that are due to the basic wine microbial community interactions)
346 are almost the same (371 and 384, respectively) (Figure 3B). The inoculation type with the highest
347 number of correlations disrupted by it is the addition of a *B. bruxellensis* strain (791 affected
348 correlations), and the number of correlations affected by the OEP – *B. bruxellensis* combinations is
349 the second highest (617, mean= 530, median= 590.5). Furthermore, the number of correlations
350 affected by the inoculation of *O. oeni* (187), while the number of affected correlation identified by
351 the removal of the control samples (241). Furthermore, we did not identify any correlation affected
352 by taking into account only one specific combination of *O. oeni* and *B. bruxellensis*, but there were
353 affected correlations identified by taking into account the three possible combinations together for
354 each *O. oeni* strain.

355 As expected, the distance between the controls is the lowest than that of the other samples
356 compared to the controls (Figure 2CD). Interestingly, the distances of the samples inoculated only
357 with *B. bruxellensis* are similar to those of OEN_A/B/C. The distance values also show that the
358 inoculation type with the highest difference to the controls is the OEP_A/B/C, with one of the
359 OEP_A replicates being an out layer.

360 ***Plasmid and fungal identifications***

361 Similar to the bacterial community, OEP is the closest to the control in the plasmid profiling
362 (Supplemental Figure 2A). Also, similar to the bacterial profiling, inoculation of Brett_A to OEN
363 and OEP causes most plasmids to be in differential higher abundance than inoculation of the *O. oeni*

364 with Brett_B or Brett_C. Interestingly, only OEP_A_10 is an out layer very distant from the pair,
365 with about double number of identifications than the pair, although it has similar number of
366 identified plasmids to other samples. Brett_A_3 has the fewest plasmids and OEN_A_15 has the
367 most. However, that is not the one with highest depth, and the ones with highest depth have similar
368 number of plasmids as the others with mean depth of sequencing. Furthermore, both Brett_A_3 and
369 OEN_A_15 cluster together within the main cluster.

370 Analysis of the fungal profile clusters tightly together in most of the samples (Supplemental Figure
371 2B). The only three samples placed outside the main cluster with the controls are one of the
372 replicates of the combinations of OEP with each *B. bruxellensis* strain. To evaluate whether there is
373 an increased potential to release HCAs due to fungal activity other than that of *B. bruxellensis*, we
374 identified in our nr gene set catalogue sequences of the cinammoyl esterase gene from fungal origin.
375 We could only find two genes, one originally annotated as from the yeast *Pichia stipites*. However,
376 it was not annotated as esterase, but as triacylglycerol lipase with only 31.8% identity. The other
377 gene was originally annotated as from the yeast *Pichia pastoris*; however, it was annotated with
378 only 30.5% identity to an uncharacterized protein.

379 **Profiling of functional potential**

380 A total of 430,713 genes were predicted, with a mean of 18,726.65 per sample (Supplemental
381 Figure 3), and a final nr gene set with all the genes from all the samples pooled was constructed
382 containing a total of 70,991 nr genes. After filtering the low abundant ones and removing those
383 present only in the removed OEN_23 sample for the comparative analyses, 50,604 were kept for
384 functional annotation. A total of 41,350 of those genes were assigned a KO annotation, and we
385 retained 40,525 nr genes after filtering out possible misannotations, accounting for 5,614 different
386 KOs. The number of reads of the samples does not have an effect on the number of predicted genes
387 (Pearson $cor=0.3667$), thus we did not exclude samples from the functional comparative analyses
388 based on their sequencing depth (e.g. the sample OEN_B_18, which has the highest depth of
389 sequencing). However, we excluded sample OEN_23 because it had the lowest depth of sequencing

390 and its functional profile was completely an out layer from the other samples, including its replicate
391 pair (Supplemental Figure 1).

392 We identified a lot of functional potential variability, even within the controls (Figure 4A). OEN
393 clusters close to OEP, which are closer to the control samples than any of the other samples. We
394 identified variation in the functional potential between pairs of similar and different amount of
395 sequencing. For example, the OEN_B replicates are functionally close in spite of the large
396 difference in sequencing depth (they cluster in the same tight cluster not containing the controls).
397 The two OEN_C replicates separate in two different tight clusters not containing the control samples
398 and the two OEP_A replicates separate into two different clusters, one being a tight cluster
399 containing OEP_A_9, and a looser one containing the control samples and OEP_A_10. This OEP_A
400 pair is among the pairs most distant to each other. Furthermore, the sample with the least number of
401 assembled nr genes was Brett_B_6 (9,184) and OEP_A_10 had the highest (41,618), although its
402 depth of sequencing was not the lowest. The sample with the lowest depth of sequencing (OEN_23)
403 and that with the highest (OEN_B_18) had assembled around the mean number of nr genes (14,078
404 and 19,651, respectively, mean= 18,219.39).

405 *Differentially abundant functions*

406 We found that most of the differentially abundant KOs compared to the control are in lower
407 abundance (average higher abundance= 1,221.8, median higher abundance= 1,153, average less
408 abundance= 1,676.2, median less abundance= 1,531). However, when assigning the KOs to
409 pathways, more pathways are affected by KOs in higher abundance (average= 36.1, median= 25)
410 than by those in lower abundance (average= 23, median= 10). Compared to the other inoculation
411 types, Brett_A has the highest number of differentially abundant KOs in higher abundance (2,748).
412 Brett_A, OEP_A, OEN and OEN_C are the ones where there are more KOs in higher than in less
413 abundance. However, OEN_A does not follow the same pattern of Brett_A and OEP_A (Figure 5A).
414 We found that the inoculation only Brett_B and OEN_B had the highest numbers of differentially
415 less abundant KOs compared to the control (3,481 and 3,582, respectively, average= 1,676.7,

416 median= 1,531). OEP_B (2,757) is in the fourth place, with OEP_C in the third (3,200). *O. oeni*_B
417 compared to Brett_B are the ones with the lowest number of KOs in differential less abundance
418 compared to *O. oeni*_A/C, and OEN_B is the one with least KOs in higher abundance (335),
419 although OEP_B is the one with the highest number of KOs present in higher abundance (1, 519).
420 Brett_C has a similar number of higher and less abundant KOs (1,229 and 1,531, respectively) both
421 around the means of higher and less of all the samples compared to the control (1,221.8 and
422 1,676.7, respectively). However, OEN_C is the second with the highest number of KOs present in
423 higher abundance (2,006), and OEP_C is the third with highest number of KOs present in less
424 abundance (3,200).
425 OEP has the least number of higher and less abundant KOs (24 and 39, respectively) compared to
426 the control, while inoculations with only Brett_B and OEN_B had the highest numbers of
427 differentially less abundant KOs compared to the control (3,481 and 3,582, respectively, average=
428 1,676.7, median= 1,531). Compared to OEP, OEN has more KOs present in higher abundance (956)
429 than present in lower abundance (29). However, when looking at the pathways those KOs belong to
430 (Figure 5B), only 10 pathways in higher and 10 in less abundance are identified, while the average
431 is 36.14 as present in higher abundance, and 23 in lower abundance. Both replicates of inoculating
432 only with OEP and OEN have the lowest total of differentially abundant KOs (63 and 1,477,
433 respectively), while the inoculations with only *B. bruxellensis* have larger numbers of differentially
434 abundant KOs. When analysing the pathways differentially abundant in only a given inoculation
435 type derived from differentially abundant KOs, the comparisons of both OEP_C and OEN_C have
436 the highest number of differentially less abundant pathways (52) (Figure 5C), with most of those
437 differentially abundant KOs coming from OEP_C (2,068, while OEN_C has 593).

