

Best practices in Sustainability

Ambiental, Social and Economic

2026

A winery designed to blend in with the surrounding landscape



40 hectares

Of vineyards

15.000 m²

Of facilities for winemaking and wine tourism

150 persons

The capacity of the restaurant

Sustainability integrated into the experience



Ambiental

Resources, biodiversity, energy, water and waste.



Social

People, equality, safety, culture and community



Economic

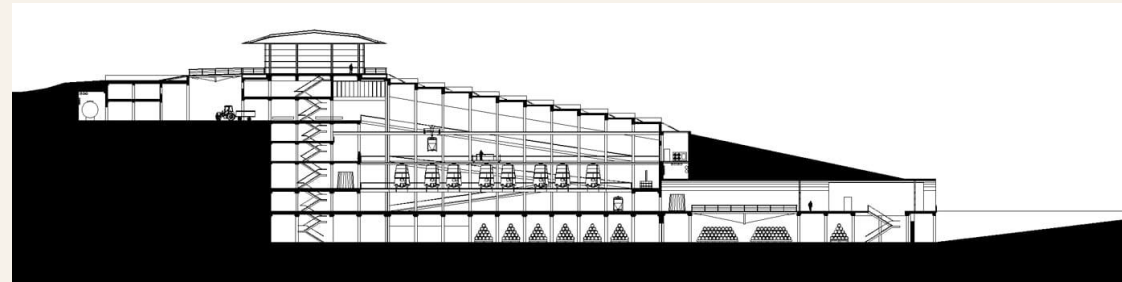
Local supply chain, suppliers, competitiveness and shared value

ENVIRONMENTAL SUSTAINABILITY



Integrated architecture and gravity-fed processing

The winery incorporates environmental criteria right from the design phase: adaptation to the topography, underground construction, and a vertical process that reduces the need for mechanical intervention.



Integration into the environment

Design integrated into the landscape and the existing topography

Seven underground levels

Natural thermal stability and reduced heating and cooling needs

Gravity as an ally

A traditional winemaking process designed to handle the grapes and wine while minimizing the use of pumps and mechanical pumping over

ENVIRONMENTAL SUSTAINABILITY

Sustainable vineyards, biodiversity and climate adaptation

- Rain-fed crops and the traditional terraced farming system
- Fieldwork that is predominantly manual
- Revival of hardier varieties that are well-suited to the region
- Promoting Biodiversity: bees, insect hotels and the natural environment
- Sustainable viticulture in line with Fair'N Green and reduced use of harsh chemicals
- Limited capacity and special events in the vineyard, always on foot

“Caring for the vineyard means caring for the landscape that gives rise to each wine.”

ENVIRONMENTAL SUSTAINABILITY

Efficient use of resources and circularity

Sustainability is also evident at the restaurant, in water, energy, materials and day-to-day management

