

# LAPLAYA®

## Varietals



Cabernet  
Sauvignon

Merlot

Carmenère

Rosé

Sauvignon  
Blanc

## Tinga Reserves



Tinga Reserve  
Cabernet  
Sauvignon

Tinga Reserve  
Merlot

Tinga Reserve  
Carmenère

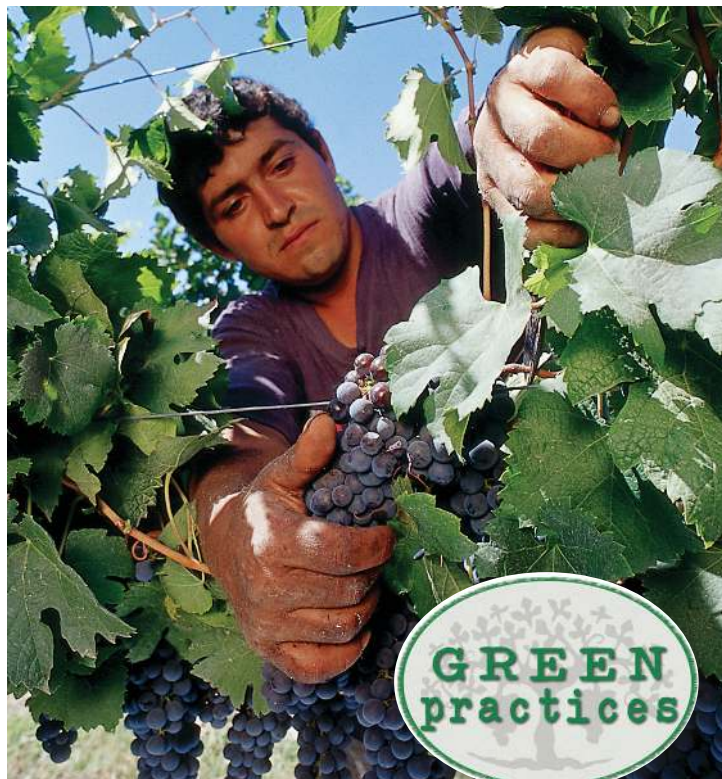
Tinga Reserve  
Red Blend  
Claret

Tinga Reserve  
Pinot Noir

Tinga Reserve grapes are from older vines. The vineyard harvests 4 tons per acre for the Tinga Reserves compared to 5 tons for the Varietals. Varietals spend 8 months in stainless steel and 3 months in the bottle while the Tinga Reserves spend 12 months in American and French oak barrels and 3 months in the bottle.

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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. Vina La Playa is now ISO 14000 which took 3 years to accomplish.

### ISO 14000 is...

- Putting processes in place for environmental management
- Setting a corporate culture that requires environmental practices throughout the entire business
- Setting company standards for required environmental practices
- A world wide recognized certification
- Seeking sustainability which is much broader and has a greater impact on our environment and our company than the considerably more limited organic certification.

# LAPLAYA®

# 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.

**We combat mildew with natural sulfur evaporators.** Chile, being a drier climate, is naturally protected from most mildew and molds.

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.**

**We combat molds with natural grapefruit seed extract.**

**We repel mites with natural mineral oil.**

**We control invasive rodents with indigenous owls and falcons.**

**We fertilize with bird manure.**

**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.

**We employ water-saving "California" irrigation practices,** watering only at ends and beginnings of rows.

While wine fermentation adds carbon dioxide to the environment, **we take carbon dioxide from the vineyards in a calculated balancing program,** and are testing a carbon-neutral program. We are working toward a zero carbon footprint.

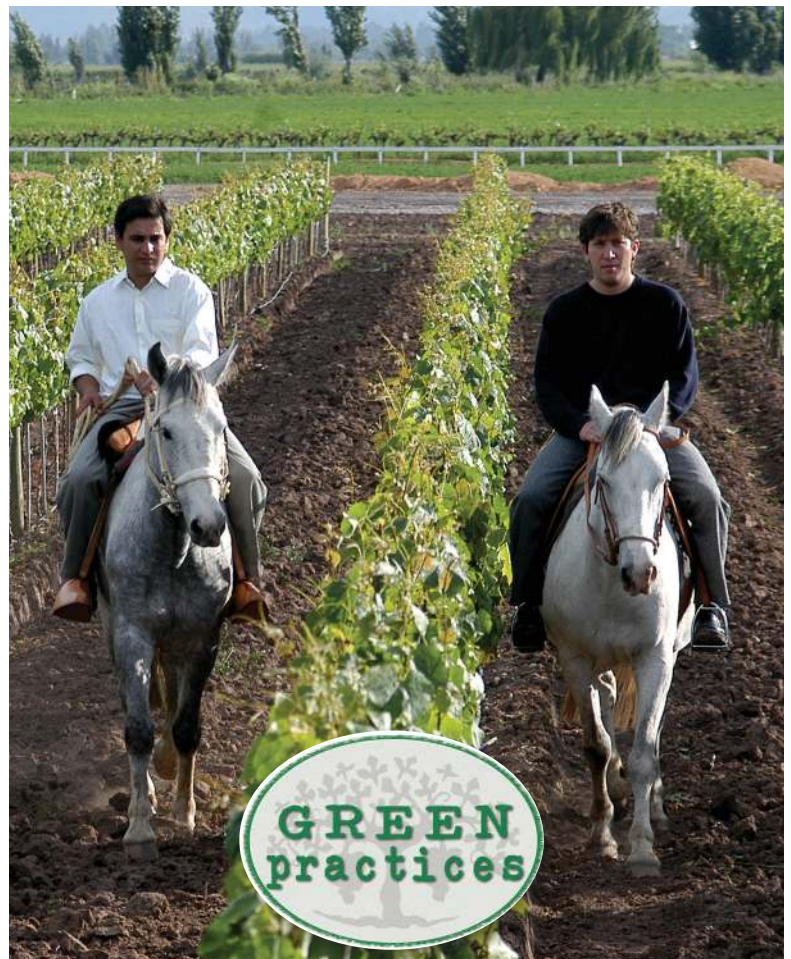
**We use only native yeast strains,** with no genetically modified organisms.

**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.

**Why sustainability vs organic certification?**

Our longstanding natural growing practices and our commitment to environmental sustainability ensures our vineyards are "green" without incurring the added cost to the consumer of organic certification.



**LAPLAYA**<sup>®</sup>

CHILE