

A large, vibrant green leaf serves as the background. A silhouette of a wine bottle is cut out of the leaf, revealing the white background of the text area. Numerous water droplets of various sizes are scattered across the leaf's surface, adding a fresh, natural feel.

# THE **GREEN WINE** PROJECT

## *“Wines with a Conscience”*

*Interest in organic or otherwise environmentally friendly and transparent wines is at an all-time high today.*

*Our winemakers cover a wide range of green attitudes from organic to biodynamic to social sustainability. With a vision towards future generations and the impact of their wines on the environment, our winemakers look to strengthen their vines and go beyond the land to nurture their communities through green practices.*



—HERITAGE—





## ORGANIC WINEGROWING



Most modern vineyards are a monoculture which is an unbalanced type of agriculture and so vines are at risk of fungal disease and pests. Organic growing aims to restore a natural equilibrium by:



### Increasing Biodiversity

- ☀ *Beneficial crop cover between rows can help, draw moisture away from the vines to prevent fungal disease, attract natural predators for unwanted pests, and enrich the nutrients in the soil when mowed down.*
- ☀ *Beneficial livestock such as cows and sheep. These grazing animals can help maintain the crop cover without the use of machinery and are able to produce manure used to fertilize the soils.*



### Using only natural products

- ☀ *Organic fertilizers instead of chemical fertilizers*
- ☀ *Spraying with copper and sulfur instead of synthetic fungicides*
- ☀ *No artificial, chemical or synthetic products are allowed*
- ☀ *EU allows the use of SO<sub>2</sub>, but the US does not*



## SUSTAINABLE AUSTRIA



As part of a scientific project spanning multiple years, the Austrian Winegrowers' Association has developed an online tool for analyzing how sustainably the domestic Austrian wine industry operates. Only winegrowers who meet specified standards regarding ecological, economic and social factors are permitted to label their grapes and wines with the 'Sustainable Austria' seal.

- ✦ Avoiding insecticides or weed killers
- ✦ Reducing greenhouse gas emissions
- ✦ Promoting soil fertility
- ✦ Establishing areas with high biodiversity, provision of insect hotels
- ✦ Natural stone walls
- ✦ Improving efficiency in the use of energy and raw materials
- ✦ Committing to renewable energy and green electricity
- ✦ Monitoring social standards
- ✦ Sustainable operations management

## EU ORGANIC CERTIFICATION



According to the EU, organic farming is an agricultural method that aims to produce food using natural substances and processes. This means that organic farming tends to have a limited environmental impact as it encourages:

- ✦ Responsible use of energy and natural resources
- ✦ Maintenance of biodiversity
- ✦ Preservation of regional ecological balances
- ✦ Enhancement of soil fertility
- ✦ Maintenance of water quality
- ✦ Additionally, organic farming rules encourage a high standard of animal welfare and require farmers to meet the specific behavioral needs of animals.





## BIODYNAMIC WINEGROWING

Like organic farming, biodynamic farming avoids the use of chemical fertilizers, herbicides, pesticides and synthetic fungicides. In biodynamic farming, agricultural decisions are made with the big picture, long-term view in mind. The relationship between all members of the farm (humans, animals, and plants) are regarded as high value and integral to the livelihood of the farm as an ecosystem.

Where organic farming focuses on refraining from adding synthetic or chemical compounds to the vine and soil, one of the core principles of biodynamic farming is adding back to the soil and thus the plant.

There are nine specific preparations numbered 500 – 508, that are included in composts, sprayed on plants or added to the soil.



🌱 The majority of preps are made from herbs, mineral substances and animal manures

☀️ *field sprays made from silica or quartz aid in photosynthesis*

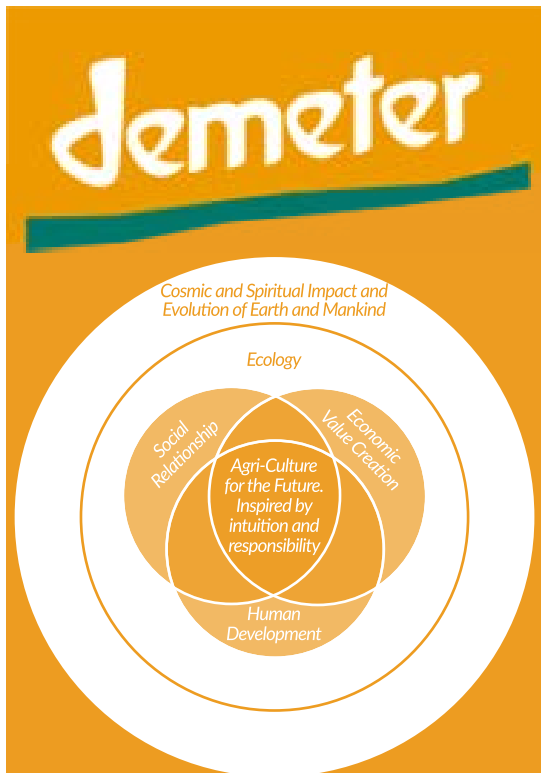
🌱 Compost is made from ground branches, leaves, grape skins and other vineyard waste mixed with animal manure.

