

SUSTAINABILITY MANIFIESTII

Based on our "traditional and sustainable" farming and "Low Intervention" practices at the winery, we implemented from the very beginning and almost spontaneously, this very natural concept that has integral scope: "we live on the land we farm, respecting carefully the water, the soil and the people around our families and workers"

VINEYARD

Controlled irrigation using 100% water from the melted snow from the Andes.

Natural fertilization, using our own compost, made mostly with the pressed cap.

No plowing, zero tillage. Manual weed control, we do not use any type of herbicide.

We use "runners" to replace missing plants, not bringing new material from the nursery, in order to keep the original identity from the vineyard.

Natural spray with cooper and sulfur, not using any chemical product.

100% Hand harvested and pruning

COMMUNITY

We work exclusively with local people.

We keep and promote all manual practices, avoiding all mechanical processes

We prioritize to buy mostly from local suppliers.

We have a permanent educational and training program.

We have a **reward plan** with different type of benefits.

The winery has strict security and safety controls.

Annual charity auction.



WINERY

Low intervention: no external adding or mechanical extractions.

Green building: zero environmental effect since we refurbished a centennial mud-brick winery, with the latest winemaking state of the art technology.

Gravity fed winery: no pumps or pipes to transport the grapes and wines.

Energy saving, using concrete fermenters, so less cooling or heating during fermentations.

No inoculation, 100% indigenous yeast.

100% Vegan: no fining or clarification with egg white or casein.

No filtration, 100% natural cool stabilization.

Low-sulphur.

Natural cleaning by using ozone or steam. 100% waste water re use for vineyard irrigation.

Eco glass for bottles and free TCA natural corks.

Dry goods recycling program.





