

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

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Publicaciones (2019 – presente)

1. Heller-Fuenzalida, F., Cuneo, I., Kuhn, N., Peña-Neira, A., **Cáceres-Mella, A.** 2023. Rootstock effect influences the phenolic and sensory characteristics of Syrah grapes and wines in a Mediterranean climate. *Agronomy*, 13(10), 2530. Q1.
2. Tamayo, M., Sepúlveda, L., Ponce, E., Saavedra, P., Pedrechi, R., **Cáceres-Mella, A.**, Alvaro, J.E., Cuneo, I. 2023. Hydric behavior: Insights into primary metabolites in leaves and roots of Cabernet Sauvignon and Grenache grapevine varieties under drought stress. *Horticulturae*, 9, 566. Q1.
3. 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.
4. 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.
5. 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.
6. 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.
7. 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.

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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