☀️ *This rich compost revitalizes the soil with beneficial insects and microorganisms.*

## DEMETER BIODYNAMIC CERTIFICATION

Care for the Earth—Biodynamics take ideals and ethics into practical reality, respecting the ecology, culture, and tradition of a place. This is agriculture as a collaboration between human beings and nature in which both can flourish. Each unique farm is made up of interwoven systems that depend on one another—on soil, plant, animal, humans, and environment. Each farm works with species suited to the local ecology and culture and aims for self-sufficiency in fodder and fertility.

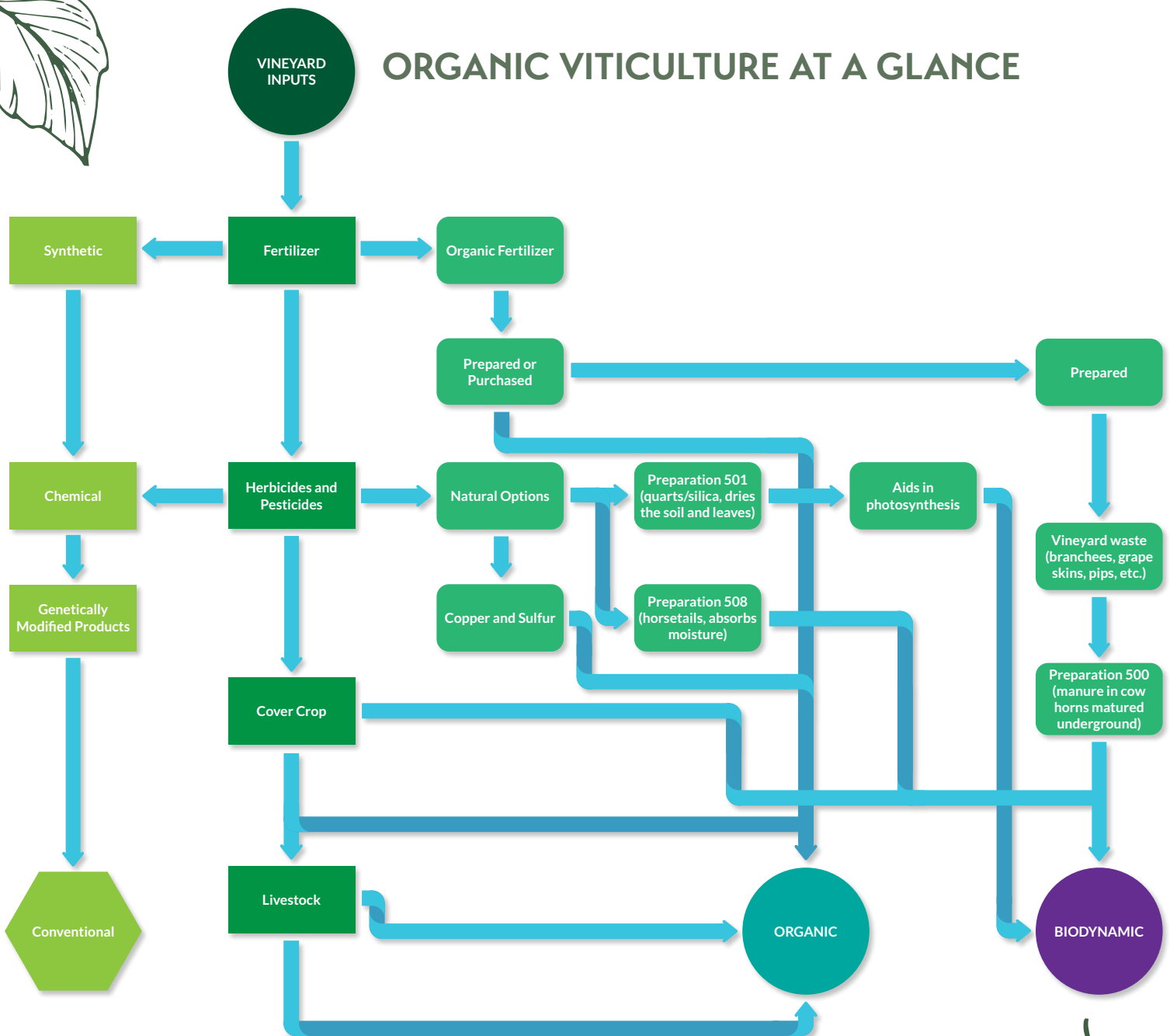
- 🌱 Regeneration—sustainability is not enough
- 🌱 Integrating well-being of nature and human beings
- 🌱 Creating a living context within which human beings, animals and plants can thrive and develop
- 🌱 Include animals in a way that respects their well-being while producing nutrient-dense manure that will be used to fertilize the soil in the vineyard
- 🌱 Agriculture is contextual—of its ecology, landscape, and culture
- 🌱 Ecological responsibility—Caring for resources, including packaging and transport impacts
- 🌱 Social responsibility—Support community development and a cooperative approach throughout the supply chain







