Brief Curriculum Vitae

Francisco Carrau
Full Professor of Enology and
Fermentation Biotechnology,
Universidad de la Republica, Uruguay,
Food Science and Technology
Department, Av. Gral. Flores 2124,
11800 Montevideo, Uruguay.
Phone 598 29248194
fcarrau@fq.edu.uy
www.enologia.fq.edu.uy

Francisco Carrau was born in Montevideo on October 15th, 1961 into the ninth generation of a family of viticulturist and winemakers started in 1752 in Catalunya, Spain. He graduated from the Universidad de la Republica of Uruguay in 1987 in Biological Sciences at the School of Science. Concurrent with his studies, he became involved in winemaking at his family winery in 1980. He set up the first wine R&D laboratory in Uruguay at Castel Pujol/Cerro Chapeu winery, where he have been selecting and applying native yeasts since 1985. In 1990, he did postgraduate studies in yeast biochemistry at the Universidad Autonoma de Madrid with Dr. Rosario Lagunas, thanks to a scholarship from the European Community. In 1994 he gain a position as part time professor at the Food Science and Technology Department of the School of Chemistry in Uruguay. In 1997 he direct the construction of the first gravity fed winery in South America, at Cerro Chapeu Region in Uruguay.
In2003 he obtained the PhD at the School of Chemistry under the direction of Dr. Paul A. Henschke of the Australian Wine Research Institute and Dr. Eduardo Dellacassa. Since 2011, Francisco Carrau is full Head Professor and leads the Enology and Fermentation Biotechnology Area of the School of Chemistry. He have direct more than 15 post-grade and post-doc students. His R&D group is consider one of the leading groups in grape and wine science of South America, with about 15 researchers and more than 100 published papers in topics of Fermentation Biotechnology and winemaking.
With an h-index of 31 in google scholar, Francisco is one of the top scientist of the Uruguayan Scientist System program (SNI).

Current research interest
Development of sustainable viticulture practices and "low-input winemaking" strategies for increased quality and wine differentiation. Yeast fermentation technology related to aroma and polyphenol compounds of grapes. Biodiversity of grape and wine yeasts and its potential application in food biotechnology. Tannat Genome, tannic and flavour composition. He is leading the development of *Hanseniaspora vineae* yeast as a eukaryotic cell model and as a non-conventional yeast for the production of unique wines in the global wine market.