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At RAYPA, we believe that no one can better explain the benefits of incorporating the ENODEST distiller into their oenological analysis laboratory than our customers themselves.

For this reason, we interviewed **Ana Isabel Patón del Campo**, a laboratory technician at the Viticulture and Enology Station (EVE) in Alcázar de San Juan. She is a professional with extensive experience in research and quality control within the Spanish wine sector.



The **Viticulture and Enology Station (EVE)** of Alcázar de San Juan is a public laboratory specialized in oenological analysis, part of the Regional Institute for Agro-Food and Forestry Research and Development (IRIAF) in Castilla-La Mancha, Spain. Located in Alcázar de San Juan, it features modern facilities and a highly qualified technical team.

EVE provides advanced services to wineries, cooperatives, and regulatory bodies, continuously adapting to sector needs. Moreover, it actively participates in research and innovation projects, collaborating with universities and wine-related entities to foster the development of the wine industry in Castilla-La Mancha.



Ana Isabel Patón del Campo, a laboratory technician at EVE, specializes in oenological analysis and wine quality control. Her professional career has been entirely dedicated to supporting the regional wine industry.

Ana Isabel actively participates in research, technical projects, and conferences related to viticulture, working closely with wineries, denominations of origin, universities, and technological centers. Her contributions significantly drive innovation, positioning EVE as a reference laboratory for certification and wine quality in Castilla-La Mancha.

TO BEGIN WITH, COULD YOU BRIEFLY EXPLAIN THE MAIN MISSION OF THE VITICULTURE AND ENOLOGY STATION (EVE)?

The Viticulture and Enology Station (EVE) in Alcázar de San Juan is a public oenological laboratory under the Regional Institute for Agro-Food and Forestry Research and Development (IRIAF), which is affiliated with the Ministry of Agriculture, Livestock, and Rural Development of the Castilla-La Mancha Regional Government (JCCM).

Our primary mission is to ensure the quality and safety of regional wines through rigorous analytical control and certification throughout all production stages, with particular emphasis on export.

We operate a modern and efficient laboratory where we conduct routine and specialized analyses for wineries and producers. Our philosophy is to adapt to industry requirements, developing new methods as necessary to deliver timely solutions.

WHAT TYPE OF ANALYSES DO YOU TYPICALLY PERFORM WITH ENODEST DISTILLERS?

We typically use ENODEST distillers to distill wines and other wine derivatives accurately, determining their alcoholic strength by volume. This analysis is essential for ensuring regulatory compliance, especially for certification and quality control processes required in both domestic and international markets.



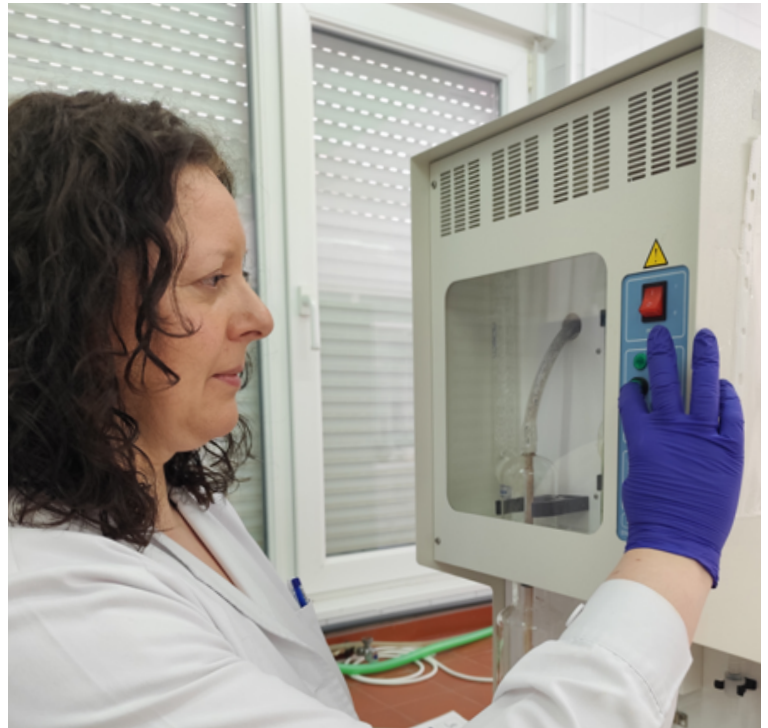
WHAT FACTORS INFLUENCED YOUR DECISION TO CHOOSE RAYPA'S EQUIPMENT AGAIN OVER OTHER OPTIONS ON THE MARKET?

We decided to trust RAYPA distillers primarily due to our previous positive experience with other equipment from this brand. Daily, we need robust, reliable equipment that provides consistent results without complications.



HOW LONG HAVE YOU BEEN USING ENODEST EQUIPMENT IN YOUR LAB, AND HOW MANY UNITS DO YOU CURRENTLY HAVE?

Our laboratory has a long history of serving the wine industry since 1927. Throughout all these years, ENODEST equipment has been our technicians' preferred choice due to its effectiveness. We have acquired multiple units at different stages, and they have become integral to our daily operations.



WHICH SPECIFIC FEATURES OF THE ENODEST DISTILLERS ARE MOST USEFUL IN YOUR DAILY ACTIVITIES?

The feature we most value in our daily routine is the programmable timer, allowing us to optimize our workflow and ensure timely, precise results for each analysis. Additionally, the ability to visually monitor the process is another significant operational advantage.

HOW HAS THE LAB STAFF'S EXPERIENCE BEEN REGARDING THE USE AND PROGRAMMING OF ENOLOGICAL DISTILLERS?

Our experience has been very positive. These units are intuitive from day one: the interface is clear, and their operation is straightforward. This significantly simplifies daily tasks, allowing us to focus on obtaining reliable results effortlessly.

REGARDING TECHNICAL SUPPORT AND MAINTENANCE, HOW HAS RAYPA'S RESPONSE BEEN?

We have rarely needed technical support. However, on the few occasions it has been necessary, RAYPA's response has been swift and effective.

WOULD YOU RECOMMEND RAYPA'S ENODEST EQUIPMENT TO OTHER LABORATORIES OR COMPANIES IN THE INDUSTRY? WHY?

Yes, they are user-friendly, high-quality equipment. For a laboratory like ours, which handles high sample volumes and requires consistent results, ENODEST distillers have proven to be a reliable tool.

Thank you very much for sharing your experience with us!



Oenological distiller ENODEST

The ENODEST oenological distiller is the perfect equipment for oenological analysis laboratories, wine and champagne cellars, liquor factories, breweries, and ethanol production plants.

It enables precise determination of alcoholic strength by volume in wines, musts, beers, liquors, and high-alcohol beverages, in compliance with OIV, EEC 2676/90, and EC 2870/2000 regulations. Additionally, it assesses volatile acidity and sorbic acid levels.

With a successful track record spanning over 30 years in research and development, this latest generation oenological distiller is built to withstand the test of time. Constructed from premium quality materials, its stainless steel exterior guarantees prolonged durability.

More information:

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