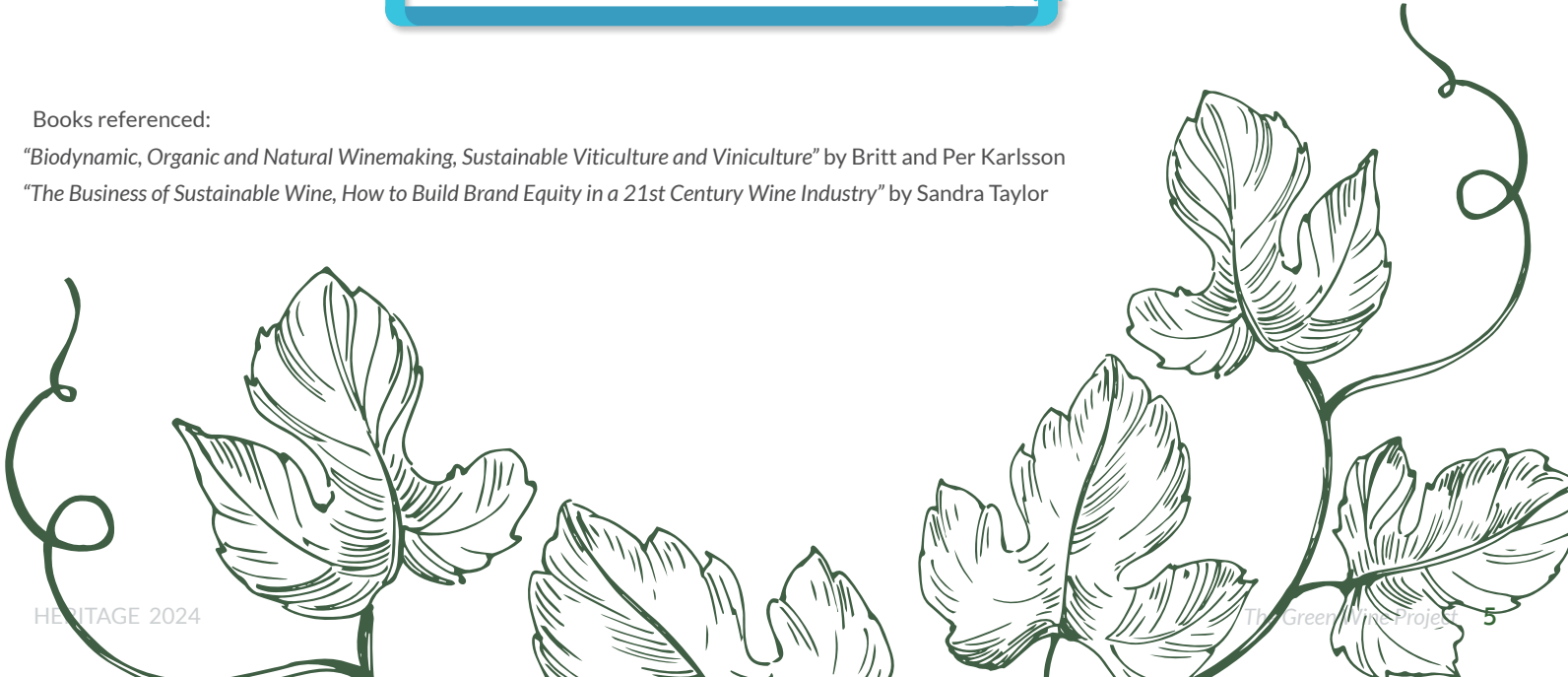
# ORGANIC VITICULTURE AT A GLANCE



Books referenced:

"Biodynamic, Organic and Natural Winemaking, Sustainable Viticulture and Viniculture" by Britt and Per Karlsson

"The Business of Sustainable Wine, How to Build Brand Equity in a 21st Century Wine Industry" by Sandra Taylor







## REGENERATIVE FARMING IN VITICULTURE

Regenerative farming in viticulture goes beyond the traditional scope of sustainable agriculture by actively working to improve and revitalize the vineyard ecosystem. This holistic approach focuses on soil health as the foundation for plant health, aiming to enhance biodiversity, water retention, and carbon sequestration in vineyard soils. By implementing practices such as cover cropping, minimal soil disturbance, and diversified plantings, vintners can create a self-nourishing system that produces high-quality grapes and contributes to the fight against climate change. These methods foster a resilient environment where vines thrive naturally, expressing a more authentic terroir in the wine.

### KEY POINTS OF REGENERATIVE FARMING IN VITICULTURE

- 🌱 **Soil Health:** Regenerative viticulture prioritizes soil vitality, using organic matter and dynamic root systems to enhance soil structure and fertility naturally.
- 🌱 **Biodiversity:** Diverse plantings, including beneficial insectaries and cover crops, support a wide range of species, from microorganisms to pollinators, creating a balanced vineyard ecosystem.
- 🌱 **Water Management:** Techniques such as dry farming and the use of mulches improve water retention, reducing the need for irrigation and preserving precious water resources.
- 🌱 **Carbon Sequestration:** Healthy, living soils act as carbon sinks, drawing down atmospheric CO<sub>2</sub> and mitigating the effects of greenhouse gas emissions.
- 🌱 **Minimal Intervention:** Reduced tillage and chemical inputs allow the vineyard to regulate itself, promoting stronger vines and reducing the carbon footprint of wine production.
- 🌱 **Enhanced Terroir:** Regenerative practices lead to grapes that more fully express the unique characteristics of their environment, offering a true taste of place.
- 🌱 **Sustainability:** By enhancing the land's natural productivity, regenerative farming ensures the long-term viability of vineyards, securing the future of quality winemaking.







