

# SUSTAINABILITY AND QUALITY ASSURANCE PROMISE



At Vina Echeverria, we are of the firm belief that a commitment to sustainability is a prerequisite for all businesses. To us, sustainability means working in harmony with our environment: the earth and its people. We are devoted, as a company and as a family, to economic, environmental and social sustainability, and maintaining the highest standards in all aspects of our working and personal lives.

## PRODUCTION

Raw materials – all the raw materials that we use are rigorously and continuously tested by an ISO accredited laboratory to ensure they conform to a strict international safety code.

Products – all our wines are rigorously and continuously tested before bottling by our onsite laboratory and after bottling by an ISO accredited laboratory to ensure they conform to a strict international safety code.

Packaging – all material used in the packaging of our products is subjected to a comprehensive range of tests, and carried out by our own highly trained onsite personnel.

Traceability – all of the above processes ensure a system of traceability. For our customers, this means more effective achievement of food safety. It also offers the potential to verify label information on product and ingredient history.

## ENVIRONMENT

A harmonious and respectful relationship with the environment has always been part of Vina Echeverria's culture.

The following are some of the practices we adhere to in order to maintain that relationship.

In our vineyards:

- I. We use organic practices and biodegradable products if required, which enables us to say that our grapes are 'organically grown'
- II. We chop pruned cuttings so they can compost and return nutrients to the soil
- III. We use a process of flood irrigation, whose origin in melted snow from the Andes mountains
- IV. All our grapes are hand harvested

In our offices:

- I. We recycle paper, cans, carton, plastic and bottles
- II. We use energy-saving light bulbs
- III. We recycle many existing materials, such as oak barrels, to make furniture or shelves

- IV. We are making increased use of video conferencing facilities for meetings between Santiago and Molina, reducing unnecessary car journeys

In the house:

- I. We have a sizeable vegetable garden and chickens for eggs, which are used by us and other resident workers
- II. We compost all our vegetal waste
- III. We use energy-saving light bulbs

## **WATER**

The water that we use in almost every stage of the winemaking process comes from wells fed by abundant underground water sources.

The water is treated so that it is safe for consumption, and continuously monitored by our on-site laboratory. It is also monitored monthly by an external standards agency.

Once used, the water is returned to an on-site Water Treatment Plant, where it passes through a process of purification, and is returned to the streams of water, which run through the vineyards, exceeding the highest standards of the Environmental Authority.

## **WASTE**

Liquids – liquid waste, produced as a bi-product of the manufacturing process, passes through a 3-stage treatment process. Once completed, the remaining bacteria are passed to an artificial marsh where they dehydrate and return to the soil as high-grade nutrients.

Solids – organic solid waste, such as leaves and stalks are treated on-site and returned to the soil as compost. Other organic solid wastes, such as grape skins, are passed on to companies certified to recycle these and other organic solid waste.

Non-organic solid waste such as bottles, cartons and plastics, are sold to local companies to be recycled.

Packaging – due to the nature of our packaging, we are able to say that over 95% of it is recyclable or biodegradable (glass, paper, carton, aluminium and natural cork).

## **SOCIAL RESPONSIBILITY**

All our employees, professional, administrative and operative are remunerated according to their skills and abilities and we would never undertake nor accept discrimination based on age, sex or religion.

Vina Echeverria operates an internal evaluation system, which establishes regular contact with all members of staff and seeks to establish employee satisfaction and opportunities for promotion.

We also organize regular social activities, which extend to staff members and their families. Last year we finalized a football pitch for employees and offered extra-curricula activities such as free salsa dancing classes.

Local school education project – since 2010 Vina Echeverria has been involved in a project to support a local school in Molina. This project is called 'Liceo de Excellencia de Molina' and seeks to offer guidance and input for teenagers from local businesses.

## ISO ACCREDITATION

On May 25, 2012, Vina Echeverria obtained the certification of its Food Safety and Quality Management System, complying with the international standards ISO 9001:2008 and ISO 22000:2005, both with UKAS (United Kingdom Accreditation Service).

Our Food Safety and Quality Management System was implemented for the purpose of ensuring the total satisfaction of our clients, and to fulfil all the legal requirements of each one of the countries in which our wines are sold.

Vina Echeverria also received the Certification of its Hazard Analysis and Critical Control Points (HACCP), System, under the Chilean norm NCh 2861 Of.2004, accredited by the National Standards Institute of Chile (INN).

