**TEXTOS PARA WEB**

**Company**

Eno.Rolland was created in 1999 as a laboratory of wine analysis and consulting in enology. Today we are a leading company in winemaking consultancy linked to the development of traditional and non-traditional vineyard regions of the country and the world.

**Michel Rolland** is an acclaimed winemaker and international consultant; **Pascal Chatonnet** with great knowledge and experience in setting up analysis laboratory, and **Gabriela Celeste**, winemaker and agronomical engineer are the founding partners of Eno.Rolland.

**SERVICES OFFERED**

* Vineyard and winemaking consulting.
* Laboratory analysis to viticulture projects of diverse characteristics and scale.
* Personalized, professional, reliable and high-level service.

**VINEYARD CONSULTING**

We truly honor our work in vineyards. We provide consulting to obtain high-quality grapes according to the goals of each client.

* **Selection and preparation of the land or vineyard, formation and establishment.**

**We give advice in every previous operation to the vineyard establishment. Our purpose is presenting multiple possibilities in every stage in order to ease the decision making according to the economic goal of the company.**

* Study and preparation of the field according to planimetry and corresponding soil analysis.
* Selection of the appropriate rootstock to the type of soil and according to the variety to establish.
* Recommendations concerning the elections of the varieties and clones which have better adjustment to the market and its distribution on the field.
* Consulting in establishment: density of ideal plantation according to the type of product to obtain and its possibilities of use. Basal fertilization: how, when and products to make it.
* Consulting in vineyard establishment: trellis system selection to every variety; details for its use.
* Recommendations on planning different work steps together with the corresponding feasibility analysis.
* Consulting and technical support for management of each stage: soil samples, service provider, selection of the material to establish, among others.

* **Vineyard Management**

**It consists on bringing in all the technical details that contribute to get high-quality oenological grapes.**

* Consulting on vineyard pruning: pruning system and its best usage according to the intended goal.
* Assistance on soil management.
* Evaluation of possibilities to fertilize in certain types of soils, or apply foliar feeding in certain cases.
* Consulting in thinning aimed at improve the formation of the plant during the first years and preservation of the vineyard through time.
* Canopy management: debudding, defoliation, right moment and best way to do it.
* Water restriction: when and how to do it. Cases in which is not convenient.
* Consulting in thinning aimed to achieve a balanced harvest according to the goal set.

* **Measuring on the field.**

**These practices support and contribute to give professional status to decisions. Among the traditional measurings we will find:**

* Water control.
* Harvest forecast.
* Trial pit analysis.
* Measurings of irrigation resources in estates.
* Measurings of net area of planting.
* Soil mapping.
* Use of NDVI and satellite images.

**Wine consulting**

We offer to our clients a wide technical and professional experience in oenological field.

* **Construction and set up of the winery.**
* Technical contribution during the construction. Selection of the wine tank: sizes, materials, shapes, among others aspects.
* Searching of the best balance between functionality, aesthetics and costs together with other professionals dedicated to the project.
* Assistance in the acquisition of winery materials according to the product to obtain (equipment, machinery, barrels, supplies, others.)

* **Wine elaboration**

* Consulting in raw material acquisition when necessary.
* Tracking of the vineyard during the stage of grape ripeness.
* Consulting in buying wine supplies.
* Consulting in every winemaking operation, and technological management: grape mill, fermentation, maceration, press and aging.
* Tracking of winemaking process and tasting of wines as the maceration moves forward.
* Regular visits to the winery to schedule the necessary tasks based on tasting and wine analysis: wine transfer, sulphites, refiling, others.
* Assistance in barrel aging.
* Monthly tracking of wines.
* Assistance in all products design.
* Consulting in buying dry supplies (bottles, caps, capsules, boxes, labels, etc.) by means of quality control and based in our experience.
* Preparation of wines for bottling process: stabilizations, adjustments, filtering, etc.
* Some controls in the bottling line that assure the final quality of the product: filling level, sealing, turibidity, level of oxygen, tasting, etc.

* **Technical support in the presentation of wines**

* Target market exploration.
* Design of different kind of products.
* Price determination through comparative tastings with wines of the same range.
* Design of data sheet and tasting notes.

**Laboratory**

We have the precise equipment to make routine wine analysis as well as some fine analysis tending to keep the quality of the raw material and the final product.

* Routine wine analysis.
* Especial wine analysis.
* Ripening controls.
* Must analysis.
* Microbiological analysis.
* Supply control for bottling process.