438 ***Core and top abundant genes***

439 Out of the 40,525 annotated filtered nr genes, only 867 are present in all the compared samples.
440 From all the *B. bruxellensis* and *O. oeni* – *B. bruxellensis* combinations, Brett_A has the highest
441 number of genes in its core (i.e. present in the two replicates of the inoculation type), with only 15.

442 Inoculations of Brett_A alone have only 1 core gene (annotated as coming from *Candida glabrata*),
443 while the other two inoculations of Brett_B and Brett_C have zero genes in the core. The *O. oeni_B*
444 inoculations do not have genes in the core either, while *O. oeni_C* has only 9. OEN has only 16 core
445 genes, much less core genes than OEP (329), but still in the third place compared to the other
446 inoculation types. It is interesting that although OEP is the closest to the control, it is the second
447 with the highest number of genes in its core (329, median= 2, mean= 67.15). As expected, the
448 control samples are the ones with most genes in its core (515).

449 A total of 1,582 different nr genes were found among the top abundant genes ($P < 0.05$) of all the
450 inoculation types. The percentage of top abundant genes present in both replicates of each type of
451 inoculation is in average 53.49% (median of 49.64%), highlighting the variability in the wine
452 microbial community. OEN_A has the lowest number of replicable genes present in top abundance
453 in both replicates (Figure 5D) (only 5 genes), while both replicates have around the mean number of
454 top abundant genes (580 and 646, mean=627.67). Notably, OEN_B has the highest percentage of
455 replicable top abundant genes from the replicates (80.2%, 355, each replicate has 438 and 447,
456 which are below the mean and median).

457 **HCA derivatives**

458 To evaluate whether an increase in the release of HCA has the potential to produce more off-flavour
459 compounds, we looked for genes in our nr gene set catalogue involved in the processing of HCAs.
460 We identified a gene from *Erwinia gerundensis* (a cosmopolitan epiphyte) with 35.294% identity
461 annotated with the KO K13727 (phenolic acid decarboxylase), which has decarboxylation activity
462 on HCAs ferulic, p-coumaric and caffeic acids. This same gene had a second putative annotation
463 with 73.864% identity to an unannotated protein from *Nectria haematococca* (*Fusarium solani*
464 subsp. pisi), which is a fungal plant pathogen. This gene was also found to be significantly more
465 abundant in Brett_A compared to Brett_B (FDR= $4.16e^{-10}$), OEP_A (FDR= 0.0138), OEN_A (FDR=
466 $6.13e^{-5}$), and control (FDR= $2.91e^{-8}$). It was also more abundant in Brett_C than in OEP_C (FDR=
467 0.00027) and the control (FDR= $4.54e^{-7}$), in OEN_C than in OEN (FDR= $1.27e^{-11}$) and in control

468 (FDR= $3.22e^{-11}$), and in OEP_A than in OEP (FDR=0.0014) and control (FDR=0.0012). We also
469 identified another KO related to the carboxylation of HCAs among our assembled genes; K20039
470 (ferulic acid decarboxylase 1-like) from *S. cerevisiae*, which was in significant higher abundance in
471 OEP_A compared to Brett_A (FDR= 0.00014) and in OEP_B compared to Brett_B (FDR= 0.02).
472 Also, some genes with this KO were identified as less abundant in OEP_B and OEP_C compared to
473 OEP (FDR= 0.01 and FDR= $3.82e^{-9}$, respectively), and the control (FDR= 0.013, FDR= $2.10e^{-9}$,
474 respectively). Other genes annotated as ferulic acid decarboxylase 1-like were in significant less
475 abundance in OEN_A/B/C compared to OEN (FDR= $2.1e^{-10}$, FDR= $5.25e^{-8}$, FDR= $4.17e^{-8}$,
476 respectively) and the control (FDR= $1.19e^{-7}$, FDR= $1.88e^{-5}$, FDR= $8.92e^{-6}$), and less abundant in the
477 Brett_A/B/C compared to the control (FDR= $1.99e^{-6}$, FDR= $3.55e^{-7}$, FDR= $1.23e^{-8}$, respectively).

478

479 **Discussion**

480 **Microbial taxonomic and functional potential profiling**

481 *General wine-related identifications*

482 Among the taxonomic identifications, we found expected bacteria derived from soil and plants,
483 such as *Xanthomonas alfalfa*, *Dyella japonica* and *Micrococcus luteus* (found on the surface of
484 table grapes). We also identified wine spoilage bacteria, such as *Aeromonas hydrophila* in various
485 samples. In regards to the number of bacterial identifications, it is interesting to note that we found
486 *Bodo saltans* (*Pleuromonas jaculans*) in top abundance in OEP_B_12 (at 308.2x coverage),
487 OEN_24 (126.57x), both OEN_C replicates, OEN_A_16, and Brett_A_3 (mean coverage of 21.57x).
488 It is a free-living nonparasitic protozoan which feeds upon bacteria which can be found in
489 freshwater and marine environments. These samples that have it in top abundance also have less
490 bacterial identifications compared to the rest or compared to their respective pair. However, the
491 causal relationship cannot be identified, although it deserves further study.

492 Among the top abundant bacteria identified in OEP combined with a *B. bruxellensis* strain, we
493 found several LAB that are examples of bacteria being promoted as an effect of the use of a specific

494 *O. oeni* strain with *B. bruxellensis*. For instance, we identified *Lactobacillus collinoides*, a LAB
495 found in cider, in one of the replicates of each OEP_A/B/C combination in higher abundance
496 compared to the respective *B. bruxellensis* strain and to OEP and the controls. In similar differential
497 abundance pattern, we found among the top abundant bacteria *Lactobacillus crustorum*, isolated
498 from two traditional Belgian wheat sourdoughs, *Lactobacillus herbarum*, a species related to
499 *Lactobacillus plantarum*, *Lactobacillus oeni*, LAB isolated from wine, and *Lactobacillus*
500 *paucivorans*, isolated from a brewery environment. Among the top abundant bacteria identified in
501 higher differential abundance in each OEP_A/B/C compared to the respective *B. bruxellensis* strain,
502 to OEP and the controls, we identified *Lactobacillus nagelii*, isolated from a partially fermented
503 wine, and *Lactobacillus parafarraginis*, a heterofermentative lactobacilli isolated from a compost of
504 distilled shochu residue.

505 Among the fungi in differentially higher abundance in OEN_A when compared to Brett_A, OEN
506 and the control, and in OEN_B/C when compared to OEN, we identified *Talaromyces stipitatus*.
507 This fungus contains genes with high identity to those needed for the biosynthesis of the red
508 pigment monascorubrin by the phylogenetic relative fungi *Talaromyces marneffeii*. Interestingly, we
509 also identified *T. marneffeii* differentially abundant only in in OEP_C when compared to Brett_C,
510 OEP and control. As expected, we also identified other grape-related fungi, such as the plant
511 pathogens *Verticillium dahlia* and *Verticillium longisporum*, *Mucor ambiguus*, present in soil and
512 plants, and the wine common yeast *Saccharomyces cerevisiae* and *Lachancea kluyveri* (found in the
513 core of OEP_C).

