



RED AREA

RED AREA CHAPTERS

CHAPTER 1: WASTE MANAGEMENT.

CHAPTER 2: ENERGY MANAGEMENT.

CHAPTER 3: WATER SUSTAINABLE MANAGEMENT.

CHAPTER 4: OCCUPATIONAL HEALTH AND SAFETY

CHAPTER 5: POLLUTION PREVENTION.

CHAPTER 6: AIR QUALITY.

CHAPTER 7: PACKAGING.

TOTAL SCORE:

EP: 284 points.

EM-EG: 456 points.

CHAPTER 1: WASTE MANAGEMENT.

CHAPTER 1.1: GENERAL MANAGEMENT.

CHAPTER 1.2: LIQUID WASTE HANDLING AND TREATMENT.

TOTAL SCORE:
EP: 40 points.
EM-EG: 60 points.

CHAPTER 1.1.- WASTE MANAGEMENT – GENERAL MANAGEMENT.

Principle

In wineries and bottling plants, the amount of waste in the process must be reduced and the waste generated must be recycled or disposed of properly, minimizing the negative impacts on the environment and people.

Requirements

1. **Both hazardous and non-hazardous solid waste** must be managed, considering **handling, storage, and final disposal**. Examples: paper, cardboard, glass, plastics, aluminum cans, batteries, oils, filters, chemical product containers, metals, fluorescent tubes, pallet wood, barrels, casks, chips, organic waste, filtering soil, among others. Take into account environmental and health resolutions.
2. **Waste management and storage must be adequate and safe for both people and the environment, and access is restricted.**
3. The company must make the single window declaration at the applicable sectoral systems: SIDREP, SINADER, REP.
4. Workers, whether permanent or temporary, must be trained in recycling, reuse, and waste reduction.
5. Potentially usable waste must be used in new construction, remodeling, or ornamentation projects. This includes materials, barrels, casks, chips, among others.
6. Products and supplies with packaging with a lower environmental impact should be preferred, which can be recyclable, reusable or compostable, to the extent that the supplier has this alternative.
7. There must be a procedure for the management of surpluses, unused products or supplies. This procedure may consider the sale or return of these products to the supplier or their delivery to recycling companies.

CHAPTER 1.2.- WASTE MANAGEMENT – LIQUID WASTE HANDLING AND MANAGEMENT.

Principle

The generation of Liquid Industrial Waste (RILES) is a key issue in wine production, as it is a potential contaminant if not managed correctly. It is essential to comply with current legal regulations.

Requirements

1. The vineyard must have a valid RCA at the time of the audit, which must contain a monitoring program for RILES.
2. The vineyard must comply with 100% of the commitments related to the RILES monitoring program according to the Environmental Qualification Resolution, or if there was any deviation, it was justified and corrected.
3. The RILES must be managed so that they do not contaminate waterways or soils, through an installation or equipment that contains them.
4. The results of the monitoring program must comply with the commitments acquired in the RCA, environmental permits or other binding document.
5. The vineyard must maintain a rate of generation of RILES per liter of wine produced in the vineyard (SAG stock): lt of RILES/lt of wine.

CHAPTER 2: ENERGY MANAGEMENT.

CHAPTER 2.1: PLANNING, CONTROL AND EVALUATION.

CHAPTER 2.2: LIGHTING.

CHAPTER 2.3: HEATING, VENTILATION AND COOLING.

CHAPTER 2.4: OTHER ENERGY SAVING PRACTICES.

TOTAL SCORE:

EP: 64 points.

EM-EG: 112 points.

CHAPTER 2.1.- ENERGY MANAGEMENT – PLANNING, CONTROL AND EVALUATION.

Principle

It is essential to have a diagnosis of energy consumption, an action plan to be implemented and clear guidelines to reduce energy consumption, thus helping the environment and reducing expenses within the company. The participation of each of the workers is essential in reducing energy consumption.

Requirements

1. The company must have a record of the sources and uses of energy in the winery and plants, along with a registry of equipment.
2. The company must have a record of the monthly consumption of electricity and fuel (diesel, gas, gasoline). The record can be by area or type of facilities or processes, as defined by the company.
3. The vineyard must maintain an indicator of the intensity of energy use in the winery (fuels and electricity). The indicator can be expressed in:
 - kW hour/ha or
 - kW hour/ton of grapes

Note: - Applicable from the first control audit of the first cycle.

The indicator must consider all consumption associated with the process that occurs within the winery and the bottling plant. The scope considered must be specified in the calculation.

