

OSMOSIS

The Sustainability Story of Osmosis

HISTORY & FAMILY VALUES

Osmosis Wines were born of an idea from Vino del Sol founder Matt Hedges, to create a line of **lower alcohol** wines, **sustainably** made from only the best quality estate grown grapes. Together with wine industry icon, Patricia Ortiz who supplies the grapes from her family's vineyards in Argentina, they created Osmosis Sauvignon Blanc, Rose and Red Blend. The wines may be low in alcohol and calories, but they are **full of taste**, and made according to our philosophy to only follow sustainable practices. Patricia's Mission Statement is "**Sustainability** may be defined as meeting the needs of the present without compromising the ability of future generations to meet their needs. Achieving such a goal involves **three** distinct **pillars**: **Social**, **Economic** and **Environmental**."

SUSTAINABLY-FARMED

At Osmosis we believe that water is a precious resource. All water is **recycled** and **reused** and put back into the vineyards. Our **recycling** program is dedicated to **repurposing** waste from the vineyards through sorting and processing. High quality **bio compost** made from the grapes skins and stalks, is produced according to the parameters of internationally standardized procedures. This **compost** is then used as **fertilizer** in the vineyards – **cyclical agriculture**.

The winery is part of the "**Restart the Cycle**" campaign to recycle bottles in supermarkets with the **proceeds** going to the Children's Hospital of Mendoza. Osmosis is **certified in following good agricultural practices** in the vineyards by GLOBAL G.A.P. and GOOD MANUFACTURING PRACTICES in the Winery. We are also a **recipient** of a Gold Medal at BRIT's 2017 International Award of Excellence in Sustainable Winegrowing Competition.



COMMUNITY OUTREACH

Patricia is a **believer** in **giving back** to her community. She and her wineries **support scholarships** for continuous education to members of her company. In **cooperation** with Junior Achievement, she works to **help children** from dropping out of school through the "Advantages of Staying in School Program. She is a **founding member** of **WIM, Wine in Moderation** in Argentina. To keep the art of weaving brought by the Bolivian immigrants that settled around Mendoza wine country, she keeps **llamas** who not only graze in the vineyards but also **provide** the wool for the weavers.

Historic preservation of the area is very important to Patricia and her family. In 2003 she bought the Club Tapiz and Casa Zolo restoring it to the point where it was declared a **historical**, touristic, and architectural heritage site in Mendoza. There is a large **organic garden** which supplies the restaurant Terruño on the property. It not only features local cuisine but is also line with the **philosophy** that the products offered should be **organic**, **local** and **sustainably harvested**.