514 In regards to AF, we identified in various samples the fungi *Mucor indicus*, previously isolated
515 from the traditional fermented Indonesian food tempeh, and with the capability of producing
516 ethanol is comparable with that of *S. cerevisiae*. Also, in one OEP_C sample we identified *Candida*
517 *sorboxylosa*, an ethanol producing and tolerant yeast species from fruits for production of bio-
518 ethanol that is common to the winery environment.

519 ***Microbial community identification comparisons***

520 We identified no malic acid on day 114 in the samples not inoculated with our *O. oeni* culture
521 strains (Figure 1), suggesting that the found high coverage of *O. oeni* in the samples not inoculated
522 with them (one replicate of Brett_A and Brett_C, and the two Brett_B replicates) derives from *O.*
523 *oeni* present in the native grape flora. From the three tested *B. bruxellensis* strains, Brett_B seems to
524 be unable to grow in these wines, because when inoculated alone it was identified at only 0.4x, and
525 when inoculated with *O. oeni*, it was identified in very low abundance (Table 1, Supplemental File
526 1). The difference in the genome depths of coverage in the replicates of the *O. oeni* and *B.*
527 *bruxellensis* strains inoculated together suggest that *B. bruxellensis* sometimes grows well and
528 sometimes not, depending on certain unidentified conditions. Such inability to predict with
529 precision the activity of a spoilage yeast and its effect on the entire microbial community highlights
530 the importance in wine-making of inoculating with sufficient numbers of strong and viable yeast
531 and bacteria to ensure the presence of the desired microbial community (Gerbaux et al. 2009).
532 In the identification of bacterial species from plasmids, all the inoculation types seem to have an
533 effect on the community compared to the controls, while on the bacterial community there was an
534 effect only for certain inoculation types. This suggests that the plasmids presence is inherently
535 variable, although to a low extent. The fact that OEP_A_10 has similar number of identified
536 plasmids to other samples in spite of being an out layer very distant from the pair (with about
537 double number of identifications than the pair) suggests that the difference in the plasmid profile
538 resides on the bacterial community (the plasmids hosts). Also, the differences in the number of
539 plasmids identified in the samples compared to their depth of sequencing, suggests that the number
540 of identifications is not mainly due to depth of sequencing.
541 Interestingly, while the number of reads of the samples has a moderate influence on the number of
542 identified taxa (Pearson cor=0.6832), it does not have an effect on the number of identified genes
543 (Pearson cor= 0.3667). Furthermore, the number of identified taxa has a moderate correlation to the
544 number of identified genes (Pearson cor= 0.6854), and the number of nr genes directly correlates
545 with the number of genes in all the samples (Pearson cor= 0.997) (Supplemental Figure 3). This

546 suggests that the functional potential space of the wine microbiome is more defined than the
547 taxonomic profile. However, we also identified functional potential variation between pairs of
548 similar and different amount of sequencing, suggesting that the observed variability in the
549 functional potential is not due to differences in depth of sequencing. Interestingly, the variability is
550 such that even the controls do not cluster tightly together as in the taxonomic PCAs. But, similarly
551 to the impact of *B. bruxellensis* in the taxonomic identifications, most of the impact when *O. oeni* is
552 inoculated occurs when combining it with a *B. bruxellensis*, as OEN and OEP are the closest to the
553 control samples. These results suggest that the main changes in the wine microbial community
554 occur when *B. bruxellensis* is present.

555 In contrast to the taxonomic profiling, where most of the taxa of the different inoculation types
556 compared to the control was in statistically significant higher abundance, at the functional level
557 most of the differentially abundant KOs compared to the control are in less abundance. However,
558 the assignment of the KOs to pathways showed that more different pathways are affected by KOs in
559 higher abundance than by those in less abundance. This suggests that there is a need of a minimum
560 set of present pathways required by the wine microbiome to thrive in that particular system; such
561 minimum set can be perturbed by changes in the component KOs, however such changes do not
562 disrupt the entire pathway. Elimination of the presence of a KO (i.e. differentially less abundant
563 KO) is more disruptive to a pathway than a KO being present in higher abundance.

564 The fact that only the control and OEP have a large number of genes as core, but that the OEP and
565 the control samples are functionally the closest types of inoculation, suggests that the main effect on
566 the functional profiles of the different inoculations is not in the integration of new functions, but in
567 changes in their abundance.

568 ***O. oeni* - *B. bruxellensis* strain specific dependent effect**

569 We observed that in general, the samples inoculated with *B. bruxellensis* have less bacterial
570 identifications (mean 71, average all samples 152.4, median all samples 129) than the ones
571 inoculated with an *O. oeni* strain (Supplemental File 1). This suggestion is supported by the

572 correlation abundance results. If the effect of the addition of a *B. bruxellensis* strain is the
573 elimination of several taxa, it would be expected that most of the affected correlation were those
574 that used to be positive. Effectively, 79.6% of the affected correlations were positive.
575 The fact that both replicates of inoculating only with OEP and OEN cluster together with the
576 controls and have the lowest total of differentially abundant KOs (63 and 1477, respectively), while
577 the inoculations with only *B. bruxellensis* strains have larger numbers of differentially abundant
578 KOs, suggests that most of the functional potential impact is given by the *B. bruxellensis* strain than
579 by the *O. oeni* strain.

580 Also, the clustering patterns on the PCA of the taxonomic identifications suggest that the
581 combination of *O. oeni* and *B. bruxellensis* has an impact on the bacterial composition depending
582 on the strains being combined, both between and within inoculation types. It also suggests that in
583 some instances the presence of more of low abundant bacteria and difference in abundance of the
584 same bacteria accounts for the variation within the same inoculation type, rather than a radical
585 change in the bacterial composition.

586 The observation that *O. oeni* and *B. bruxellensis* have an impact on the bacterial composition
587 depending on the specific strains being combined, both between and within inoculation types, is
588 supported by the abundance correlation analyses. Correlations were not affected when taking into
589 account only one specific combination of *O. oeni* and *B. bruxellensis*, but when taking into account
590 the three possible combinations together for each *O. oeni* strain. In other words, the effect of
591 OEP_A is not the same as that of OEP_B and OEP_C, and also that of OEN_A is not the same as
592 OEN_B and OEN_C. Also, when looking at the functional potential evaluation, we found that
593 compared to the other inoculation types, Brett_A and OEP_A are among those with the highest
594 number of differentially higher abundant KOs. However, OEN_A does not follow the same pattern
595 of Brett_A and OEP_A. This further supports the suggestion that the functional impact of Brett_A
596 depends on the *O. oeni* it interacts with (Figure 5A).

