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I. PUBLICACIONES (2015 – presente)

Publicaciones en revistas indexadas (ISI)

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; doi: 10.3390/agronomy10050730

2. 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

3. 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

4. **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

5. 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

6. **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

7. 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 andsensorial characteristics of Cabernet Sauvignon red wines. ***Journal of the Science of Food and Agriculture*** 95: 2132-2144; doi: 10.1002/jsfa.6932

8. **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

9. **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

10. 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

11. 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 Compositionand Analysis*** 31: 1-6; doi: 10.1016/j.jfca.2013.02.003

12. **Cáceres-Mella A**, A Peña-Neira, J Parraguez, R López-Solís, VF Laurie & JM Canals (2013) Effect of inert gas and prefermentative treatments with polyvinylpolypyrrolidone 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

13. **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

14. 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.