

LAPLAYA[®] is Green

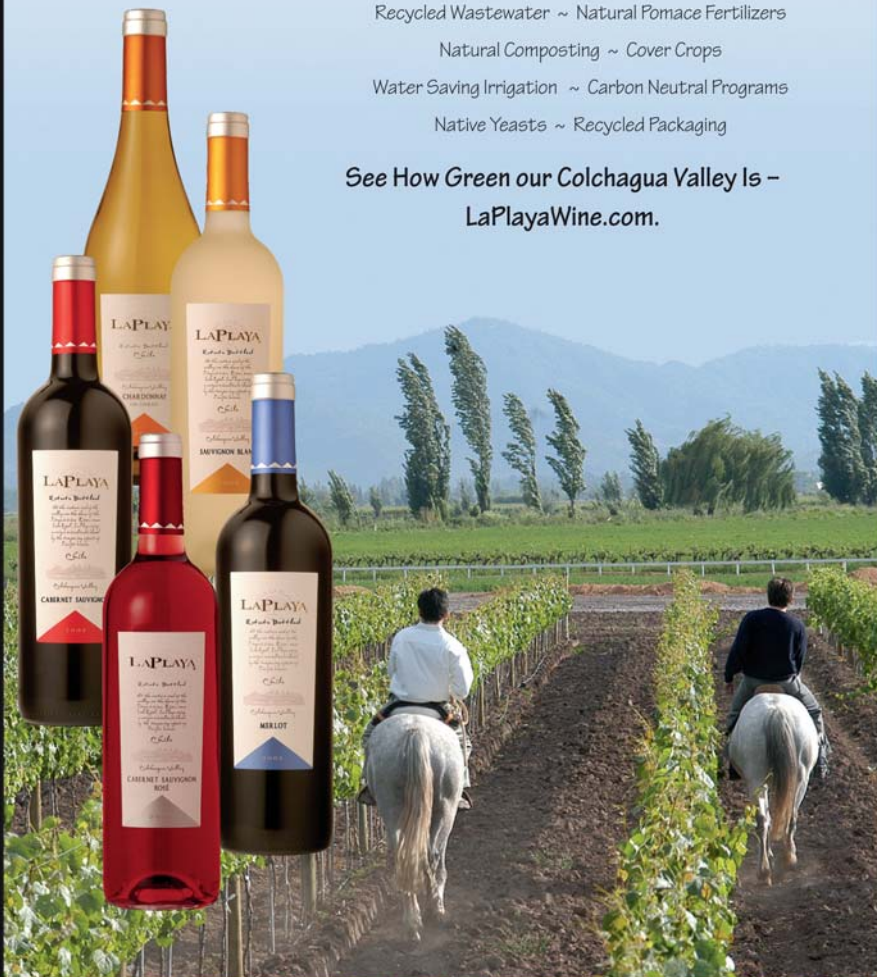


Our wines are elaborated under an official ISO 14000 certificated process, a rigorous affiliation that means Beneficial Environmental Management and Sustainability.

We **never** use pesticides or harmful chemicals. Our longstanding natural growing practices make all our vineyards **naturally** green and remarkably healthy.

- Recycled Wastewater ~ Natural Pomace Fertilizers
- Natural Composting ~ Cover Crops
- Water Saving Irrigation ~ Carbon Neutral Programs
- Native Yeasts ~ Recycled Packaging

See How Green our Colchagua Valley Is –
LaPlayaWine.com.



Committed to
**Beneficial Environmental
Management and Green Practices**
for a Sustainable World

Viña La Playa follows Organic Growers Association practices:

- ▲ We utilize virtually no chemicals
- ▲ We combat mildew with natural sulfur evaporators
- ▲ Many wineries use chlorine to wash tanks; we use boiling water 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, including to irrigate alfalfa fields which in turn feed our property's horses (our vineyard manager prefers to work on horseback, which is more gentle to the soil and ozone than trucks)
- ▲ 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 natural pomace and special bird manure, imported from a northern island known for its superior bird environment producing an extraordinarily rich and abundant diet
- ▲ We maintain an enormous compost area for grape skins and pulp used as fertilizer, and use spent grape stems as covers for erosion control on our dirt roads
- ▲ We grow cover crops to add extra organic matter and natural nitrogen to the soils
- ▲ We employ water-saving "California" irrigation practices of 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
- ▲ For our bottling, we utilize a state-of-the-art positive-pressure controlled sealed room which ensures no contaminants get in
- ▲ Most of our employees ride their bikes to work
- ▲ Our winery is naturally cooled by a water-irrigated roof and louvers for fresh air, rather than energy consuming air conditioning
- ▲ All packaging leftovers are recycled

