

IMPACT REPORT





This document reflects the progress made on the Sustainability Strategy of Viña Caliterra, a member of the Viñedos Familia Chadwick group, for the January 1 to December 31, 2023 period.

WELCOME!

We are proud to present Viña Caliterra's first

Impact Report for the year 2023. This document was prepared to present our Sustainability

Strategy, which includes actions and advances that reinforce our commitment and long-term vision to create wines made with a profound respect for the environment.

From the beginning, we have striven to introduce practices that will not only allow us to to produce excellent wines, but also to care for our environment. We firmly believe that it is possible to produce high quality wines while respecting the land.

This report demonstrates that, as well as the progress we have made to date in making it a reality, while we also understand that there will always be more room for learning and improvement.

While 2023 was a very challenging year for Caliterra, and indeed for the wine industry as a whole, it is also noteworthy that during this period we processed 21.4% more grapes and produced 21% more litres of wine than in 2022, while raising our efficiency in most of our environmental indicators.

We want to share these and other achievements with you, as they are the **result of the teamwork** of everyone at Viña Caliterra, from those who tend the vineyards to those who enjoy a glass of our wine at the table.

Thank you for coming on this journey with us... Cheers!

Cristián Herrera



ABOUT THE CALITERRA VINEYARD

The name Caliterra comes from Cali (from the Spanish 'calidad', meaning quality) and terra (earth).

It was founded in 1996 when Eduardo Chadwick and Robert Mondavi, two leading figures in the global wine industry, embarked on the first joint venture in Chile, naming it Caliterra. Based on a sustainable philosophy, we have focused on making wines of the highest quality and have become a benchmark for the Chilean wine industry.

In 2011, we were recognized for laying the groundwork for **The Wines of Chile National Sustainability Code**, which used as a reference the vision and practices that Caliterra has pursued since its inception, founded upon the production of wines respectful of the environment.

Over the years, our processes have remained environmentally friendly, safeguarding our natural resources to maintain a healthier and cleaner environment and ensure a better future for coming generations. As part of this philosophy, in 2017 we became the first Chilean winery to be certified **Carbon Zero**, thanks to the 800-hectare native forest that surrounds us, which serves as a 'green lung' and contributes significantly to the zone's biodiversity.

Through this approach, we have continued these efforts over the years, with the awareness and conviction that Caliterra is not only an idyllic place in the Colchagua Valley, but also a **RESERVE OF RESPECT:** respect for our land and our people as a way of life.



AT CALITERRA, RESPECT IS THE FOUNDATION OF EVERYTHING WE DO.

ABOUT THE CALITERRA VINEYARD

OUR WINES



Reserva CALITERRA RESERVA



CALITERRA

Gran Reserva
CALITERRA
TRIBUTO





Parcel Wine
CALITERRA
PÉTREO



☆ Icon CALITERRA CENIT

ABOUTTHE CALITERRA UNEYARD

OUR GLOBAL PRESE

We are present in more than 30 countries, with our key markets being Chile, Canada and Brazil, among others.



FIGURES

SOME 5,696,100 4,128,217

KG. OF GRAPES PROCESSED

↑ 21.4% more than in 2022

SALES BY VOLUME

Domestic

Exports

185 PERMANENT STAFF

LITRES OF WINE PRODUCED

↑ 21% more than in 2022

38,124

9-LITRE CASES

Sold in 2023

in our In In Sant production/ Colchagua offices bottling plant In Santiago



OUR BRAND PILLARS

Commitment to the Environment



QUALITY & RATINGS

We produce wines from our own vineyards, allowing us to guarantee the highest quality from field to bottle.

PIONEERS OF SUSTAINABILITY IN CHILE

Since Caliterra's founding, our work has been driven by our sustainable philosophy and sustainable viticulture. As pioneers in this field in Chile, in 2011 we laid the groundwork for the Wines of Chile National Sustainability Code, inspiring the country's wine industry to voluntarily incorporate and implement sustainable practices.



COLCHAGUA, A RENOWNED VALLEY

We are located in one of Chile's most prestigious winegrowing valleys, allowing us to produce delicious, well-balanced and full-bodied wines.