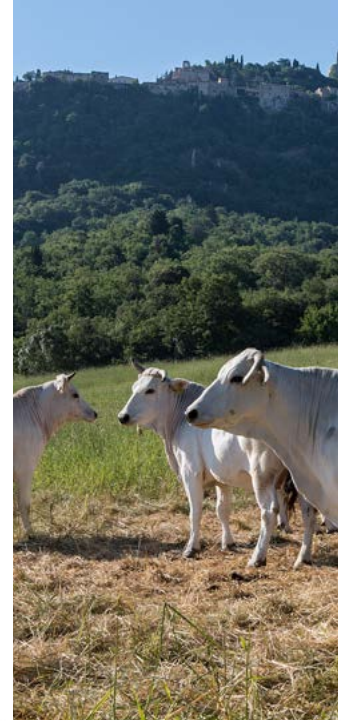


## HAUTE VALEUR ENVIRONMENTAL (HVE)

The Haute Valeur Environnementale (HVE) certification represents the pinnacle of environmental excellence in French viticulture, distinguishing estates that adhere to the most stringent ecological standards. Level 3, the highest tier of this certification, is awarded to vineyards that demonstrate an overarching commitment to biodiversity, reducing chemical inputs, and implementing a broad spectrum of sustainable practices. This certification is a testament to a winery's dedication to preserving and enhancing the natural landscape, ensuring that the terroir's integrity is maintained for future generations. Wines bearing the HVE Level 3 mark are crafted with the utmost respect for the environment, reflecting the harmonious balance between winemaking and nature.

### KEY POINTS OF HVE LEVEL 3 CERTIFICATION

-  **Biodiversity Conservation:** HVE Level 3 certified vineyards actively foster habitat diversity, from flora to fauna, ensuring a living, thriving vineyard ecosystem.
-  **Reduced Chemicals:** Stringent limits on chemical use protect the soil, water, and air, contributing to cleaner, purer expressions of wine.
-  **Sustainable Practices:** From water management to energy efficiency, HVE Level 3 vineyards are at the forefront of sustainable viticulture.
-  **Quality Assurance:** The certification is a guarantee that the wine is produced with a high regard for environmental quality, offering peace of mind to consumers.
-  **Preservation of Terroir:** By minimizing ecological impact, HVE Level 3 ensures that the unique character of the terroir is expressed in every glass.
-  **Innovation in Tradition:** The certification reflects a blend of time-honored winemaking traditions with innovative, eco-friendly practices.







# CROP ROTATION

Crop rotation is an agricultural practice that dates back millennia, serving as a cornerstone of sustainable farming. It involves the sequential cultivation of different types of crops in the same area across different seasons or years. This method is crucial for maintaining soil health and fertility. It plays a significant role in managing pest populations, reducing the incidence of diseases, and minimizing the need for chemical fertilizers. Farmers can create a balanced ecosystem that promotes robust plant growth and sustainable yield by alternating crops that replenish soil nutrients with those that deplete them.

## NITROGEN FIXATION AND SOIL HEALTH

Leguminous crops like peas, which are often included in rotation cycles, have a unique ability to fix atmospheric nitrogen into the soil through a symbiotic relationship with bacteria in their root nodules. When followed by nitrogen-hungry crops such as wheat, the soil is naturally enriched, reducing the need for synthetic nitrogen fertilizers. This leads to healthier crops and mitigates the environmental impact of farming. Additionally, including deep-rooted crops can aid in soil structure and organic matter content, further enhancing soil health and resilience against erosion.

## PEST AND DISEASE MANAGEMENT

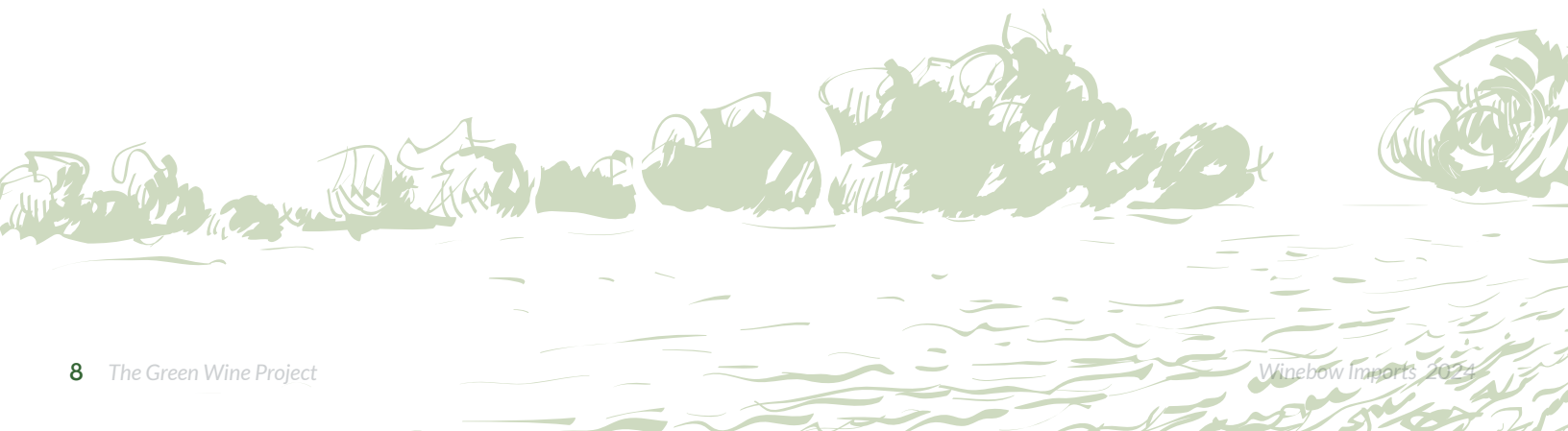
Crop rotation disrupts the life cycles of pests and diseases by removing their preferred hosts, thereby reducing their numbers