4. The vineyard must have a diagnosis and plan for energy opportunities, which includes the information from points 2.1.1 and 2.1.2 and which considers the results of the energy use intensity indicator, goals, actions, deadlines and definition of responsibilities in its implementation, in the case of the plan. The diagnosis and plan must be carried out by a professional trained in this area, who may belong to the company or someone external. The diagnosis must clearly stipulate the strengths, deficiencies and opportunities for energy improvement. The plan must be updated every year, if there is a significant change in the production level or new machinery, otherwise the update time will be every 3 years.

A goal must be established that considers at least a 5% reduction in the certification cycle (three years) compared to the base year, considering the intensity indicator in point 2.1.3. The company must achieve a minimum of 1% reduction annually, which means that it must demonstrate some

progress in the follow-up audits and in the recertification audit that it has achieved the minimum of 5%. The winery may establish more ambitious goals, according to the initial diagnosis.

In the case of certified companies, the base year must be defined by the company and it can show as evidence the evolution of the reduction or justify technically and/or economically that it has reached its maximum efficiency.

In the case of companies that certify for the first time, the base year will be the one in which the diagnosis was carried out.

Note: - For already certified companies, it is mandatory to have a plan in place.

5. Some type of Non-Conventional Renewable Energy (ERNC) must be incorporated into its process. If it has not been possible to implement it, it must at least have feasibility studies or diagnoses (economic and technical) or be supplied by energy generating companies that use renewable sources in their production and therefore the electricity supply comes from a 100% renewable source.

CHAPTER 2.2.- ENERGY MANAGEMENT – LIGHTING.

Principle

Natural light should be used to the maximum. This leads to a reduction in visual problems, improves the working environment and reduces the demand for electricity.

Requirements

1. Depending on the requirements of each task, natural light should be used for as many hours as possible or alternative measures should be sought, such as the use of low-energy consumption lamps and fixtures, light on-off sensors, the use of light colors for interior painting or the cleaning of light bulbs, lamps and dimmers in cases where the original design of the buildings did not consider this aspect.

CHAPTER 2.3.- ENERGY MANAGEMENT – HEATING, VENTILATION AND COOLING.

Principle

Efficient management of heating, ventilation and cooling helps reducing energy consumption in all process facilities and provides a better working environment for workers.

Requirements

1. Measures or systems must be implemented to ensure the operation of air conditioning equipment only when required. Measures can be as simple as implementing signage and procedures, which must be known by workers.

Note: In the case of automated equipment, the programming of the equipment will be verified.

2. Measures must be incorporated that aim to achieve an adequate interior temperature of the premises, without the use of external energy, allowing thermal gain in winter and temperature reduction in summer. Examples: thermal insulation, opening doors in summer, underground facilities, Hermetic Double Glazing (DVH) windows, among others.

CHAPTER 2.4.- ENERGY MANAGEMENT – OTHER ENERGY SAVING PRACTICES.

Principle

The implementation of good practices that aim at correct and conscious use of energy helps forming saving habits.

Requirements

1. Machinery and equipment must be maintained based on a procedure and/or program aimed at its proper functioning and energy savings.
2. Machinery and equipment must be maintained and have internal or external company support.
3. When purchasing equipment or machinery, energy consumption must be considered or it must be verified that they incorporate the energy saving mode. The purchase of lighting is not considered.

Note: This requirement does not apply if there have been no purchases in the last 36 months.

4. Within the investment plans or budgets, thermal insulation of the facilities must be included as an energy efficiency measure. It is not necessary to consider all facilities, it can be done progressively. It is important to consider the results and recommendations of the energy efficiency diagnosis.
5. Workers must be integrated and trained in the optimization of energy use and savings through good practices in the work activities they perform daily.
6. In new expansion or remodeling projects, sustainable technologies or designs that take into account energy efficiency should be considered. At the same time, the reuse of the existing structure should be prioritized.

CHAPTER 3: WATER SUSTAINABLE MANAGEMENT.

CHAPTER 3.1: PLANNING, CONTROL AND EVALUATION.

CHAPTER 3.2: WATER SAVING.

CHAPTER 3.3: WATER SAVING IN GREEN AREAS.

TOTAL SCORE:
EP: 56 points.
EM-EG: 120 points.

CHAPTER 3.1.- WATER SUSTAINABLE MANAGEMENT – PLANNING, CONTROL AND EVALUATION.

Principle

Efficient water management and the implementation of measures to prevent water contamination help ensure the sustainability of this important natural resource.

Requirements

1. The company must have a record of the sources and rights of use (if applicable).
2. The company must have a record of the amount of water used monthly in the process.
3. The vineyard must maintain an indicator of the use of water in the winery. The indicator can be expressed in:
 - m³ used/liter of wine or
 - m³ used/box of wine

Notes: - Applicable from the first control audit of the first cycle.