597 Interestingly, in spite of the observation that OEN_B is the one with least KOs in greater abundance

598 while OEP_B is the one with the highest number of KOs present in higher abundance, the
599 inoculations of only Brett_B, OEN_B, and OEP_B are among the samples with the highest numbers
600 of differentially less abundant KOs compared to the control. This suggests that Brett_B reduces the
601 functional potential of the system, regardless of the *O. oeni* it is inoculated with. On the other hand,
602 Brett_C has a similar number of higher and less abundant KOs compared to the control. However,
603 OEN_C is the second with the highest number of KOs present in higher abundance and OEP_C is
604 the third with highest number of KOs present in less abundance. This suggests that the effect of
605 Brett_C on the functional potential depends on the *O. oeni* strain.

606 Notably, although OEN_A and OEN_C have the least number of replicable top abundant genes, the
607 OEN_B samples have the highest percentage of replicable top abundant genes, suggesting that the
608 OEN_B functional profile is more replicable and less variable than that of the other inoculation
609 types, again highlighting the different impact in the microbial communities that *O. oeni* strains have
610 depending on the *B. bruxellensis* strain present.

611 The observation that the inoculations of Brett_A together with both OEN and OEP have low
612 numbers of differentially less abundant bacteria suggests that the inoculation of Brett_A with *O.*
613 *oeni* seems to impact the community by allowing the growth of more bacterial taxa instead of by
614 repressing their growth. Although the large variability within the OEP_A inoculation type is likely
615 due to the ability of the Brett_A to grow poorly or successfully with OEP, this same effect is not
616 observed in OEN_A, because in OEN_A one replicate grew more than the other, but the core of the
617 OEN_A inoculation type is the largest (Figure 3A). Among them, we found *Lactobacillus*
618 *paracollinoides*, isolated from brewery environments, *Lactobacillus pentosus*, the most prevalent
619 lactic acid bacterium in Spanish-style green olive fermentations, and *Staphylococcus equorum*,
620 frequently isolated from fermented food products and contributing to the formation of aroma
621 compounds during ripening, especially in cheeses and sausages.

622 ***O. oeni* strain specific effect**

623 OEN had the lowest number of bacteria present in higher abundance compared to the control, and

624 OEP is the closest to the control and is among the inoculation types with least bacteria present in
625 higher abundance. This suggests that the inoculation type that affects the least the wine microbial
626 profile (after 6 months of inoculation) is that of a single *O. oeni* strain. This is supported by the
627 microbial abundance correlation analyses, where the number of correlations affected by the
628 inoculation of *O. oeni* is close to the number of affected correlation identified by the removal of the
629 control samples. Furthermore, OEP has the least number of higher and less abundant KOs compared
630 to the control, and its functional potential diversity clusters together with the controls (Figures 4B,
631 5A), suggesting that OEP causes the least change in the functional potential compared to the other
632 inoculation types. Compared to OEP, OEN has more KOs present in higher abundance than present
633 in less abundance, however, when looking at the pathways those KOs belong to (Figure 5B), only
634 10 pathways in higher and 10 in less abundance are identified. These observations suggest that the
635 degree of functional impact of those *O. oeni* strains alone is similar.

636 We observed low numbers of replicable genes present in the 5% top abundant genes in both
637 replicates of OEN_A (Figure 5D), although they have around the mean number of top abundant
638 genes. This is likely due to the difference in abundance of *O. oeni*; one of the replicates had *O. oeni*
639 in high abundance, while the other had the *O. oeni* in very low abundance and the *B. bruxellensis* in
640 moderate abundance.

641 ***The effect of the abundance of B. bruxellensis***

642 Interestingly, in the viral profiling, in OEN_A we identified in higher abundance compared to the
643 control two viruses against fungi, *Phytophthora infestans* RNA virus 1 and *Saccharomyces*
644 *cerevisiae* killer virus M1 (also in higher abundance in OEN_B). It could be that these viruses
645 contribute to a reduction of the fungal diversity in this OEN – *B. bruxellensis* combinations
646 compared to those combined with OEP, where fungal diversity seems to be increased. However, this
647 would need further experimental validation.

648 Notably, when checking the pathways differentially abundant in only a given inoculation type
649 derived from differentially abundant KOs, the comparisons of *O. oeni*_C versus Brett_C have the

650 highest number of differentially less abundant pathways (Figure 5C), with most of those
651 differentially abundant KOs coming from OEP_C. This suggests that OEP combined with a
652 successfully growing Brett_C causes a large impact on the functional potential of the wine
653 microbial community. Among the differentially abundant pathways present in less abundance in the
654 comparisons of *O. oeni*_C versus Brett_C is the regulation of mitophagy in yeast, with all the KOs
655 of the pathway in less abundance in OEP_C, possibly suggesting there is less potential of regulation
656 of the fungal taxonomic profile in OEP_C. This is interesting, as the fungal profile in OEP_C is the
657 second with the highest number of differentially more abundant fungal species when compared to
658 the control (61, while the mean is 30.54 and median is 14).
659 The observation that OEP alone is closest to the control in the taxonomic profiling, and that it has a
660 strong effect on the bacterial profile when *B. bruxellensis* is in high abundance is notable, given that
661 HCAs have been shown to inhibit the growth of many microorganisms (Kheir et al. 2013).
662 Furthermore, there is evidence that the concentration of 4-ethylphenol and 4-ethylguaiacol is lower
663 when malolactic bacteria are present before exposure to *Brettanomyces*, so that it has been
664 suggested to inoculate with commercially available strains as the time needed for spontaneous MLF
665 is unpredictable giving prolonged risk for exposure of *B. bruxellensis* (Nielsen & Richelieu 1999).

666 **Flavour potential**

667 *Taxonomic and functional potential identifications*

668 In regards to taxonomic identifications related to flavour formation in wine, we found only in the
669 OEP_C sample the bacterium *Lactobacillus diolivorans* (176 mapping reads), which degrades 1,2-
670 propanediol, a compound that is nearly odourless but that possesses a faintly sweet taste. Also, only
671 in this sample we found the fungi *Clavispora lusitaniae* (596 mapping reads), which has been found
672 to produce a good balance between concentrations of ethyl acetate (sweet smell) and high alcohols.
673 In regards to potential functions, the β -glucosidase activity is involved in the hydrolysis of several
674 important compounds for the development of varietal wine flavour profiles, and microbial β -
675 glucosidases have been used for the enhancement of wine aroma. Importantly, glucosydases not

676 encoded by *S. cerevisiae* have been shown to impact the flavour compounds profile in wine (Rosi et
677 al. 1994). In our nr gene set we identified 53 genes annotated as KO K05349 (bglX; beta-
678 glucosidase) from many different bacteria and non-*Saccharomyces* yeast. One of them is in top
679 abundance in various samples and is annotated as coming from *O. oeni*. However, sensorial
680 evaluation is required to assess the impact in the wine flavour due to these identified genes.

681 **MLF**

682 To evaluate whether the presence of *B. bruxellensis* affects the occurrence of MLF, and thus its
683 effect in reducing the acidity of the wine, we looked for genes annotated as malate dehydrogenase
684 (*mdh*) in our nr gene set. We identified *mdh* in differential abundance in various comparisons and
685 coming from various species, including *O. oeni*. As expected, the two genes annotated as *mdh* and
686 D-lactate dehydrogenase from *O. oeni* are in the top abundant in all the samples inoculated with *O.*
687 *oeni* strains and *O. oeni* combined with a *B. bruxellensis* strain, and also in Brett_B/C. Thus, the
688 presence of the analysed *B. bruxellensis* strains does not affect the MLF activity of the evaluated *O.*
689 *oeni* strains.

