

Francisco Carrau - Uruguay

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Francisco Carrau is Professor Director Area Enologia y Biotecnologia de Fermentaciones.

He was born in Montevideo, into the ninth generation of a family of viticulturist and winemakers started in 1752 in Catalunya, Spain. He graduated from the Universidad de la República 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.

In 2003 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 16 post-graduate 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 39 in google scholar, Francisco is one of the top scientist of the Uruguayan Scientist System program (SNI) level III, and member of the National Academy of Science of Uruguay.