



## GRAMONA, THE FIRST WINERY IN SPAIN TO OBTAIN THE BIODYVIN BIODYNAMIC LABEL AND TO BE ADMITTED TO THE EUROPEAN EMAS REGISTER

- *Gramona, the first winery in Spain to obtain the Biodyvin label from the Syndicat International des Vignerons en Culture Bio-dynamique (SIVCBD).*
- *This biodynamic certification is specific to the wine sector at the global level, and relates to both viticulture (the vineyard) and winemaking (the winery).*
- *Also, via the Environmental Management System (EMAS), Gramona demonstrates the value of over two decades of implementation of good practices and, as such, minimisation of the impact of its wine and cava making processes.*

For many years now, Gramona has been working under the precepts of **biodynamics**, creating a balance between plant life, animals, humans and the cosmos itself. As a consequence, the plants become stronger and tougher in a healthy way, and are capable of offering healthy fruit and expressing the wellbeing and essence of the land they come from.

Gramona began practising organic growing in 2005 and has progressively been incorporating and transforming towards biodynamics in its work in the vineyard and in the winery, for all of its wines and cavas. In 2014, Gramona obtained the Demeter label, which certifies the biodynamic agriculture and biodynamic winemaking used for every wine. And, this July, Gramona was awarded the **Biodyvin** label by the Syndicat International des Vignerons en Culture Bio-dynamique (SIVCBD), a very discerning certification specific to the wine sector – unlike Demeter, which relates to all types of crops – and that certifies work in biodynamics with regard to both viticulture and winemaking (the winery), and is thus extensible to all of Gramona’s wines and cavas. Both labels, Demeter and Biodyvin, are compatible and complementary to one another.

Biodyvin, created in 1995, and today recognised around the world, is made up of a group of 135 growers from France, Germany, Italy, Portugal, Switzerland and now – with the incorporation of Gramona – also from Spain. It only includes wineries which manage their vineyards in a totally biodynamic manner, or which have committed to full conversion within three years.

Using specific techniques in the vineyards, these biodynamic wineries strive to produce wines that express the unique elements that make up the land from which they hail.

More info: [www.biodyvin.com](http://www.biodyvin.com)





## **Biodynamic growing**

This form of agriculture was introduced in 1924 by Rudolf Steiner in response to the concerns of farmers who saw that their lands were under threat. Biodynamics is a growing method that goes beyond simply prohibiting the use of chemical and synthetic products, as is the case with organic growing. Biodynamic agriculture is fundamentally the care of the earth. It is about ensuring a balance between the animal, plant and mineral worlds.

As such, it promotes the revitalisation of crops – in this case of vines – with the aim of increasing levels of biodiversity: spontaneous grass cover is maintained to obtain spongy soils, infusions and decoctions of plants are applied for pest prevention, and animal and plant compost is produced for use as food for the earth and plants

## **GRAMONA, THE FIRST WINERY IN SPAIN TO BE ADMITTED TO THE EUROPEAN EMAS REGISTER**

Another good news is that Gramona's commitment to sustainability and respect for the environment has been validated and honoured by the European **EMAS** (Eco-Management and Audit Scheme) Register, making it the first winery in Spain and one of few in the world to achieve this. This is a distinguishing badge issued by the European Union that comprehensively certifies a responsibility to the environment and sustainability, thus guaranteeing maximum transparency in these areas.

Gramona began its shift towards sustainability in 2001 with the construction of a new winery building, Celler Batlle, which boasts a bioclimatic architecture designed to minimise the environmental impact and reduce energy consumption; this was accompanied by a move towards integrated agriculture, first transitioning to organic growing and then to biodynamics.

All of these distinctions are the recognition and consequence of Gramona's determination to drive and develop actions and projects aimed at making this winery an increasingly sustainable organisation. The following are some noteworthy examples:

\* The implementation of **geothermal and photovoltaic energy** for Celler Batlle's renewable energy supply, bringing energy savings of 25% and 34% respectively, and a 48% reduction in CO2 emissions (117 tonnes in 2017).

\* The **reduction** in the weight of containers and simplification of packaging. For example, in the case of the bottles used for the *tirage* of cava, Gramona reduced the



# Gramona

weight from 900 g to 835 g per bottle. This represents an annual reduction of 40 tonnes.

\* The substitution of traditional lighting for a state-of-the-art **LED** system in the entire winery, enabling energy savings of 6% per year (over 6000 kWh).

\* The introduction of best practices, already initiated in 2010, for the better use of rainwater for the irrigation of gardens and the installation of Gramona's own **purifier** that allows completely clean water to be returned to the river.

Now, with the acquisition of EMAS' endorsement, Gramona consolidates its commitment and confirmed that its activity, management system and environmental auditing exceed the requirements of this international regulation. This register of environmental recognition is available to any organisation that operates in any economic sector inside or outside the European Union, and that intends to assume environmental and economic responsibility, improve its environmental behaviour and publicly declare its annual environmental results, providing an example of good practices.

In 2018, Gramona also obtained, from the Spanish Wine Federation (FEV), a certification report of its sustainability indicators together with the reduction plans established by the WfCP (**Wineries For Climate Protection**) protocol. This is the first and only certification specific to the wine sector with regard to environmental sustainability, and whose protocol sets out a plan to reduce the consumption of water, energy, CO2 emissions and residues.

This is, of course, great news for this winery, and for the sector as a whole, which is now joining the good work in organic viticulture and biodynamics developed at Gramona, thus guaranteeing a better quality of product and its integration in the biological and natural heritage in the most respectful and sustainable way possible.