690 **HCA production**

691 The cinnamoyl esterase activity can also be present in different fungi, suggesting that under certain
692 unidentified conditions, the variability of fungi promoted by the combination of OEP with a well
693 growing *B. bruxellensis* could possess this esterase activity and contribute to the increase in the
694 production of HCAs. However, we could only find two yeast genes with inconclusive functional
695 annotations. Thus, it cannot be concluded that there is a higher production of HCA due to the
696 potential activity of other fungi, further experimental functional characterization should be
697 performed on these identifications to validate whether they confer the cinammoyl esterase activity.
698 The observations from the abundances of the phenolic acid decarboxylase and ferulic acid
699 decarboxylase 1-like genes also suggest that the presence of genes with putative decarboxylase
700 activity on HCAs is not dependent on the presence of a specific *O. oeni* strain with or without the
701 esterase activity, but on the *B. bruxellensis* strain, because it is also in the control samples and

702 because Brett_A has higher abundance of phenolic acid decarboxylase than OEP_A.

703

704 **Conclusions**

705 In this study, we characterized the impact on the microbial community of a Cabernet Sauvignon
706 wine six months post-inoculation of two different strains of *O. oeni* (with and without the
707 cinnamoyl esterase activity) and three *B. bruxellensis* strains, alone and in combination. We found
708 that the impact in the taxonomic profile and functional potential of the microbiome due to the *O.*
709 *oeni* – *B. bruxellensis* combinations depends on *i*) the specific *O. oeni* and *B. bruxellensis* strains
710 being combined, and *ii*) the abundance reached by the inoculants, which depends on certain
711 unidentified conditions. Analysis of the functional potential of the system identified that changes in
712 the abundance of the genes is the general effect of the inoculations, not integration of new
713 functions. OEP maintains the stability of the most abundant functions in the system in spite of the
714 addition of the *B. bruxellensis*. The functional potential for the HcD activity is dependent on the *B.*
715 *bruxellensis* strain; however, the control samples also have this potential, not derived from the
716 inoculated *B. bruxellensis* nor from the *O. oeni* strains. Furthermore, it was not possible to identify
717 non-Brettanomyces fungal potential to produce HCAs as a result from a particular inoculation type.
718 Finally, the HCAs post processing into off-flavor compounds is not dependent on the *O. oeni* but on
719 the *B. bruxellensis* strain and other microbes, likely derived from the indigenous grape flora.
720 This study proves the usefulness of metagenomic analysis in obtaining a deeper insight into the
721 general microbial profile characteristics and the impact of specific inoculants, not only in the
722 taxonomy, but also in the functional potential of the system. However, experimental validation will
723 be necessary in future studies to obtain a detailed knowledge of the specific mechanisms of the
724 interactions identified with metagenomic analyses. Also, sensorial analysis would be necessary to
725 evaluate the impact on the flavor profile of the wines produced by the potential unveiled by the
726 metagenomic results.

727

728 **Acknowledgements**

729 MLZM, MAK and LP thank the Danish National Advanced Technology Foundation
730 (Højteknologifonden) 080-2012-3-Food genomics and Innovation Fund Denmark case number
731 6150-00033A FoodTranscriptomics for funding the research. The authors declare no conflict of
732 interests. We thank the Danish National High-Throughput DNA Sequencing Centre for the
733 generation of the sequencing data. We gratefully acknowledge the Danish National Supercomputer
734 for Life Sciences – Computerome (computerome.dtu.dk) for the computational resources to perform
735 the sequence analyses. The sequencing data reported in this paper will be archived in a public
736 database (ID added upon paper acceptance).

737 Short version of title: *O. oeni* - *B. bruxellensis* impact on wine microbiome

738

739 **Literature Cited**

740 Barata A et al. 2008. Ascomycetous yeast species recovered from grapes damaged by honeydew
741 and sour rot. *Journal of applied microbiology* 104(4):1182–91.

742 Barata A, Malfeito-Ferreira M and Loureiro V. 2012. The microbial ecology of wine grape berries.
743 *International Journal of Food Microbiology* 153(3):243–259.

744 Bokulich NA et al. 2014. Microbial biogeography of wine grapes is conditioned by cultivar,
745 vintage, and climate. *Proceedings of the National Academy of Sciences of the United States of*
746 *America* 111(1):E139-48.

747 Bouzanquet Q et al. 2012. A Novel Glutathione-Hydroxycinnamic Acid Product Generated in
748 Oxidative Wine Conditions. *Journal of Agricultural and Food Chemistry* 60(49):12186–12195.

749 Branco P et al. 2014. Identification of novel GAPDH-derived antimicrobial peptides secreted by
750 *Saccharomyces cerevisiae* and involved in wine microbial interactions. *Applied Microbiology and*
751 *Biotechnology* 98(2):843–853.

752 Cabrita MJ et al. 2008. Impact of malolactic fermentation on low molecular weight phenolic
753 compounds. *Talanta* 74(5):1281–1286.

- 754 Edgar RC. 2010. Search and clustering orders of magnitude faster than BLAST. *Bioinformatics*
755 (Oxford, England) 26(19):2460–1.
- 756 De Filippis F, Parente E and Ercolini D. 2017. Metagenomics insights into food fermentations.
757 *Microbial Biotechnology* 10(1):91–102.
- 758 Gerbaux V et al. 2009. Influence of Inoculation with Malolactic Bacteria on Volatile Phenols in
759 Wines. *American Journal of Enology and Viticulture* 60(2):233-235.
- 760 Harris RS. 2007. Improved Pairwise Alignment of Genomic DNA. ProQuest.
- 761 Hernández T et al. 2006. Phenolic compounds in red wine subjected to industrial malolactic
762 fermentation and ageing on lees. *Analytica Chimica Acta* 563(1–2):116–125.
- 763 Hixson JL et al. 2012. Hydroxycinnamic Acid Ethyl Esters as Precursors to Ethylphenols in Wine.
764 *Journal of Agricultural and Food Chemistry* 60(9):2293–2298.
- 765 Hyatt D et al. 2010. Prodigal: prokaryotic gene recognition and translation initiation site
766 identification. *BMC bioinformatics* 11:119.
- 767 Kheir J et al. 2013. Impact of volatile phenols and their precursors on wine quality and control
768 measures of *Brettanomyces/Dekkera* yeasts. *European Food Research and Technology* 237(5):655–
769 671.
- 770 Kikuzaki H et al. 2002. Antioxidant properties of ferulic acid and its related compounds. *Journal of*
771 *agricultural and food chemistry* 50(7):2161–8.
- 772 Leff JW et al. 2013. Bacterial Communities Associated with the Surfaces of Fresh Fruits and
773 Vegetables. *PLoS ONE* 8(3):e59310.
- 774 Li H and Durbin R. 2009. Fast and accurate short read alignment with Burrows-Wheeler transform.
775 *Bioinformatics* (Oxford, England) 25(14):1754–60.
- 776 Liu SQ. 2002. A review: malolactic fermentation in wine -- beyond deacidification. *Journal of*
777 *applied microbiology* 92(4):589–601.
- 778 Liu Y et al. 2017. Wine microbiome: A dynamic world of microbial interactions. *Critical Reviews*
779 *in Food Science and Nutrition* 57(4):856–873.