CALITERRA MILESTONES

1995

Eduardo Chadwick and Robert Mondavi search for the ideal terroir in Chile.

1996

Viña Caliterra is established as Chile's first international joint wine venture.

2008

Launch of Caliterra Tribute, our Gran Reserva line.



2016

Launch of Caliterra Pétreo, our single parcel wines.



2011

First certification under the Wines of Chile Sustainability Code.



2017

First Chilean winery to obtain Carbon Zero certification thanks to our native forest.

Wildfire at Caliterra: in 2022, we were impacted by the wave of forest fires that tore through south-central Chile, consuming a total of 309 hectares of native forest and sclerophyllous scrubland, as well as some hectares of our vineyards, biological corridors and grasslands. Not content to stand idly by in the face of this event, we initiated a project with the VCCB (Wine, Climate Change and Biodiversity) programme to recover and regenerate the affected vegetation.

2022

Wildfire affects our native forest and some blocks of the vineyard.



2022

Energy matrix based 100% on certified renewable energies.

2023 MILESTONES





New Eco-packaging Caliterra Tributo and Reserva.



Caliterra's entire portfolio is certified vegan under the international V-Label.



Startup of the ecological restoration project for native forest affected by the 2022 wildfires, in partnership with VCCB (Wine, Climate Change and Biodiversity Programme).



Participation in the 2nd Ladera Sur Festival in Chile, an open-air event that brings together leading figures whose work, studies and lives are tied to conservation, the environment and sustainable living.





As members of the Colchagua Wineries Association, we participated in the Colchagua Valley's XXIII Harvest Festival.





We renewed our certification under the Wines of Chile Sustainability Code, obtaining the "Sustainable Wine of Chile" seal for all our wines for the 2023-2025 period.



RESPECT



FOR OUR LAND



FOR OUR PEOPLE



FOR OUR PLEDGE

OUR DECLARATION

We were born with our feet on the land, this same land that we care for, love and understand, and that gives rise to our unique wines.

For us, respect is at the heart of valuing our environment and flows through every bottle we produce.

We respect nature, tradition, community and sustainability because we value life as well as resources, striving to maintain a clean and healthy environment and ensure a better tomorrow.

Our environment is a unique terroir in the Colchagua Valley.

RESPECTFOR THEEARTH



Our vineyard practices incorporate regenerative and organic farming principles:



We use products with a low environmental impact and only when strictly necessary to preserve plant health.



We minimise the use of herbicides and control weeds with sheep and alpacas, which also help us by providing natural fertiliser for the soil.



We repurpose the grape pomace in our vineyards, thereby reducing waste while adding organic matter and nutrients to the soil.



We use living mulches for pest and disease control.



We manage canopies to optimise the use of sunlight.



We maintain biological corridors and conserve the native flora and fauna to foster a balanced ecosystem.



We strive for water efficiency in each of our processes, from the vineyard to the bottle.



We use drip irrigation systems to target watering of our vines.



We continually measure and monitor the water potential of the vines to determine their need for irrigation and the overall water consumption in our vineyards.

342,881,000 L

WATER USED IN AGRICULTURAL WORK IN 2023

Less consumed than in 2022 2023 was rainier than 2022.

0.76 L WATER

USED PER KG OF GRAPES PROCESSED IN THE WINERY

Less than in 2022

11.286,000 L

WATER USED IN WINEMAKING PROCESSES IN 2023

13.9% more than in 2022

In 2023, 21,4% more kg of grapes were processed than in 2022.

ENERGY AND EMISSIONS

We recognise the effects and impacts of climate change and are therefore committed to doing what is needed to reduce our Carbon Footprint. We are therefore implementing concrete actions to reduce our greenhouse gas emissions and improve energy efficiency in our daily operations.



Caliterra's entire energy matrix comes from 100% certified renewable sources.

In 2017, we became the first Chilean winery to be certified Carbon Zero, thanks to the 800-hectare native forest that surround us and acts as a 'green lung' while also significantly enhancing the biodiversity of our environment.

CONSUMED IN 2023 47.3% more consumed than in 2022

In 2023, 2.1% more kg of grapes were processed than in 2022.

