

Estampa Sustainability Commitment

We are committed to energy efficiency and rational water use. We have taken measures that enable us to reduce the negative environmental impact on the soil, vineyards, and native flora and fauna.

Our vineyards - We promote rational water use in the vineyards and prevent pollution in order to maintain the ecological balance among all of the natural resources. To do this, we treat our water resources sustainably by cleaning the drippers and sprinklers with enzyme mixtures and organic acids.

Energy efficiency and the reduction of greenhouse gases are a priority for us. We continuously optimize the use of electric energy for operating well pumps and pumping stations more efficiently. We are currently evaluating a solar energy project that would allow us greater efficiency in electricity use.

We use enzymes to control the quality of our irrigation water, and this also ensures that the drip irrigation system works well and efficiently and guarantees the delivery of the precise volume of water that each plant needs.

Our Winery - We are developing an efficient energy-use project that will provide supplemental clean and sustainable solar energy. We have also modernized our lighting system by changing to LED lights, which consume less energy while giving better quality light.

We use light-weight bottles in all of our product lines. This directly results in lower emissions and a lower carbon footprint, which is primarily produced during the shipment of bottles.

We have an LIW treatment plant that allows us to combat bad odors and the accumulation of organic matter. This reduces the possibility of water pollution, and once treated, the water can be reused for irrigation or animal consumption.

We use enzymes to control the quality of our water to ensure that it is free of any micro-particles that could interfere with our productive process, especially prior to bottling.

Our Innovation - We are working on an innovative project to introduce 17 Italian varieties. With the assistance of our consulting winemaker Attilio Pagli and viticulturist Stefano Dini, we selected the varieties that would best adapt to the terroirs of the Colchagua Valley. We have planted the red varieties Aglianico, Nebbiolo, Montepulciano, Refosco, Sangiovese, and Teroldego in the Marchigüe zone and the white varieties Greco, Fiano, Vermentino, Verduzzo Friulano in Paredones.

We are implementing an experimental laboratory and micro-vinification plant with the latest technology in our Marchigüe vineyards that we will use as a research center for all of the testing we need to do to achieve wines with true identity of this origin. We are also undertaking a project with native yeasts from small lots of our production that will also help us offer our consumers products that reflect the terroir.

We have long focused on the influence of the grapes combined with enological practices related to phenolic and aromatic extraction, definition, and stability, which has led us to adopt new practices in the vineyards in search of the production of stable phenolic compounds and aromatic precursors that enhance each other well in the wine.