- 780 Lonvaud-Funel A. 1999. Lactic acid bacteria in the quality improvement and depreciation of wine.
781 *Antonie van Leeuwenhoek* 76(1–4):317–31.
- 782 Madsen MG et al. 2016. Influence of *Oenococcus oeni* and *Brettanomyces bruxellensis* on
783 Hydroxycinnamic Acids and Volatile Phenols of Aged Wine. *American Journal of Enology and*
784 *Viticulture* doi: 10.5344/ajev.2016.16015.
- 785 Martin M. 2011. Cutadapt removes adapter sequences from high-throughput sequencing reads.
786 *EMBnet.journal* 17(10).
- 787 Meyer M and Kircher M. 2010. Illumina sequencing library preparation for highly multiplexed
788 target capture and sequencing. *Cold Spring Harbor protocols* 2010(6):pdb.prot5448.
- 789 Nagel CW and Wulf LW. 1979. Changes in the Anthocyanins, Flavonoids and Hydroxycinnamic
790 Acid Esters during Fermentation and Aging of Merlot and Cabernet Sauvignon. *American Journal*
791 *of Enology and Viticulture* 30(2):111-116.
- 792 Nielsen JC and Richelieu M. 1999. Control of flavor development in wine during and after
793 malolactic fermentation by *Oenococcus oeni*. *Applied and environmental microbiology* 65(2):740–
794 5.
- 795 Ou S and Kwok KC. 2004. Ferulic acid: pharmaceutical functions, preparation and applications in
796 foods. *Journal of the Science of Food and Agriculture* 84(11):1261–1269.
- 797 Peng Y et al. 2012. IDBA-UD: a de novo assembler for single-cell and metagenomic sequencing
798 data with highly uneven depth. *Bioinformatics (Oxford, England)* 28(11):1420–8.
- 799 Petersen TN et al. 2017. MGmapper: Reference based mapping and taxonomy annotation of
800 metagenomics sequence reads. *PLOS ONE* 12(5):p.e0176469.
- 801 Pina C et al. 2004. Ethanol tolerance of five non-*Saccharomyces* wine yeasts in comparison with a
802 strain of *Saccharomyces cerevisiae* influence of different culture conditions. *Food Microbiology*
803 21(4):439–447.
- 804 Rosi I, Vinella M and Domizio P. 1994. Characterization of beta-glucosidase activity in yeasts of
805 oenological origin. *The Journal of applied bacteriology* 77(5):519–27.

806 Rumbold K et al. 2003. Purification and properties of a feruloyl esterase involved in lignocellulose
807 degradation by *Aureobasidium pullulans*. *Applied and environmental microbiology* 69(9):5622–6.
808 Sieuwerts S et al. 2008. Unraveling microbial interactions in food fermentations: from classical to
809 genomics approaches. *Applied and environmental microbiology* 74(16):4997–5007.
810 Sipiczki M. 2006. *Metschnikowia* strains isolated from botrytized grapes antagonize fungal and
811 bacterial growth by iron depletion. *Applied and environmental microbiology* 72(10):6716–24.
812 Suarez R et al. 2007. The production of ethylphenols in wine by yeasts of the genera *Brettanomyces*
813 and *Dekkera*: A review. *Food Chemistry* 102(1):10–21.

814

815

816

817

818

819

820

821

822

823

824

825

826

827

828

829

830

831

832 **Tables**

833 **Table 1. Statistics of the sequencing and the mapping to the genomes of the inoculants.**

Sample	Cleaned reads	% Unmapped reads	<i>O. oeni</i> * coverage	<i>B. bruxellensis</i> ** coverage
Control_1	3,317,232	21	2.75	0.35
Control_2	5,195,056	15.23	4.45	0.88
Brett_A_3	4,107,740	8.54	1.15	26.3
Brett_A_4	6,695,169	8.41	18.1	38.7
Brett_B_5	2,761,092	2.08	70.65	0.4
Brett_B_6	10,993,754	2.04	420	0.45
Brett_C_7	13,827,278	3.25	399.8	23.27
Brett_C_8	2,054,860	4.35	14.35	12.97
OEP_A_9	8,067,295	7.9	43.85	27.2
OEP_A_10	65,488,400	5.54	769.5	66.26
OEP_B_11	59,758,655	1.91	2369.1	7.9
OEP_B_12	19,900,342	1.89	216.25	3.37
OEP_C_13	39,001,458	3.59	945.75	105.4
OEN_A_15	43,950,984	4.27	1333	21
OEN_A_16	6,728,890	10.18	4.3	44.6
OEN_B_17	37,224,934	2.12	1280.85	2.12
OEN_B_18	159,467,366	2.08	4621.2	13
OEN_C_19	6,443,410	6.41	1.25	37.4
OEN_C_20	6,458,253	6.19	110.5	26.3
OEP_21	65,477,885	1.17	5.8	1.29
OEP_22	6,451,292	9.15	8.785	1.23
OEN_23	1,831,535	51	0.635	0.13
OEN_24	7,664,243	3.6	47.25	0.9

834 *Reported mapping statistics for *O. oeni* derive from the average of the mapping versus the
835 genomes of OEP and OEN. **Reported mapping statistics for *B. bruxellensis* derive from mapping
836 versus the publicly available genome of Brett_C strain.

837

838

839

840

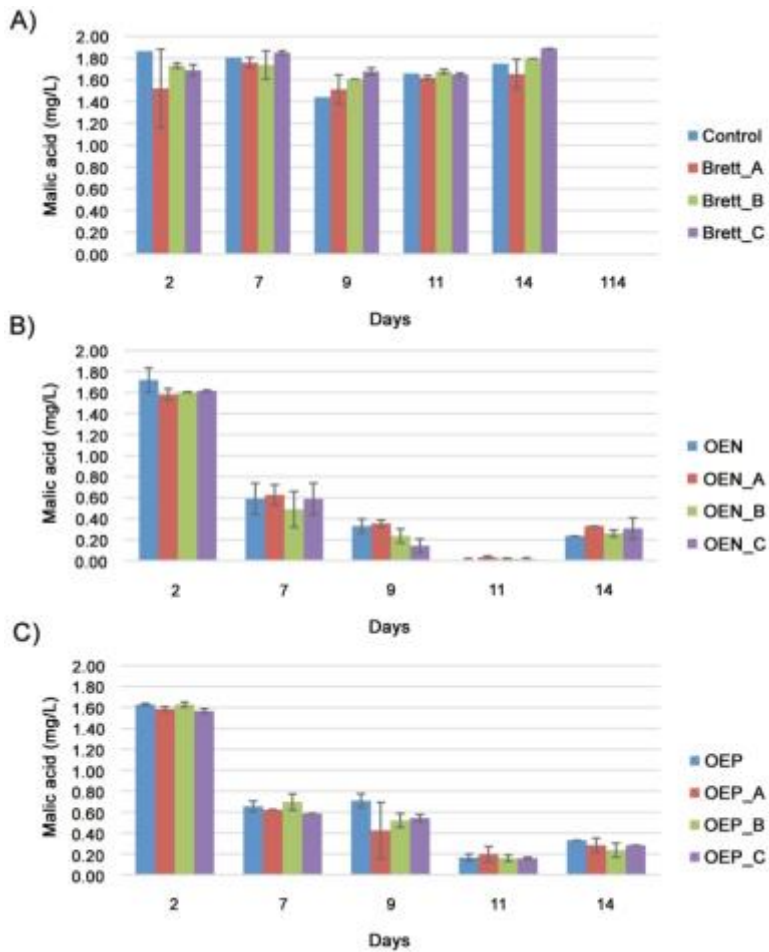
841

842

843

844 **Figures**

845



846

847 **Figure 1. Concentration of malic acid (g/L) over time (days).** Malic acid concentrations are
848 average values of duplicates. Error bars are standard deviations. A) Malic acid concentration on

