

LAPLAYA®



Varietals



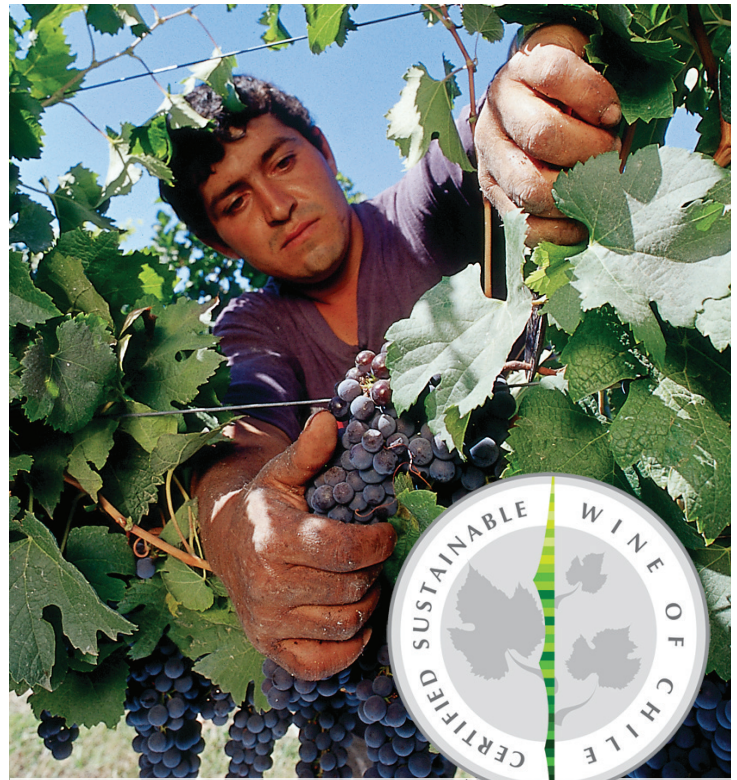
Cabernet Sauvignon Merlot Carmenère Rosé Sauvignon Blanc

Tinga Rio Reserves



Cabernet Sauvignon Merlot Carmenère Claret Red Blend Pinot Noir

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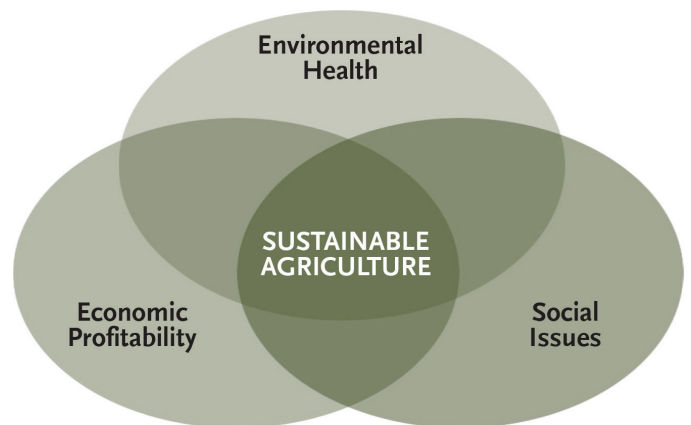
Viña La Playa's goals...

We are committed to making the most efficient use of energy and raw materials (including water) to reduce our impact on the environment and maintain sustainability for future generations. We strive to be gentle on the land and provide a beneficial habitat for animals and our neighbours, while producing the highest quality, most delicious wines possible. Viña La Playa is **ISO 14000** and now have earned the highest accreditation in Chile, **Certified Sustainable**. Both these certifications are third party monitored that are setting a corporate culture that requires environmental practices throughout the entire business.



Why Sustainability?

Sustainable practices are those that meet the needs of the present generation without compromising the ability of future generations to meet their own needs. Being a steward of both natural and human resources.



Examples of Viña La Playa's environmental practices...

We utilize virtually no chemicals. Our Chilean landscape, with virtually no natural pests, already allows us to farm without pesticides for harvest, and we utilize only mechanical weed control.

