

The present invention concerns a process for the production of a beverage (21) said process comprising the following steps: (a) contacting a base liquor (1) containing at least one fermentable sugar with a yeast (2) of the species *Pichia*, to carry out fermentation under aerobic conditions of said at least one fermentable sugar until an ethanol containing concentrated precursor (11) is formed, comprising an amount of isoamyl acetate (IAAT) of at least 10 ppm, or an amount of ethyl acetate of at least 90 ppm, wherein, unless otherwise indicated, the amounts in ppm are expressed with respect to the total weight of the concentrated precursor; (b) blending the thus obtained concentrated precursor as such (11) or after further treatment (11a), with more than 50 vol/% of a blending liquor (12) to produce said beverage (21) having an IAAT content of at least 0.5 ppm with respect to the total weight of the beverage.