849 inoculations with *B. bruxellensis* strain A, B or C. The concentrations on day 114 were 0 mg/L

850 malic acid in all inoculations, suggesting any identified *O. oeni* in those samples are not able to

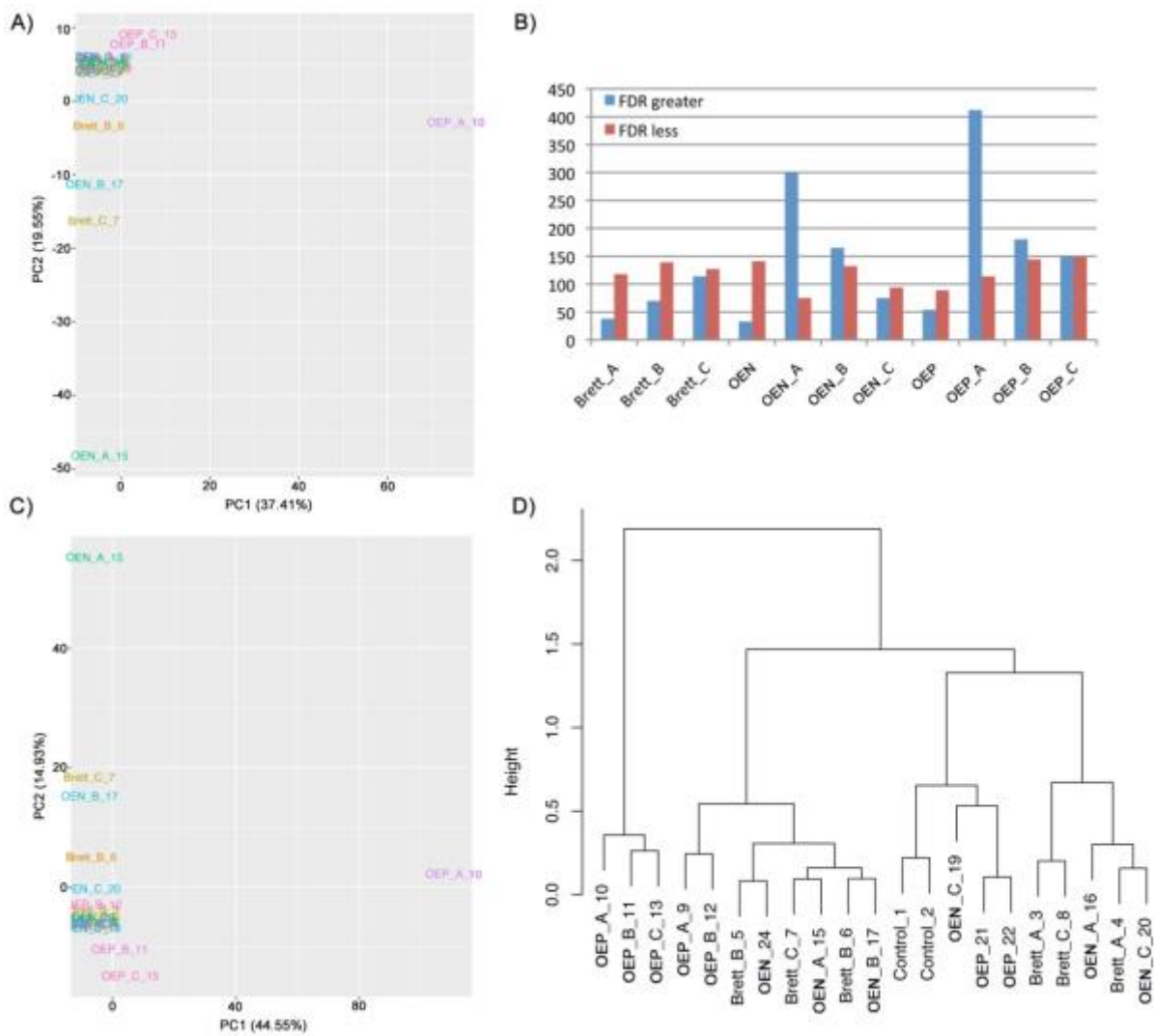
851 perform MFL, and are thus likely derived from the grape flora. B) Wines inoculated with OEN and

852 *B. bruxellensis* strain A, B or C. C) Wines inoculated with OEP and *B. bruxellensis* strain A, B or C.

853

854

855



856

857 **Figure 2. Bacterial profiling.** A) PCA of the bacterial taxa at species level. B) Differentially
858 abundant bacterial species by inoculation type compared to the control samples. FDR greater
859 denotes the bacteria that was in statistically significant higher abundance, and FDR less are those in
860 statistically significant less abundant. C) Cladogram of ward. D) clustered Bray distances of all the
861 microbial taxa from the samples. D) PCA of the abundance of all the identified microbial taxa.

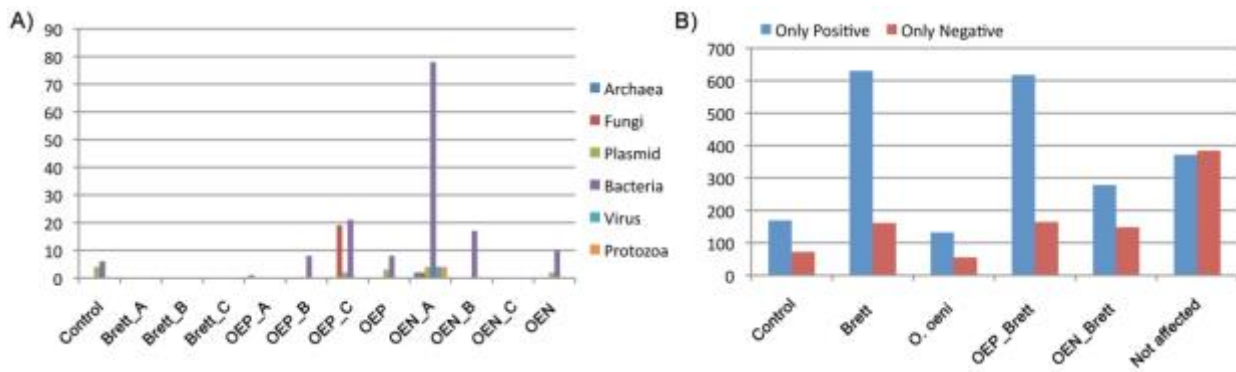
862

863

864

865

866



867

868 **Figure 3. Taxonomic profiling.** A) Microbial species taxonomic cores (i.e. the taxa present only in

869 anyone of the replicates of each of the inoculation types). The general low number of identified

870 cores highlights the low diversity in the wine microbial community, but the high number of taxa

871 identified only in OEN_A show a high impact of the inoculation on the microbial diversity. B)

872 Microbial abundance correlations. Correlations identified only when removing from the

873 comparisons the values from a given inoculation type are called to be disrupted to by that

874 inoculation type. Correlations identified regardless of removing any of the inoculation types are

875 called “not affected correlations”.

