

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

Alejandro Cáceres Mella

Publicaciones (2013-presente)

1. Delgado P, E Salgado, C Ribalta-Pizarro, J.A Olaeta, E López, C Pastenes & A Cáceres-Mella (2018) Phenolic composition and sensory characteristics of Cabernet Sauvignon wines: effect of water stress and harvest date. *International Journal of Food Science and Technology*, 53, 1726-1735
2. Cáceres-Mella A, C Ribalta-Pizarro, L Villalobos-Gonzalez, I Cuneo & C Pastenes (2018) Controlled water deficit modifies the phenolic composition and sensory properties in Cabernet Sauvignon wines. *Scientia Horticulturae*, 237, 105-111.
3. Talaverano M.I, C Ubeda, A Cáceres-Mella, M.E Valdés, C Pastenes & A Peña-Neira (2018) Water stress and ripeness effects on the volatile composition of Cabernet Sauvignon wines. *Journal of the Science of Food and Agriculture*, 98, 1140–1152.
4. Cáceres-Mella A, M Talaverano, L Villalobos-González, C Ribalta-Pizarro & C Pastenes (2017) Controlled water deficit during ripening affects proanthocyanidin synthesis, concentration and composition in Cabernet Sauvignon grape skins. *Plant Physiology and Biochemistry*, 117, 34-41.
5. Del Barrio-Galán R, A Cáceres-Mella, M Medel-Marabolí & A Peña-Neira (2015) Effect of selected *Saccharomyces cerevisiae* yeast strains and different aging techniques on the polysaccharide and polyphenolic composition and sensorial characteristics of Cabernet Sauvignon red wines. *Journal of the Science of Food and Agriculture*, 95, 2132-2144.
6. Cáceres-Mella A, D Flores-Valdivia, VF Laurie, R López-Solís & A Peña-Neira (2014) Chemical and sensory effects of storing Sauvignon Blanc wine in colored bottles under artificial light. *Journal of Agricultural and Food Chemistry*, 62, 7255-7262.
7. Laurie VF, S Salazar, MI Campos, A Cáceres-Mella & A Peña-Neira (2014) Periodic aeration of red wine compared to microoxygenation at production scale. *American Journal of Enology and Viticulture*, 65, 254-260.
8. Cáceres-Mella A, A Peña-Neira, P Avilés-Gálvez, M Medel-Marabolí, R Del Barrio-Galán, R López-Solís & JM Canals (2014) Phenolic composition and mouthfeel characteristics resulting from blending Chilean red wines. *Journal of the Science of Food and Agriculture*, 94, 666-676.
9. Cáceres-Mella A, A Peña-Neira, J Narváez-Bastias, C Jara-Campos, R LópezSolís & JM Canals (2013) Comparison of analytical methods for measuring proanthocyanidins in wines

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and their relationship with perceived astringency. *International Journal of Food Science and Technology*, 48, 2588-2594.

10. Obrequé-Slier E, A Peña-Neira, R López-Solís, A Cáceres-Mella, H Toledo Araya & A López-Rivera (2013) Phenolic composition of skins from four Carmenet grape varieties (*Vitis vinifera* L.) during ripening. *LWT-Food Science and Technology*, 54, 404-413.

11. Baginsky C, A Peña-Neira, A Cáceres, T Hernández, I Estrella, H Morales & R Pertuzé (2013) Phenolic compound composition in immature seeds of fava bean (*Vicia faba* L.) varieties cultivated in Chile. *Journal of Food Composition and Analysis*, 31, 1-6.

12. Cáceres-Mella A, A Peña-Neira, J Parraguez, R López-Solís, VF Laurie & JM Canals (2013) Effect of inert gas and prefermentative treatments with polyvinylpolypyrrolidone on the phenolic composition of Chilean Sauvignon Blanc wines. *Journal of the Science of Food and Agriculture*, 93, 1928-1934.

Proyectos con financiamiento externo (2013-presente)

1. Chilean cool-climate Sauvignon Blanc identity: Constructing a chemical and sensory typicality of grapes and wines within Casablanca, San Antonio and Leyda Valleys.

Financiamiento: Fondecyt Iniciación N° 11180265

Rol: Investigador Responsable

Duración: 2018-2021

Año adjudicación: 2018

Tipo de investigación: Aplicada

2. Efecto del estrés hídrico sobre la evolución en la maduración, y composición de proantocianidinas, en Cabernet Sauvignon (*Vitis vinifera* L.) en el Valle del Maipo.

Financiamiento: Fondecyt Postdoctoral N° 3140269

Rol: Investigador Responsable

Duración: 2013-2016

Año adjudicación: 2013

Tipo de investigación: Aplicada

3. Influence of both polysaccharide, anthocyanins and some technological aspects of the astringency and mouth-feel quality of Chilean wines.

Financiamiento: Fondecyt Regular N° 1110832

Rol: Personal Técnico y de Apoyo

Duración: 2012-2014

Año adjudicación: 2011

Tipo de investigación: Aplicada

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4. Effect of bentonite additions during white wine fermentation on pathogenesis-related protein content, protein instability and wine sensory properties.

Financiamiento: Fondecyt Regular N° 11121594

Rol: Personal Técnico y de Apoyo

Duración: 2012-2014

Año adjudicación: 2012

Tipo de investigación: Aplicada