**(Anexar cuadro con técnicas analíticas utilizadas y detalle de los controles de madurez)**

**ABOUT US**

According to the need of every project, a team of professionals is formed to provide technical support at a logistic, analytical, wine making and vine level.

Our consultants are highly qualified to provide the best solutions to every customer.

**Gabriela Celeste** is the director of Eno.Rolland and is in charge of the strategy development of every project, wine tracking of customers and vine development of projects located in different regions of Argentina and South America.

*Mail:*[*gabriela@enorolland.com.ar*](mailto:gabriela@enorolland.com.ar)

*CV: Agronomical engineer with specialization in viticulture and oenology. She worked in different wineries in France, Italy and Argentina, managing wine making processes and tracking wines.*

*Mail:*[*gabriela@enorolland.com.ar*](mailto:gabriela@enorolland.com.ar)

* ***International consultants***

**MICHEL ROLLAND** is a consultant winemaker of numerous projects located in France, Italy, Hungary, India, Chile, Argentina, United States, Spain, South Africa, Croatia, Israel and Bulgaria. He owns diverse châteaux of different appellations in the region of Bordeaux and Bodega Rolland within the complex Clos de los Siete in Vista Flores, Mendoza. In France, he also owns and important analysis and consulting laboratory, and together with his team, they work for more than 500 customers. In Argentina, he is founding partner of Eno.Rolland, which provides services to more than 200 customers all over the country and South America.

**PASCAL CHATONNET** is a winemaker and doctor of sciences, specialist in interactions between wine and wood as well as prevention and detection of contaminations in wines and cellars, especially by effect of halo anisoles and ethil-phenols. Owner of Château Haut-Chaigneau and founder of Excell laboratory in France, which by using the latest technology, it provides consulting to numerous wineries all over Europe and the world. He is author of several wine publications related to quality and prevention of wine faults. In Argentina, he is founding partner of Eno.Rolland.

* ***Local consultant***

**MARCELO CANATELLA** is an agronomical engineer specialist in viticulture. He worked in important wine projects: He was responsible for the planting and tracking of Clos de los Siete vineyards, and worked as business manager of the center-west district of Argentina of the company John Deere Water (ex Plastro). Currently, he acts as consultant of numerous vineyards and collaborates with Eno.Rolland by tracking the estates of his customers as well as the estates of Michel Rolland in Argentina.

* ***At the laboratory***

**HERNÁN OCHOA** is a bromatologist with expertise in physical and chemical analysis of wine, musts and control of the grape maturity. He has been part of work teams focused on quality control attending to different wine and vineyard workshops and conferences.

**EMILIO BERGUI** is a biochemic technitian dedicated to the physical, chemical and microbiologic analysis of wines, control of grape maturity and must analysis. He has attended to training workshops of microbiologic analysis and analytical techniques given by Excell laboratory.

* ***Administration area*.**

**Lorena Rivarola** is and administrative employee and assistant in delivering analytical results of the laboratory. She is responsible for the billing and collection of Eno.Rolland, together with the accounting firm LH y Asociados. She also assists in the logistics of every project.

MAIL: [administracion@enorolland.com.ar](mailto:administracion@enorolland.com.ar)

**CUSTOMERS**

We work for every wine project of diverse nature and scale including all the links of the chain (from the field selection to the consumer).

**Among our customers we can find:**

* Small and médium producers.
* Wineries of all sizes (small, medium and large).
* Private and family companies (Those that do not have facilities to make their wines).
* New investors and wine projects.
* Vineyards destined to sell high-quality grapes.

**Customers who trust in our consulting:**

**(Aquí se citarían los clientes, actuales y también los históricos, pero ordenados con cierto criterio o categorizados de acuerdo con la relevancia del asesoramiento que le brinda o brindó Eno.Rolland)**

Xxxx

xxxxx

**Other customers of Eno.Rolland consulting and laboratory:**

Xxxxxxxxxxxx

xxxxxxxxxxx

**CONTACT FORM**

**CONTACT DETAILS**

ENO.ROLLAND: San Martín 610, Luján de Cuyo, Mendoza, Argentina - Tel. +54 261 498 30 37

[Enorolland@enorolland.com.ar](mailto:Enorolland@enorolland.com.ar)

<https://www.facebook.com/Eno.RollandAsesoramientoyLaboratorio>