4. The vineyard must have a diagnosis and plan for water use in the winery, which includes the information from points 3.1.1 and 3.1.2 and which considers the results of the indicator of water use in the process, goals, actions, deadlines and definition of responsibilities in its implementation, in the case of the plan.

The diagnosis must clearly stipulate the strengths, deficiencies and opportunities for improvement.

The plan must be updated every year, if there is a significant change in the production level or new machinery, otherwise the update time will be every 3 years.

Note: - For already certified companies, it is mandatory to have a plan in place.

A goal must be established that considers at least a 5% reduction in the certification cycle (three years), compared to the base year, considering the water use indicator in point 3.1.3. The winery must achieve a minimum of 1% reduction annually, meaning that it must demonstrate some progress in the follow-up audits and in the recertification audit, it must have achieved the minimum of 5%. The winery may establish more ambitious goals, according to the initial diagnosis.

In the case of certified companies, the base year must be defined by the company and it can show as evidence the evolution of the reduction or justify technically and/or economically that it has reached its maximum efficiency.

In the case of companies that certify for the first time, the base year will be the one in which the diagnosis was carried out.

5. A microbiological and chemical evaluation of the quality of the water used in the process must be carried out or requested from the supplying companies, at least once a year.
6. Effective measures must be implemented to conserve water sources and courses, avoiding their contamination with liquid industrial waste. (RILES).

CHAPTER 3.2.- WATER SUSTAINABLE MANAGEMENT – WATER SAVING.

Principle

Saving water in the winery helps reducing the water footprint and improves efficiency indicators in the use of this resource.

Requirements

1. Water saving must be included in the protocols, procedures for cleaning the winery or through the use of systems or equipment, without affecting the main objective of this function.
2. Signage aimed at saving water must be used, including in sanitary services.
3. An annual staff education plan must be implemented regarding the benefits of efficient water use and included in the induction processes. This plan must also include topics related to water saving measures at work and in their homes.
4. In training or talks for workers, the topic of saving water in the winery must be incorporated.
5. A type of water reuse practice must be established.

CHAPTER 3.3. - WATER SUSTAINABLE MANAGEMENT – WATER SAVING IN GREEN AREAS.

Principle

In the design of green areas and their irrigation system, the efficient use of water must be taken into account.

Requirements

1. An efficient irrigation system should be used, preferably drip irrigation.
2. Recycled water should be used as far as possible for the irrigation system of green areas.
3. Plants that consume less water should be included in the design of new green areas, including native plants.
4. There should be a procedure that indicates the watering schedule for green areas and the personnel in charge of this task should be trained.

CHAPTER 4: SAFETY AND OCCUPATIONAL HEALTH.

TOTAL SCORE:
EP: 80 points.
EM-EG: 88 points.

CHAPTER 4.- SAFETY AND OCCUPATIONAL HEALTH.

Principle

Within the organizational culture it is important to care for the health, safety and well-being of its workers, therefore adequate working conditions must be sought, in a healthy, safe and contamination-free environment.

Requirements

1. All workers who handle and/or administer chemical products and hazardous waste must be trained for this work.
2. Personal protective equipment in good condition must be provided, its use must be encouraged among workers and its use must be supervised. The equipment must reduce contact with chemical substances and the possibility of acute or chronic poisoning and comply with the strictest requirements indicated in the product safety data sheets, current legislation or the indicated equipment. All workers who apply, handle or have contact with chemical products must use personal protective equipment.
3. If the company has more than 100 workers, it is required to have a Department of Prevention of Occupational Risks, which must be directed by a Prevention Expert, with the characteristics and hours established by D.S. 40, of the Ministry of Labor and Social Security. Companies that are not required to establish a Risks Prevention Department must keep the basic information for the calculation of the frequency and severity rates. When there are more than 25 people working, one or more Joint Health and Safety Committees must operate.
Between 10 and 24 workers, it is recommended to have one person within the company who is trained in health and safety issues.
4. All safety data sheets for the products used in the processing facilities must be available. Workers must be trained in their proper use.
5. The company must have standards or procedures to follow in case of accidents and hygiene measures for the operations and functioning of the company. This is with the objective of developing its activities under adequate safety measures.
6. Workers must be trained or have information about the places and telephone numbers to which they must go or call in case of emergency.
7. The potential risks and dangers that exist for workers and visitors must be clearly identified.
8. Fire extinguishers must be maintained up to date and be in adequate numbers. They must be in key locations and have free access. The minimum number of extinguishers must be determined by dividing the area to be protected by the maximum coverage area of the extinguisher. To do so, refer to

DS No. 594 on basic sanitary and environmental conditions in the workplace. The company must have at least one person trained in the use of fire extinguishers in the facility.