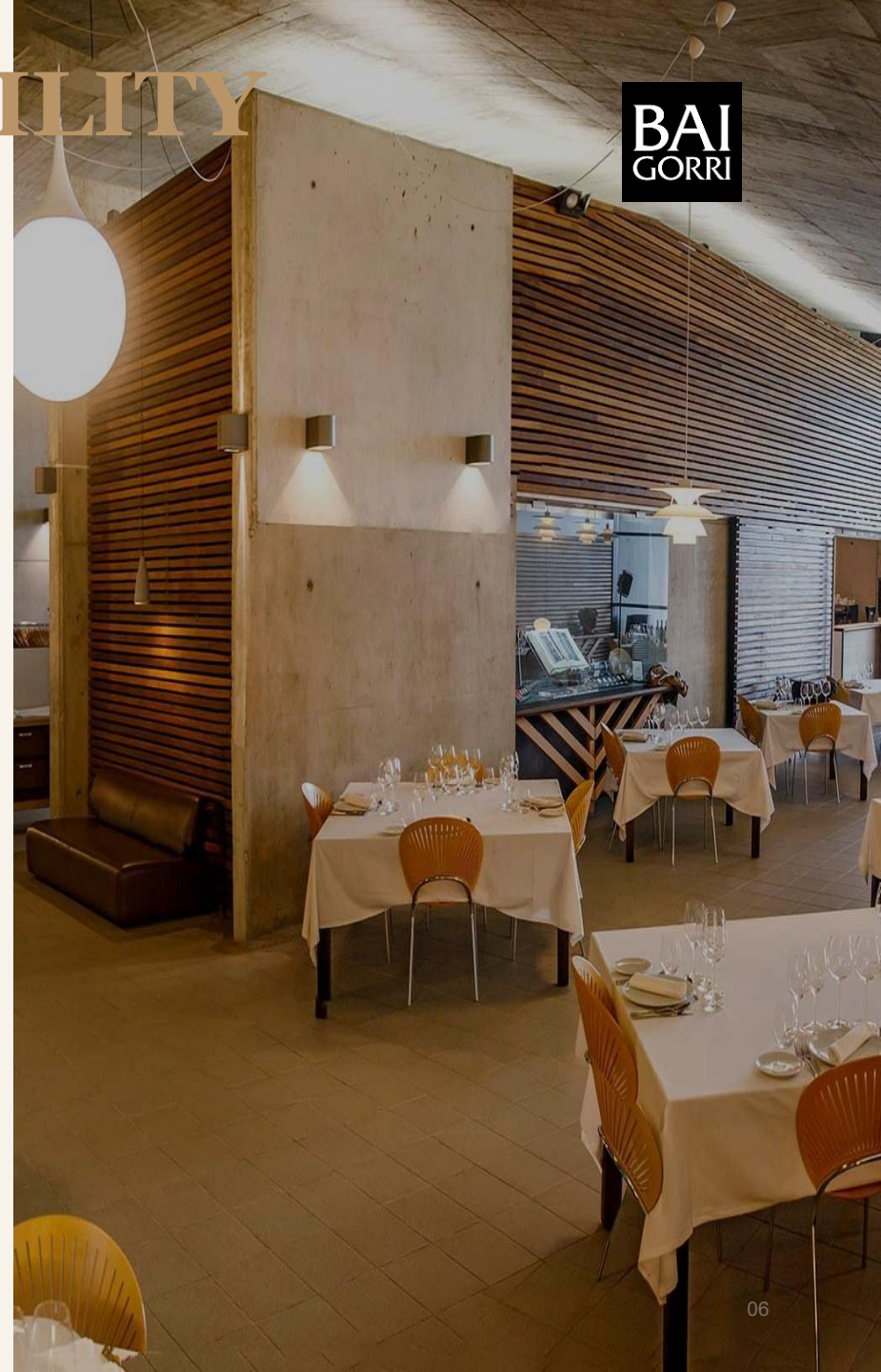
Water Filtered local water supply and a reduction in bottled water consumption.

Energy Monitoring consumption and improving equipment.

Materials Use of recycled and recyclable materials; reduction in single-use items.

Restaurant Seasonal and locally sourced produce from local producers.

Waste Selective waste management and the reduction of food waste



SOCIAL SUSTAINABILITY

Local Culture, tradition and hospitality

This experience showcases the best of Rioja Alavesa: wine, cuisine, vineyard landscapes, traditions and hospitality.

Best practices that customers can experience

- Involvement in associations and initiatives to promote the destination
- Celebration and promotion of local traditions, such as San Prudencio with the auresku
- Local cuisine featuring locally sourced and seasonal produce at the restaurant.
- Information and recommendations on local tourist and cultural attractions for visitors.
- Highlighting the importance of Rioja Alavesa and Samaniego in the origins of the wines.

SOCIAL SUSTAINABILITY

Teamwork, equality and professional development

Safe working practices

Prioritizing prevention, health and wellbeing for staff, across our facilities and services

Equality

Fair, respectful and equal treatment, avoiding any form of discrimination.

Training

Skills development: Languages, wine tasting, tourism, marketing, sustainability and accessibility.

Work-life balance

Measures to promote a healthy work-life balance and professional development, where the nature of the role allows.

ECONOMIC SUSTAINABILITY



Local value and a responsible supply chain

BAIGORRI links its activities to the economic development of the local area: local employment, local suppliers and local produce, stable relationships and business collaboration.



≈90%

local suppliers and staff

km 0

local produce in the restaurant
and shop

PARTNERSHIPS

Businesses, associations and
stakeholders in the destination

Ethic

transparent and responsible
shopping

RESPONSIBLE WINETOURISM

Visitors are also part of it

La visita es el momento para transformar buenas prácticas internas en aprendizaje y comportamiento responsable en el destino.

Respect for the environment

Look after the vineyard landscape, follow the instructions and avoid littering.

Local Culture

To appreciate the cuisine, traditions and heritage of Rioja Alavesa.

local consumption

Promote local products and services throughout the experience

Living together

Maintain a respectful attitude towards staff, residents and visitors.

Every decision a visitor makes also helps to preserve this landscape.

BAIGORRI: wine, territory y future

*Sustainability isn't presented as an afterthought:
it's evident in every decision along the way.*