

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

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Publicaciones (2016- presente)

1. Morán A, Ferreyra R, Sellés G, Salgado E, **Cáceres-Mella A**, Poblete-Echeverría C. 2020. Calibration of the surface renewal method (SR) under different meteorological conditions in an avocado orchard. *Agronomy*, 10: 730. Q1.
2. Morales J, Besoain X, Cuneo I, Larach, L Alvarado, **Cáceres-Mella A**, Saa S. 2019. Impact of nitrogen fertilization on *Phytophthora cinnamomi* root-related damage in *Juglans regia* samplings. *Hortscience* 54: 2188-2194. Q2.
3. **Cáceres-Mella A**, Ribalta-Pizarro C, Villalobos-González L, Cuneo IF, Pastenes C. 2018. Controlled water deficit modifies the phenolic composition and sensory properties in Cabernet Sauvignon wines. *Scientia Horticulturae* 237: 105-111. Q1.
4. Delgado P, Salgado E, Ribalta-Pizarro C, Olaeta JA, López E, Pastenes C, **Cáceres-Mella A**. 2018. Phenolic composition and sensory characteristics of Cabernet Sauvignon wines: effect of water stress and harvest date. *International Journal of Food Science & Technology* 53: 1726-1735. Q2.
5. Talaverano MI, Ubeda C, **Cáceres-Mella A**, Valdés ME, Pastenes C, Peña-Neira A. 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. Q2.
6. **Cáceres-Mella A**, Talaverano M, Villalobos-González L, Ribalta-Pizarro C, Pastenes C. 2017. Controlled water deficit during ripening affects proanthocyanidin synthesis, concentration and composition in Cabernet Sauvignon grape skins. *Plant Physiology and Biochemistry* 117: 34-41. Q1.

Proyectos con financiamiento externo últimos 5 años (adjudicado y/o ejecutado)

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 de Iniciación
Rol: Investigador responsable
Duración: 2019-2021
Año adjudicación: 2018