1,199,841 KWH

0.05 KWH

CONSUMED/KG OF GRAPES PROCESSED

16.7% less consumed than in 2022.



GHG indicator **GHG** Indicator (tCO2eq/ton (tCO2eq/ha grapes):

0.086

planted):

2.1



Carbon footprint (tCO2eq):

511.4

WASTE

We understand that we have a duty to be responsible for and to respect the environment, which is why we strive to reuse and/or recycle all waste generated in our operations and production processes.

6,560 KG

OF NON-HAZARDOUS WASTE RECYCLED **DURING 2023**

42.9% higher recycling rate than in 2022.

927 KG

OF HAZARDOUS WASTE RECYCLED DURING 2023

29.5% higher recycling rate than in 2022.

TYPE OF WASTE	KG RECYCLED	
Non-hazardous	2022	2023
Paper and cardboard	900	640
Plastics	712	90
Glass	640	830
Scrap metal	1,030	5,000
Total	3,282	6,560

1100	Hazardous	2022	2023
	Total	716	927



NEW LOOK FOR CALITERRA TRIBUTO AND RESERVA LINES

To continue captivating our consumers and transmitting the sustainable philosophy behind each bottle, Caliterra's Tributo and Reserva lines have updated their image by incorporating the following sustainable features:





Readily biodegradable.



LIGHTWEIGHT BOTTLE:

Reduces our carbon footprint associated mainly with transport. An 8.7% decrease in the weight of Bordeaux bottles (red wines) and 27.6% lower weight of Burgundy bottles (white wines).

BORDEAUX → to 420g 460g

BURGUNDY → to 420g

This information is available on our labels, helping our consumers to make an informed purchasing decision and promoting conscious consumption.



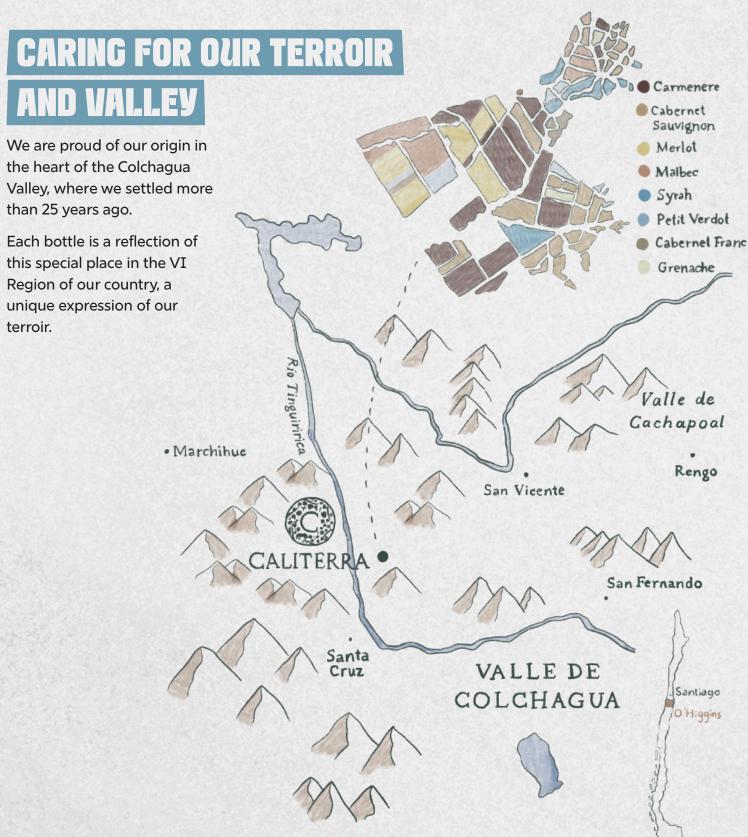
CABERNET SAUVIGNO

6. COTCHTERF

RECYCLED PAPER LABEL:

Recycled paper label with FSC seal certifying the sustainable management of the forests where the material for the label is obtained.

RESPECT FOR OUR PLEDGE



STRIVING TO BE AN INCREASINGLY SUSTAINABLE BRAND

At Caliterra we enjoy doing things in a different way, where respect is part of every bottle we produce and lives on in each and every one uncorked.