876

877

878

879

880

881

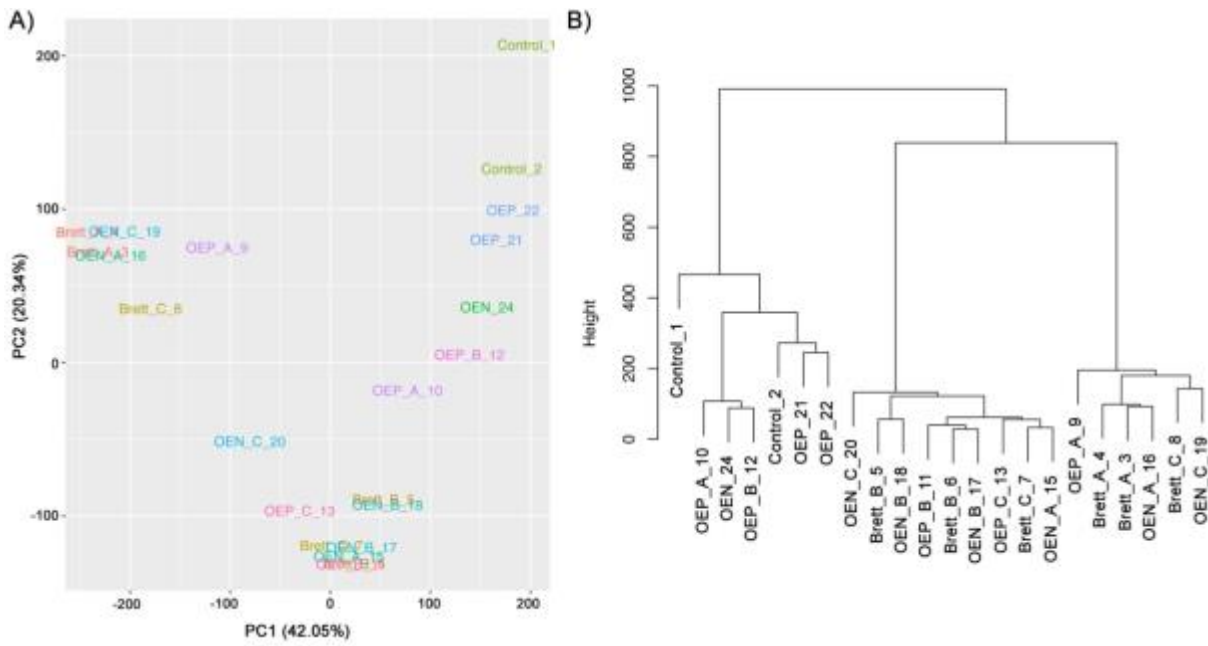
882

883

884

885

886



887

888 **Figure 4. Functional profiling.** A) PCA of the normalized gene mapping counts. B) Cladogram of
889 the Euclidean distances clustered by the ward.D method.

890

891

892

893

894

895

896

897

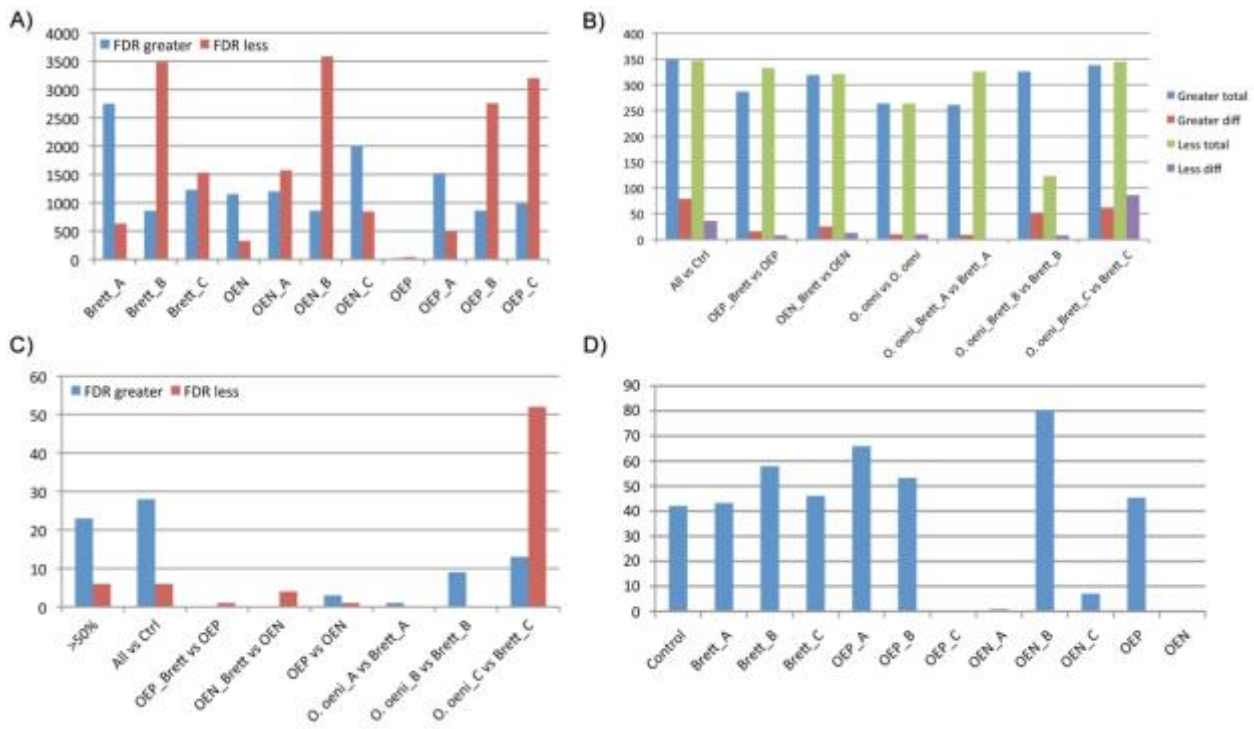
898

899

900

901

902



903

904 **Figure 5.** A) Differentially abundant KOs from the different inoculation types compared to the
 905 control. FDR greater denotes the KOs in statistically significant higher abundance, and FDR less are
 906 those in statistically significant less abundant. B) Pathways from the differentially abundant KOs.
 907 C) Core differentially abundant pathways from the differentially abundant KOs. D) Percentage of
 908 replicable top 5% abundant genes in each inoculation type sample pair. OEN and OEP_C did not
 909 have a replicate to consider.