While some wineries use chlorine, **we use boiling water to wash tanks, which is then recycled for use in the vineyard.** Winery wastewater that is rich in grape skin residue is used as fertilizer.

Wastewater is recycled throughout the property.

Combat molds with natural grapefruit seed extract; mildew with natural evaporators; repel mites with natural mineral oil; and, control invasive rodents with indigenous owls and falcons.

We grow cover crops to add extra organic matter and natural nitrogen to the soils, plus prevent erosion and control dust while giving the soil better structure to allow water and nutrients to penetrate more easily into the root zone. The cover crops also promote bio diversity among the beneficial bugs and worms living in the vineyard.

We maintain an enormous compost area for grapes skins and pulp which is used as fertilizer, and use spent grape stems as covers on our dirt roads because the natural stem cellulose prevents erosion and controls dust.

Employ water-saving irrigation practices by watering only at ends and beginnings of rows.

Utilize only mechanical weed control.

Spent grape stems are used as covers on the dirt roads, **the natural stem cellulose prevents erosion and controls dust.**

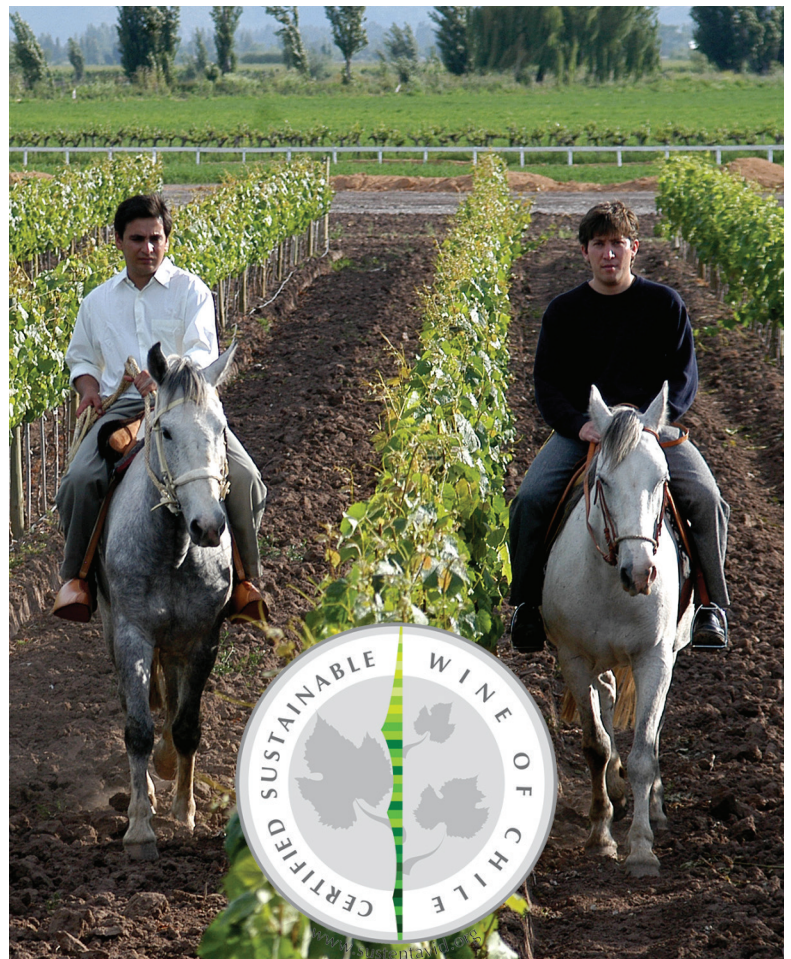
We use only native yeast strains, with no genetically modified organisms.

Our winery is naturally cooled by a water-irrigated roof and louvers for fresh air, rather than energy consuming air conditioning (all water is recycled to a reservoir in the vineyards, for reuse as irrigation).

All packaging leftovers are recycled, including cardboard, plastic and glass. Any small amount of hazardous materials such as batteries and glass are recycled by a certified waste management company.

Employees are **employed full time for a healthy work and life balance.**

The winery is now **Certified Vegan.**



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CHILE