9. The company must have first aid kits in the facilities and expired items must be replaced when appropriate. They must be accessible in permanent workplaces and in the case of specific tasks, they can be moved to these sites. The basic elements of a first aid kit are:
- Soap.
 - Cotton.
 - Disposable gloves.
 - Saline solution.
 - Gauze.
 - Sterile dressings.
 - Bandages.

In addition, there must be at least one person trained in first aid (Reference: one person for every 50 workers). They must have a certificate or similar document that verifies their training. In the case of small companies with less than 5 workers, only a first aid kit will apply.

10. The company must have access to potable water intended for human consumption and for basic hygiene and personal hygiene needs, along with areas for eating and resting.
11. Workplaces, whether permanent or temporary, must have sanitary services, for individual or collective use, as provided in DS No. 594 of the Health Ministry.

CHAPTER 5: POLLUTION PREVENTION.

TOTAL SCORE:
EP: 32 points.
EM-EG: 52 points.

CHAPTER 5.- POLLUTION PREVENTION.

Principle

Environmental pollution as a result of work in wineries and other facilities must be avoided by all means. It is always better to take preventive measures to avoid pollution than to try to solve environmental damage once it has occurred. An effective way to protect the environment is to reduce emissions and waste generated as part of production or administrative work.

Requirements

1. An action plan for environmental emergencies must be implemented, which must be updated in the event of a change in processes. The plan must be carried out by a person with experience in the field, who may be hired externally or be part of the company.
2. The action protocols in the event of an environmental emergency must be known and disseminated to the workers.
3. A warehouse must be available for the storage of waste and/or hazardous substances that complies with current legal regulations.
4. The storage of chemical products must be adequate and safe for both people and the environment, and access to them must be restricted.
5. The warehouse must implement a procedure for the safe storage and handling of chemical products, which considers at least an updated inventory of these products, a warehouse plan, spatial distribution, restricted access control and instructions for handling them.
6. The loading/unloading areas, warehouses, maintenance workshop and parking of machinery and cargo vehicles must be kept clean, avoiding the presence of waste and oil residues.
7. There must be infrastructure or storage containers for supplies or materials, which have the conditions to protect and maintain these products, avoiding their degradation or loss.

CHAPTER 6: AIR QUALITY.

TOTAL SCORE:

EP: 8 points.

EM-EG: 8 points.

CHAPTER 6.- AIR QUALITY.

Principle

Air pollution also affects ecosystems. Pollutants can damage vegetation, acidify soil and water, and reduce biodiversity. In addition, the deposition of air pollutants can negatively affect water bodies and aquatic habitats, causing problems such as eutrophication and the death of aquatic life. Air quality is also vital to maintaining human health, ensuring well-being, and promoting a sustainable economy. It is essential that measures are taken to reduce air pollution and protect our planet for future generations.

Requirements

1. It is necessary to identify the sources of atmospheric emissions and pollutants associated with the winery, such as generators, boilers, among others.
2. The emissions identified in the previous point must be declared in the Single Window System, as stipulated by the current national legislation.

CHAPTER 7: PACKAGING.

TOTAL SCORE:
EP: 4 points.
EM-EG: 16 points.

CHAPTER 7.- PACKAGING.

Principle

The use of sustainable packaging helps minimizing environmental impact throughout its life cycle. The main objective is to reduce waste generation, consumption of natural resources and environmental pollution, while seeking to maximize efficiency and reuse of materials.

Requirements

1. It is necessary to keep a record of the amount of containers and packaging used, both for the domestic market and for exports. This information will be key for reporting to the REP system, if applicable.
2. To reduce packaging-related waste, you must implement some initiatives such as:
 - Packaging efficiency (e.g. smaller size, no dividers, etc.)
 - Use of sustainable packaging (e.g. FSC).
 - Biodegradable labels.
 - Recycling of containers through suppliers.
 - On-site composting.
 - Use of recyclable/reusable/biodegradable materials.
 - Lightweight bottles.
 - Other.
3. It is necessary to determine what percentage, with respect to the volume of containers and packaging, corresponds to recycled materials, reused components and/or materials from sustainable sources that have been certified. According to this baseline, you must establish a goal that considers at least a 5% increase in the amount of this type of materials or components used as packaging during the certification cycle. You may justify that you have reached the maximum number of materials or components, demonstrating it technically and/or financially.