As part of this, in our constant quest to create wines with minimal intervention and maximum purity, we take care to use inputs with the lowest impact, we have completely eliminated animal-based ingredients in favour of only the finest, most natural ones and we prioritise the use of native yeasts during the fermentation process.

In a similar vein, we have recently been rethinking and making changes to our bottles and packaging to further reduce our impact, especially on the environment. For example, we have incorporated more sustainable features into the Caliterra Tributo and Caliterra Reserva lines, such as switching to lighter bottles, using compostable corks and labels made from FSC-certified recycled paper, and employing packaging made of 100% recyclable cardboard, thereby making a positive contribution to reducing our carbon footprint.





PROJECTS WITH PURPOSE

We want to continue boosting our impact, and to that end we believe joining forces and working collaboratively always yields better results. For this reason, in addition to what we are already doing, we are currently evaluating partnerships with different organisations that are aligned with our way of doing things and/or are a powerful collaborator that will enable us to deliver on our pledge to secure a better future through initiatives and projects with a triple impact.

Some of the organisations we have worked with this year are:







bonoboss.cl

RESPECT FOR PEOPLE

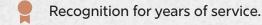
OUR EMPLOYEES

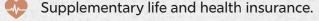
At Caliterra we recognize the value of local talent, so we favour local recruitment.

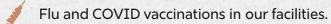
More than 90% of our permanent and temporary staff working in Colchagua reside in Palmilla Municipality, where Viña Caliterra is located.

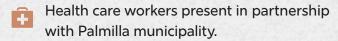


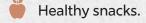
OUR BENEFITS











Wine provided for Fiestas Patrias (national holiday) and Christmas.

In addition, we offer:



SUSTAINABILITY BONUSES

Rewards for meeting energy and water saving and recycling targets.



HARVEST BONUS

Associated with work quality, attendance, safety equipment maintenance and communication with management during the harvest period.



PRODUCTIVITY BONUS

Associated with work quality, attendance, safety equipment maintenance and communication with management outside of harvest time.

221 185 PERMANENT EMPLOYEES

IN SANTIAGO OFFICES

122
IN OUR PRODUCTION/BOTTLING PLANT





4 73
39.46% WOMEN

DEVELOPING AND STRENGTHENING IN-HOUSE TALENT





RESPONSIBLE ALCOHOL CONSUMPTION

At Caliterra we promote the responsible consumption of alcohol, specifically wine, as part of our commitment and accountability to present and future generations.

As part of this, we have voluntarily joined Wine in Moderation, a movement that promotes wellbeing and a balanced lifestyle, protects the tradition and culture of wine and establishes consumer guidelines and measures that have become a trustworthy international benchmark for the wine industry.

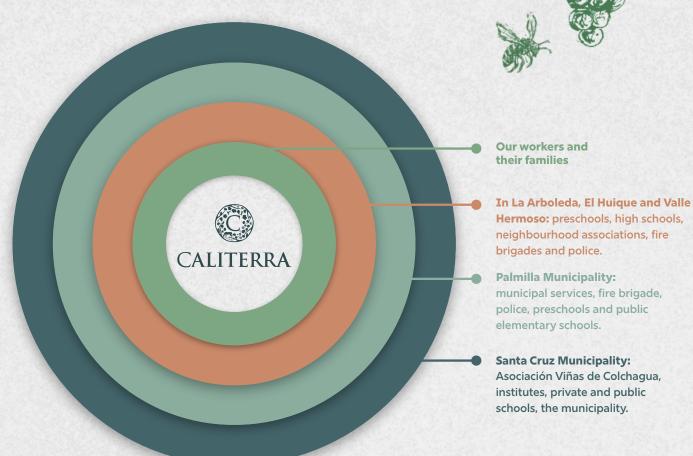
Through our products and our media channels, we strive to ensure that everyone can enjoy our wines to the fullest, while always bearing in mind the importance of and benefits associated with moderate consumption as part of a healthy lifestyle. To this end, we provide information to our consumers through our products and communication channels, primarily our social networks, social media channels and website.