and impact on the crops. For example, planting non-host crops like barley after potatoes can break the cycle of potato cyst nematodes. The strategic placement of crops in the rotation can also act as a 'break crop,' reducing the risk of disease carryover to the next crop. Moreover, using cover crops, such as brassicas, can have a biofumigation effect, suppressing soil-borne diseases and pests, which is particularly beneficial before planting crops susceptible to such problems.

## ENHANCING BIODIVERSITY AND ECOSYSTEM SERVICES

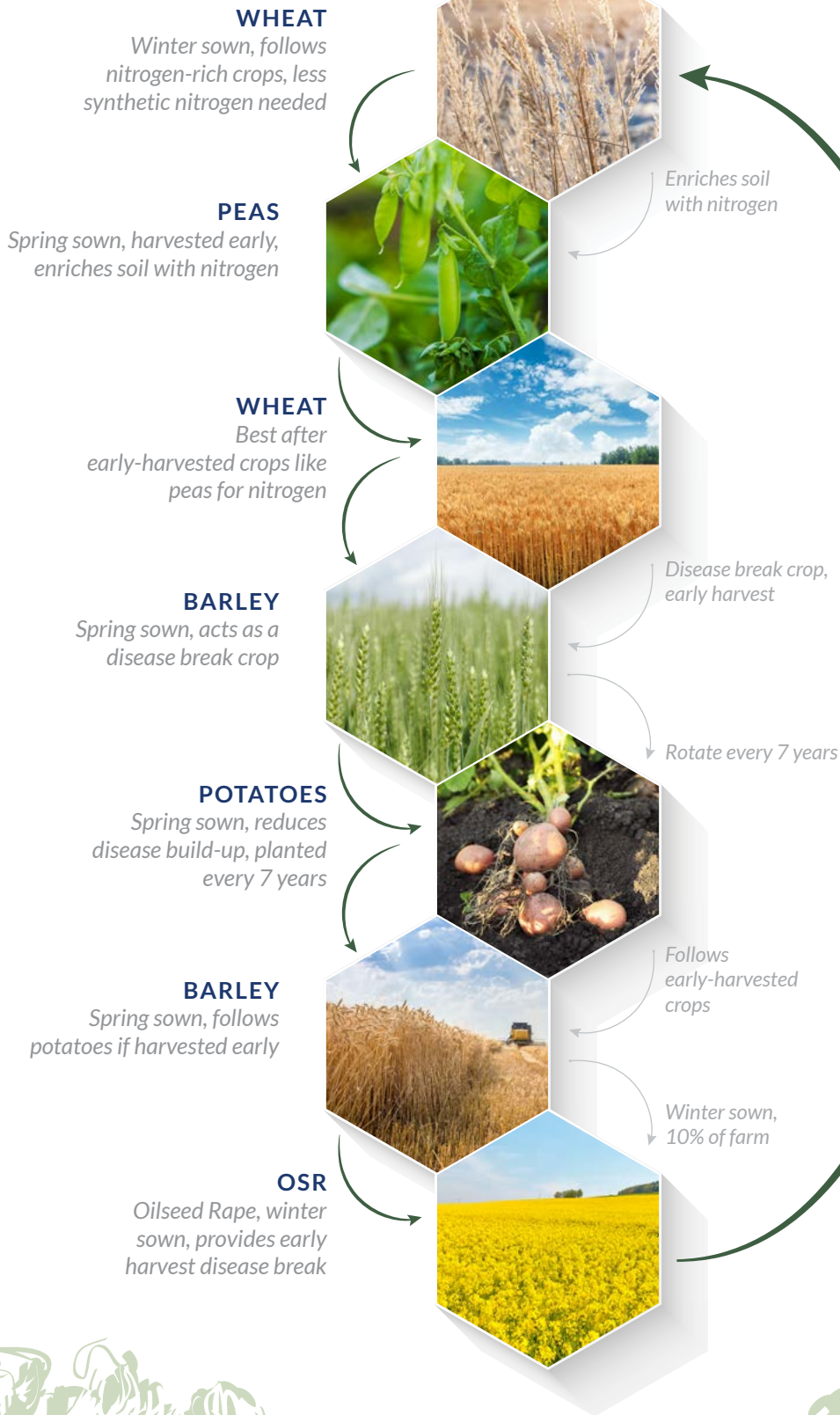
The practice of crop rotation contributes to a more diverse agricultural landscape, which supports a wider range of beneficial organisms, including pollinators and natural predators of pests. Farmers can provide habitats for wildlife, promote biodiversity, and enhance ecosystem services by periodically leaving fields fallow and cultivating a variety of cover crops. These practices, aligned with regenerative agriculture principles, help build a robust farm ecosystem that sustains productivity and contributes to a healthier environment. The inclusion of buffer zones around watercourses further exemplifies the commitment to protecting natural resources and ensuring the sustainability of farming practices.

