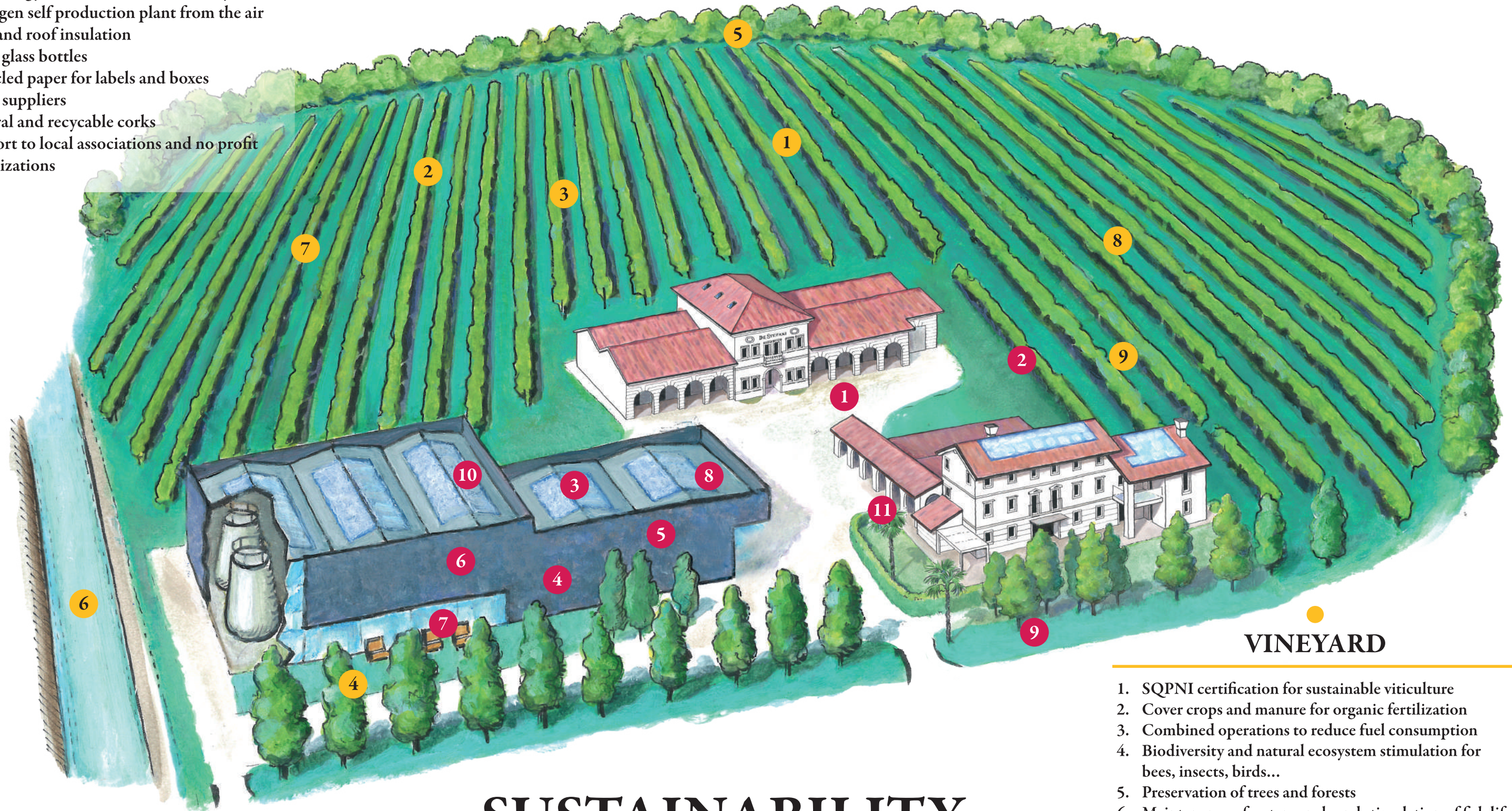


CELLAR

1. Equalitas certification for environmental, social and economical sustainability
2. Proximity of the vineyards to the winery
3. Solar panels, renewable energy
4. Low energy and water need machinery
5. Nitrogen self production plant from the air
6. Wall and roof insulation
7. Light glass bottles
8. Recycled paper for labels and boxes
9. Local suppliers
10. Natural and recycable corks
11. Support to local associations and no profit organizations

REDENTORE

SUSTAINABLE WINERY



VINEYARD

1. SQPNI certification for sustainable viticulture
2. Cover crops and manure for organic fertilization
3. Combined operations to reduce fuel consumption
4. Biodiversity and natural ecosystem stimulation for bees, insects, birds...
5. Preservation of trees and forests
6. Maintenance of water canals and stimulation of fish life
7. Recycle of waste products as natural fertilizers: vine branches, grapes stems, skins and seeds, sediments of the wine tanks
8. Absence of chemical herbicides
9. Night harvest to reduce energy for chilling the grapes

SUSTAINABILITY