COMMUNITY

At Caliterra, our close relationship with the local community is based on respect and shared knowledge and has been a cornerstone of our business over the years, allowing us to work collaboratively and promote opportunities for education and capacity-building. That community includes:



ACTIVITIES IN 2023



Activity with the Latin American Federation of Emerging Tourism Cities.



Close ties and active engagement with the Palmilla Fire Brigade.



Collaborative celebration of World Environment Day with Mundo Feliz preschool and the Municipality of Palmilla.



Harvest experience with preschools and local community members.



Donation of wine for specific events.



In October 2023, we carried out a medical checkup operation in our facilities in partnership with the

Palmilla Municipal Health Department, in which 47 permanent and short-term employees voluntarily underwent a general check-up and preventive exams.



Harvesting activities with our community.



Recognition of El Huique Firefighters.



Visit from the Latin American Federation of Emerging Cities.



Summer school in Palmilla and El Huique.



Medical operations team of the Municipality of Palmilla.



Harvesting activity with local stakeholders.



Performance by the senior folk group during the harvest activity.



World Environment Day celebration with the kindergarten.



OUR SUPPLIERS

We reply on our suppliers and continually strive to strengthen our relationships with them, as key partners in our day-to-day operations.

Sourcing of dry goods and agricultural inputs is centralised through our head office in Santiago, but for sourcing other products and materials, as well as for transportation and machinery leasing and maintenance, we prioritise contracts with local Colchagua Valley suppliers.



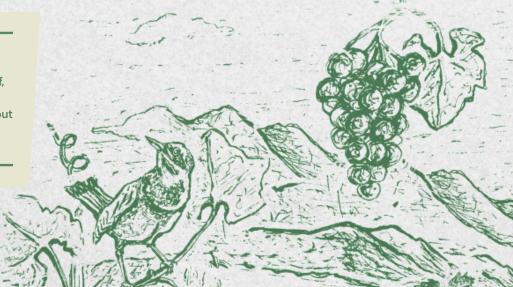
187 CALITERRA SUPPLIERS

51 (25%) ARE LOCAL

VALUE CHAIN



To enhance the operational quality and efficiency of Viñedos Familia Chadwick, the family group that Viña Caliterra is a member of, part of the winemaking process, as well as bottling, labelling and packaging, are carried out at the production plant located in Panquehue Municipality, in San Felipe.



NEW CHALLENGES AHEAD

2023 was an important year for us in terms of advances and achievements, but it was also an opportunity to continue improving and challenging ourselves, and to strengthen our commitment to creating shared value over the long term.

These are some of our focal areas for the coming years:

- Increasing our presence and active role in promoting collaborative projects with a triple impact, working hand in hand with institutions that value caring for the natural world as a core concern.
- Ensuring the optimal health and growth of our vineyards through concrete actions, preserving the biodiversity of the area.
- Continuing measuring and taking practical steps to manage our carbon footprint, with the goal of reducing our emissions by at least 5% each year over the previous one, from an established base year.
- Evaluating and implementing projects that allow us to generate our own energy from Non-Conventional Renewable sources (NCREs).
- Bolstering actions that enable water efficiency and reduce water consumption in the agricultural area by at least 5% per year over the previous one, from an established base year.
- Implementing new actions with our employees to attain a high level of satisfaction with their quality of life and work environment.

- Continuing to reinforce the importance of responsible alcohol consumption both in-house and externally.
- Working with our community on designing new projects and programmes that focus on education and promote collaboration with local stakeholders.

As part of a continuous improvement process, evaluating new opportunities to further improve and incorporate sustainable features into our products and packaging.

We are at a critical point, where every action we take and decision we make will not only define our present but will shape the future we want to see. Sustainability is not a goal, but a continuous path of learning, adapting and improving, and at Viña

Caliterra, we are committed to this path, aware of our responsibility and passionate about making a positive difference.

We thank all our employees, partners and the community for accompanying us on this journey. Together, we will continue innovating, caring for our environment and creating shared value. We invite you all to join us in this commitment, and we look forward eagerly to the challenges and opportunities that the future holds for us.

Let's continue advancing towards a more sustainable and prosperous future for all.



