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### I. PUBLICACIONES (2015 – presente)

#### *Publicaciones en revistas indexadas (ISI)*

1. Allendes, C., Mussagy, C. U., Caicedo-Paz, A. V., **Cáceres-Mella, A.**, Farias, F. O., Romero, J., & Quijada-Maldonado, E. (2024). Understanding the molecular structure of natural anthocyanins during recovery with ionic liquids: A combined COSMO-RS and experimental study. **Food Bioscience**, 105283. <https://doi.org/10.1016/j.fbio.2024.105283>
2. Rojas, J., Viacava, C., Ubeda, C., Peña-Neira, Á., Cuneo, I. F., Kuhn, N., & **Cáceres-Mella, A.** (2024). Chemical Characterization of Sauvignon Blanc Wines from Three Cold-Climate-Growing Areas of Chile. **Foods**, 13(13). <https://doi.org/10.3390/foods13131991>
3. 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; doi: <https://doi.org/10.3390/agronomy13102530>
4. 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.
5. 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; doi: <https://doi.org/10.3390/horticulturae8090796>
6. 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; doi: <https://doi.org/10.1016/j.postharvbio.2022.112067>

7. 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; doi: <https://doi.org/10.3390/horticulturae8090796>
8. 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; doi: 10.3390/agronomy10050730
9. Morales J, Besoain X, Cuneo I, Larach A, Alvarado L, **Cáceres A**, Saa S (2019). Impact of nitrogen fertilization on phytophthora cinnamomi root-related damage in juglans regia saplings. **HortScience** 54(12); doi: 10.21273/HORTSCI14299-19
10. Delgado P, E Salgado, C Ribalta-Pizarro, J 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; doi: 10.1111/ijfs.13757
11. **Cáceres-Mella A**, C Ribalta-Pizarro, L Villalobos-González, I Cuneo & C Pastenes (2018) Controlled water deficit modifies the phenolic composition and sensory properties in Cabernet Sauvignon wines. **Scientia Horticulturae** 237: 105-111; doi: 10.1016/j.scienta.2018.04.008
12. Talaverano MI, C Ubeda, **A Cáceres-Mella**, ME Valdés, C Pastenes & A Peña-Neira (2017). Water stress and ripeness effects on the volatile composition of Cabernet Sauvignon wines. **Journal of the Science of Food and Agriculture** 98: 1140–1152; doi:10.1002/jsfa.8565
13. **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; doi: 10.1016/j.plaphy.2017.05.015
14. 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; doi: 10.1002/jsfa.6932
15. **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; doi: 10.1002/jsfa.6303

16. **Cáceres-Mella A**, A Peña-Neira, J Narváez-Bastias, C Jara-Campos, R López-Solís & JM Canals (2013) Comparison of analytical methods for measuring proanthocyanidins in wines and their relationship with perceived astringency. *International Journal of Food Science and Technology* 48: 2588-2594; doi: 10.1111/ijfs.12253
17. Obreque-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; doi: 10.1016/j.lwt.2013.06.009
18. 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; doi: 10.1016/j.jfca.2013.02.003
19. **Cáceres-Mella A**, A Peña-Neira, J Parraguez, R López-Solís, VF Laurie & JM Canals (2013) Effect of inert gas and prefermentative treatments with polyvinylpyrrolidone on the phenolic composition of Chilean Sauvignon Blanc wines. *Journal of the Science of Food and Agriculture* 93: 1928-1934; doi: 10.1002/jsfa.5993
20. **Cáceres A**, A Peña-Neira, A Galvez, R López-Solís & JM Canals (2012) Phenolic compositions of grapes and wines from cultivar Cabernet Sauvignon produced in Chile and their relation on commercial value. *Journal of Agricultural and Food Chemistry* 60: 8694-8702; doi: 10.1021/jf301374t
21. Peña-Neira A, **A Cáceres** & C Pastenes (2007) Low molecular weight phenolic and anthocyanin composition of grape skins from cv. Syrah (*Vitis vinifera* L.) in the Maipo Valley (Chile): Effect of cluster thinning and vineyard field. *Food Science and Technology International* 13: 153-158; doi: 10.1177/1082013207077920

## II. EXPERIENCIA EN PROYECTOS DE INVESTIGACION (2015 – presente)

### ***Proyectos con fondos concursables***

2018 - (2021) FONDECYT 11180265. Chilean cool-climate Sauvignon blanc identity: Constructing a chemical and sensory typicality of grapes and wines within Casablanca, San Antonio and Leyda valleys. Congreso de la Sociedad Chilena de Fruticultura, 18-20 de octubre, Coquimbo, Chile.