

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

Alejandro Cáceres Mella

Publicaciones (2018- presente)

1. Aris, G., Cuneo, I., Pastenes, C., **Cáceres-Mella, A.** 2022. Anthocyanin composition in Cabernet Sauvignon grape skins: Effect of regulated deficit irrigation in a warm climate. *Horticulturae*, 8(9), 796. Q1.
2. Arancibia-Guerra, C., Nuñez-Lillo, G., **Cáceres-Mella, A.**, Carrera, E., Meneses, C., Kuhn, N., Pedreschi, R. 2022. Color desynchronization with softening of “Hass” avocado: Targeted pigment, hormone and gene expression analysis. *Postharvest Biology and Technology*, 194, 112067. Q1.
3. Peirano-Bolelli, P., Heller-Fuenzalida, F., Cuneo, I., Peña-Neira, A., **Cáceres-Mella, A.** 2022. Changes in the composition of flavonols and organic acids during ripening for three cv. Sauvignon Blanc clones grown in a cool-climate valley. *Agronomy*, 12(6), 1357. Q1.
4. Morán, A., Ferreyra, R., Sellés, G., Salgado, E., **Cáceres-Mella, A.**, Poblete, C. 2020. Calibration of the Surface Renewal Method (SR) under different meteorological conditions in an Avocado orchard. *Agronomy*, 10(5), 730. Q1.
5. 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.
6. **Cáceres-Mella, 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.
7. Delgado, P., Salgado, E., Ribalta, C., Olaeta, J., 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.
8. Talaverano, M., Ubeda, C., **Cáceres-Mella, 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.

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
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Año adjudicación: 2018

**FACULTAD DE
CIENCIAS AGRONÓMICAS
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