





# BODEGAS CARO

IN THE HEART OF MENDOZA  
AND THE FOOTHILLS OF THE ANDES



2022		8 ha certified at Altamira (Finca 99)
Goal 2026		8 ha in conversion to organic farming

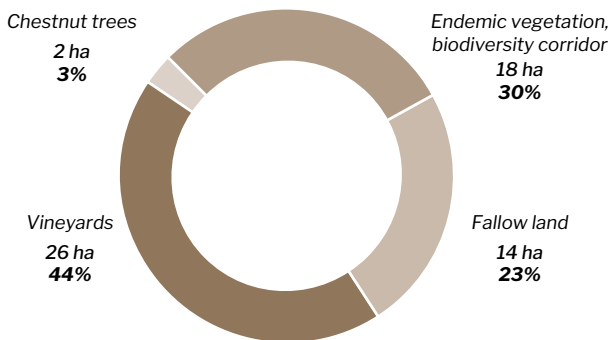
## FOR A SUSTAINABLE VITICULTURE

- In our three Argentinean vineyards, the medium term objective is to grow 100% of the vines organically. Our Finca 99 vineyard was certified organic in 2022.
- At Finca Désiré, the first plots of Malbec are integrated into the landscape, preserving areas of high ecological value, particularly the native chañar (*geoffroea decorticans*) woods. Under the development plan, only 40 hectares of the 60-hectare estate will be planted. Three biological corridors crossing the estate from east to west and north to south have been created, linking the natural areas and water reservoirs of neighbouring properties in order to preserve an agro-ecological balance.

- To deal with the risk of hail, which is more frequent in the context of climate change, our vineyards are covered with anti-hail nets, which also reduce evapotranspiration.

## SAVING NATURAL RESOURCES

- To reduce water use, the Numa Camille vineyard was equipped with a water reservoir and drip irrigation system in 2023. All our vineyards are now 100% drip-irrigated.
- In the winery, the temperature at which wines are kept has been raised by 2°C in a bid to reduce energy consumption. Cleaning protocols have been modified to optimise water resources. In 2023, we reduced water consumption in the winery by 25% through the use of high-pressure cleaners.



BREAKDOWN OF SURFACE AREA IN HA

**25% reduction**  
in water consumption in the winery  
thanks to high-pressure cleaners in 2023

**60 HA**  
ESTATE

**16 HA**  
UNDER VINE

**24**  
EMPLOYEES





## RESPONSIBLE SOURCING

- Grapes are purchased in accordance with our own specifications, defined in line with the Group's strategy, to ensure the best possible quality.
- Local suppliers of dry materials are preferred, so all bottles and cardboard cases are now locally sourced (Chile and Argentina).
- The renovation of the Bodegas CARO site, a historic winery integrated into an urban environment, was carried out with a view to preserving heritage and promoting culture.

## A CONSUMER-DRIVEN PHILOSOPHY

- After the external renovations, investments were made in the winery with new, smaller concrete vats to enable micro-terroir vinification and more precise blending, with a view to improving the quality of our products.
- A dedicated multilingual wine tourism team welcomes visitors, and presents our wines and expertise through innovative teaching methods (augmented reality).

**2000** visitors  
to the Bodega in 2023

## SOLIDARITY ABOVE ALL

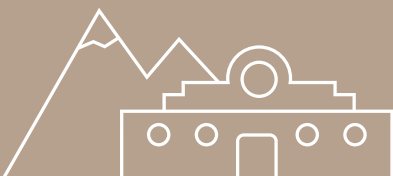
- Faced with inadequate social security cover, Bodegas CARO has been voluntarily paying for private system health cover for all its employees since 2020. A doctor is also on duty at the winery once a week, free of charge.

Employees are entitled to the equivalent of one month's salary in vocational training.

The employees' lunch is paid for by the company.

Numerous events are organised in our art space "la Nef" to support local development, with exhibitions by local and South American artists and the use of the hall for various events.

**12** events  
organised in 2023



*"The sustainable commitment illustrated by the renovation of a historic winery in Mendoza, which has been revitalised over the last few years, is now being extended to investment in vineyards at high altitudes with a management approach that respects the natural environment."*