

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

Alejandro Cáceres Mella

Publicaciones (2017- 2021)

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(5), 730. Q1.
2. Morales, J., Besoain, X., Cuneo, I., Larach, A., Alvarado, L., **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. **Caceres, A.**, Ribalta, C., Villalobos, L., Cuneo, I., 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, C., Olaeta, J., López, E., Pastenes, C., **Cáceres, 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, M., Ubeda, C., **Cáceres, A.**, Valdés, M., Pastenes, C., Peña, 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. Q1.
6. **Cáceres, A.**, Talaverano, M., Villalobos, L., Ribalta, 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