Together, these practices encapsulate the essence of crop rotation and its integral role in sustainable and regenerative agriculture, particularly within viticulture, where the vineyard's health is paramount to the quality of the wine produced.





# CROP ROTATION







# SUSTAINABILITY BEYOND THE VINEYARD



## WASTE MANAGEMENT

While aiming to prevent generation of unnecessary waste to begin with, many sustainable wineries reuse or recycle any waste that is generated. Organic waste, such as branches, grape skins and pips can be used for compost.

## WATER MANAGEMENT

Nearly every step of the winemaking process involves water and sustainable wineries must be diligent in conserving their use of water. By sustainably obtaining, using, reusing, and discharging water, wineries can increase their commitment to the environment.

## ENERGY EFFICIENCY

By using energy-efficient appliances and procedures, wineries can significantly reduce their carbon footprint.

Gravity fed wineries are able to completely remove the use of gas or electric powered pumps to move liquid through a winery. To reduce their carbon footprint wineries will also generate their own energy, i.e., solar panels.

## PACKAGING

From a sustainability perspective, there is a close connection between distribution and packaging. Responsible wineries measure CO<sub>2</sub> emission generated by glass production as well as the weight of glass in transport to the market.

Many producers are opting for lighter-weight bottles, which saves cost as well as being more environmentally friendly.







## COMMUNITY OUTREACH

In addition to tangible resource management, sustainable wineries also dedicate time to educating their community of consumers, producers, and vendors about their sustainable practices. They are also committed to social responsibility and giving back to their communities, both locally and around the world.

Many focus on improving labor practices and responsibly hire and maintain their labor force. Others create programs to improve the lives of the migrant seasonal work forces.







Arbikie is a brand that epitomizes the essence of field-to-bottle distilling with a deep commitment to sustainability. Located on the east coast of Scotland, Arbikie operates under the Arbikie Highland Estate, a family-owned enterprise with a history dating back to the 17th century. The brand is renowned for its innovative approach to distilling, producing a range of spirits that reflect the rich agricultural heritage of the land. Arbikie takes pride in its meticulous craft, ensuring that every drop embodies the character and flavor of its homegrown ingredients.



## PHILOSOPHY

At the heart of Arbikie's operations is a profound respect for the environment and a dedication to sustainable practices. The distillery's approach to sustainability is comprehensive, encompassing every aspect of production. From preserving biodiversity to carefully managing natural resources, Arbikie's methods are designed to minimize environmental impact while enhancing the quality of their spirits. The brand's philosophy is to work in harmony with nature, nurturing the land to yield the finest ingredients for their premium products.

## SUSTAINABLE PRACTICES

- 🌱 Preservation of biodiversity on the estate
- 🌱 Strategic phytosanitary strategy to protect plant health
- 🌱 Judicious management of fertilization to maintain soil fertility
- 🌱 Efficient irrigation management to conserve water
- 🌱 Use of organic and biodynamic winemaking practices
- 🌱 Planting of native grasses and flowering bushes for natural pest control
- 🌱 Collection and utilization of rainwater to reduce water usage
- 🌱 Adherence to rigorous canopy and soil management practices
- 🌱 Protection and cultivation of old vines
- 🌱 Employment of organic compost and mulch for under-vine floor management



*Nàdar Gin*

Item #:

Price:



*Nàdar Vodka*

Item #:

Price:





Podere Forte

Castiglione d'Orcia · Italia

Podere Forte stands as a beacon of contemporary agricultural vision, nestled in the heart of Italy's picturesque Tuscan landscape. The estate, founded by Pasquale Forte, is a testament to the harmonious blend of nature and human ingenuity, evolving continuously in response to the environment. This idyllic estate weaves the threads of ancient cultivation, winemaking, and husbandry with cutting-edge technology, all within a biodynamic framework. The result is an array of exquisite products, from prized wines to rich olive oils, honey, grains, and an assortment of fresh produce, each telling the story of the land from which they came.



## PHILOSOPHY

The ethos of Podere Forte is deeply rooted in a culture of giving back to the earth and its inhabitants. It's a narrative that is both timeless and modern, where traditional methods are embraced and enhanced by innovative approaches to agriculture. The "Forte System" embodies this philosophy, a system where the cycles of life and production intermingle to create a self-sustaining ecosystem. The estate's dedication to this system is evident in every bottle and every bite, offering a taste that is as authentic as it is conscientious.

The estate is a living example of ecological stewardship. Their biodynamic approach goes beyond organic farming by treating the farm as a living organism, emphasizing the interrelationships between the soil, plants, and animals as a self-sustaining system. This holistic view is applied to every aspect of their farming, from the vineyards to the fields, ensuring that the natural balance is maintained, and the vitality of the terroir is expressed in their products. By integrating ancient wisdom with modern technology, Podere Forte produces high-quality yields and protects and enhances the environment.

