

## Productividad

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13. Cubillos y col. 2009. Self-fertilization is the main sexual reproduction mechanism in native wine yeast populations. <https://doi.org/10.1111/j.1574-6941.2008.00600.x>
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16. Ganga y col. 2011. Cinnamic acid, ethanol and temperature interaction on coumarate decarboxylase activity and the relative expression of the putative cd gene in *D. bruxellensis*. <https://doi.org/10.2225/vol14-issue5-fulltext-2>
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