## SUSTAINABLE PRACTICES

- 🌱 **Biodynamic Agriculture:** Implementing farming techniques that treat the estate as a closed, self-nourishing ecosystem.
- 🌱 **Diverse Cultivation:** Growing various crops and producing a range of products, including wines, olive oil, honey, and grains.
- 🌱 **Avant-garde Technology:** Utilizing advanced technology in harmony with ancient practices to optimize the biodynamic farming process.
- 🌱 **Environmental Stewardship:** A commitment to repaying the earth through sustainable practices that enrich the soil and the broader ecosystem.
- 🌱 **Cultural Integration:** Combining the cultivation of the land with a deep respect for the people and the community that works it.
- 🌱 **Product Excellence:** Ensuring that all products, from wine to vegetables, are of the highest quality, reflecting the health and sustainability of the farming practices.



Villaggio

Item #:

Price:



Petruccino

Item #:

Price:



Guardiavigna

Item #:

Price:





## CHÂTEAU PEYRAT

Grand Vin de Bordeaux

Château Peyrat is a paragon of viticultural heritage nestled within the historic Graves appellation. This unique 17-hectare clos in the commune of Cérons is steeped in a passionate winemaking tradition, where the confluence of Merlot, Cabernet Franc, and Cabernet Sauvignon expresses the quintessence of the estate's dedication to excellence. The Château's commitment to quality is epitomized by their sparkling natural wine, Peytar, a testament to the purity of their craft. This wine, born from natural fermentation and without additives, is presented unfiltered and un-disgorged, with no added sulfites, offering a pristine reflection of the terroir.



## PHILOSOPHY

The sustainable practices of Château Peyrat are a testament to their deep respect for the land and commitment to ecological stewardship. The estate's diverse soils are meticulously cultivated through traditional ploughing and careful management, fostering a vibrant vineyard ecosystem. This approach not only preserves the vineyard's health but also enriches the complexity and character of the wines produced. At Château Peyrat, the belief is that the quality of the wine is intrinsically linked to the vineyard's health, a principle that is vividly brought to life in each bottle they craft.

## SUSTAINABLE PRACTICES

- 🌱 **Natural Fermentation:** Utilizing natural fermentation processes for their sparkling wine, Peytar.
- 🌱 **Soil Management:** Implementing labor-intensive ploughing and soil management techniques to maintain healthy vineyards.
- 🌱 **No Added Sulfites:** Producing wines without the addition of sulfites to preserve natural flavors and integrity.
- 🌱 **Selective Harvesting:** Ensuring the highest quality of wine production through careful selection of grape parcels.

Château Peyrat's Pétillant Naturel, Peytar, is a sparkling celebration of their natural winemaking philosophy. This vivacious wine is crafted through a natural fermentation process that forgoes any additives, capturing the unspoiled essence of their grapes. Unfiltered and non-degorged, Peytar truly expresses the estate's terroir, offering an authentic and joyous taste experience. It stands as a proud symbol of Château Peyrat's innovative spirit, harmoniously woven into their historic viticultural fabric.



*Peytar*

Item #:

Price:





## Weingut **Stadt Krems**

Since 1492, a special part of Austrian wine culture has lived in the city center of Krems on the Danube—the winery city of Krems. The company is one of the oldest existing wineries in the world. Even more original is that the city not only houses the estate but is its sole owner.

Weingut Stadt Krems has been under direction of Fritz Miesbauer since 2003. Everything revolves around the varieties Grüner Veltliner and Riesling. The wines tell of the origin of the grapes, the character of the region and the individuality of the grape varieties.



**SUSTAINABLE  
AUSTRIA**



## PHILOSOPHY

At Stadt Krems the goal is to produce terroir driven wines. This is achieved by working on preserving the purity of the land itself. Terroir can only be optimized and captured where the terroir is located: in the vineyard itself. With healthy grapes, all interventions can be limited to the bare minimum in the cellar.

## SUSTAINABLE PRACTICES

- 🌱 Gentle winter pruning and careful foliage work
- 🌱 Natural humus build-up through composting
  - ☀️ *Planting cover crops between rows, mowing and allowing it to decay, providing nitrogen and other beneficial nutrients and microorganisms to the soil*
- 🌱 The vineyards are built on terraces which are maintained by hand with natural, locally found stones without the addition of any other building material that would impact the ecosystem of the vineyard
- 🌱 The winery is equipped with solar powered panels that provide enough energy for the vineyard and winery's use
  - ☀️ *Excess energy is put back into the public energy grid*
- 🌱 Gravity-fed vineyard was built in the early 2000s to minimize energy usage and mechanical pumps
- 🌱 The winery also uses solar powered vehicles in the vineyards and the winery



**Stein Grüner Veltliner**

Item #:

Price:



**Kremstal Grüner Veltliner**

Item #:

Price:



**Ried Grillenparz Riesling**

Item #:

Price:



**Ried Wachtberg Grüner Veltliner**

Item #:

Price:





# VALLE REALE

Valle Reale was founded in 2000 with the goal of producing world-class wines. Working primarily with the Montepulciano varietal, the Pizzolo family strives to make wines that highlight the grape's intrinsic qualities: strength, exuberance, vitality, color, elegance, balance and depth.

The process begins with the careful selection of clones that are best suited to Valle Reale's soil and climate, and therefore best express the distinct characteristics of the varietal. Their success is evident in the young, vibrant DOC base wine, and even more so in the Cru, a new benchmark for Montepulciano d'Abruzzo.





## PHILOSOPHY

Valle Reale, located in the green heart of Italy's Abruzzo region, has vineyards situated inside one of the country's most beautiful national parks. "A few years ago," says Giulia Migliorati, Valle Reale's export manager, "we converted the entire organic estate to biodynamics. We decided to do so because we think it's important to conserve our beautiful and uncontaminated environment." Biodynamic agriculture doesn't apply any treatments to the vines, and Valle Reale only cultivates native varieties that are able to carry the grapes to maturation without much help.

The wolf on the winery's label reflects Valle Reale's support of the Native Italian Wolf Repopulation Program. The species was nearly extinct due to hunting, and now there are 300 wolves in the area.

## SUSTAINABLE PRACTICES

- Valle Reale tends to a vegetable garden with the aim of saving heirloom vegetable varieties from extinction.
- Since 2015, two hectares of land adjacent to the company offices have been dedicated to the cultivation of ancient local varieties of cereals, vegetables, and legumes.
- Part of an exclusive group of custodial farmers who, in close collaboration with the Regional Agency for the Abruzzo Agricultural Development Services, plant ancient varieties of vegetables that are in danger of extinction.
- Valle Reale practices biodynamic organic viticulture and non-interventionist winemaking.



*Cerasuolo d'Abruzzo*

Item #:

Price:



*San Calisto*

Item #:

Price:



*Montepulciano  
d'Abruzzo*

Item #:

Price:





## BOTROMAGNO

### VIGNETI & CANTINE

A holistic approach to organic agriculture, viewing the entire farm as a living entity. The soil's health is promoted through the application of natural composts and homeopathic sprays rather than man-made compounds. Mechanization is limited as much as possible and efforts in the vineyard and the cellar are performed in accordance with the lunar cycle.

Demeter vs. respekt-BIODYN—Demeter International was founded in 1928 based on the teachings of Rudolf Steiner, and owns the trademark for the term “Biodynamic” in regard to all types of agriculture. Respekt-BIODYN was founded in 2006, and differs from Demeter in that it is a biodynamic certification purely tailored to viticulture.





## PHILOSOPHY

Botromagno believes in respecting the grapes for what they are and bringing out the best versions of themselves. They are committed to a full organic and sustainable approach to wine growing. Botromagno's vineyards are organically trained without the use of synthetic pesticides or fertilizers or the use of animal products. Botromagno is the only wine producer in Gravina that is certified organic. They are carbon neutral and regularly test their soils, water and air to ensure the highest standard for the grapes. In addition, Botromagno plants one acre of trees per year to make up for their CO2 emissions.

## SUSTAINABLE PRACTICES

- 🌱 Cover crops are specific to the area. Botromagno uses fava beans that are allowed to grow to a certain height, after which they are crushed, not mowed. The crushed material will decompose and add nitrogen and other important nutrients to the soil.
- 🌱 Partners with local cow herders as a source of manure that is used to produce the compost that will fertilize the vineyards, avoiding the use of chemical or synthetic fertilizers.
- ☀️ As a zero-waste operation Botromagno also adds branches and other organic waste to the compost
- 🌱 Operates on 100% renewable energy from solar panels and any excess is put back into the public grid.



Gravina

Item #:  
Price:



Nero di Troia

Item #:  
Price:



Primitivo

Item #:  
Price:



Rosé di Lulú

Item #:  
Price:





## *Château de Parenchère*

A holistic approach to organic agriculture, viewing the entire farm as a living entity. The soil's health is promoted through the application of natural composts and homeopathic sprays rather than man-made compounds. Mechanization is limited as much as possible and efforts in the vineyard and the cellar are performed in accordance with the lunar cycle.

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## PHILOSOPHY

Château de Parenchère adopts a sustainable approach to vine-growing. Their estate conducts “Agriculture Raisonnée” (Reasoned Farming) and has received since 2012 the HEV certification (High Environmental Value farm)—Level 3\*—the highest level. Beyond these certifications, Parenchère is entering organic conversion this year and no longer uses any weedkillers. To maintain their policy of quality and respect for the environment, their methods are primarily designed to protect the soil. They include growing grass between the rows, traditional tilling, and sparing applications of pesticides and organic fertilizers only when absolutely needed. In addition, Château de Parenchère benefits from a very old vineyard, with vines over fifty years old.

## HIGH ENVIRONMENTAL VALUE (HEV)

HEV corresponds to the highest level of a more general scheme of environmental certification for farms. The farm environmental certification is a voluntary approach which aims to identify and promote particularly environmentally friendly practices applied by farmers. To engage the whole agricultural sector in an approach focused on environmental progress, it is designed based on certification of the whole farm at three levels. The third or “high environmental value” level is based on performance indicators:

- 🌱 Biodiversity
- 🌱 Phytosanitary strategy
- 🌱 Reasoning for fertilization
- 🌱 Management of the irrigation



*Bordeaux Blanc Sec*

Item #:  
Price:



*Bordeaux Supérieur*

Item #:  
Price:



*Cuvée Raphaël*

Item #:  
Price:





# Alto Moncayo

## G a r n a c h a

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- Reasoning for fertilization
- Management of the irrigation



Aquilon

Item #:  
Price:



Garnacha

Item #:  
Price:



Veraton

Item #:  
Price:



