

## QUALITY, ENVIRONMENT, SAFETY & HEALTH POLICY

Quality, Environmental, Safety & Health and our Impulse program is a core value in **Vicente Gandia** wineries which will never be compromised. This policy will be communicated and implemented in all our operations regarding the production and bottling of wine and wine derivatives. For its application, we define specific KPI's and goals, which are designed to continually improve and promote a positive workplace culture through active engagement at all levels of the organization and partners, and is intended to assure food quality and safety, reduce the number of accidents, injuries and environmental impacts.

Our commitments to deploy this policy are:

<p><b>PLANET</b></p>	<ul style="list-style-type: none"> <li>● <b>Protection of the environment</b> and preservation of natural resources</li> <li>● <b>Promote the prevention of pollution</b> and control of the environmental aspects associated with our activity to guarantee a sustainable use of resources and a reduction or mitigation of environmental impacts.</li> <li>● <b>Identify risks and opportunities</b> regarding environmental aspects, legal requirements, as well as other issues and requirements related to the context and our stakeholders that are necessary to address to achieve the intended results, increase desirable effects and prevent or reduce unintended effects and achieve continuous improvement.</li> </ul>
<p><b>PEOPLE</b></p>	<ul style="list-style-type: none"> <li>● Assure <b>occupational health and safety</b> and promote health and welfare measures among staff and other stakeholders, aimed at preventing damage and deterioration of health, obtaining the appropriate level of protection of personnel, avoiding material damage and reducing absenteeism from work.</li> <li>● <b>Respect human rights</b> with decent working conditions that promote job security, human and professional development and the inclusion of vulnerable groups and equal rights including aspects of diversity.</li> <li>● <b>Promote of ethical</b> and personal responsibility among own personnel and in the supply chain.</li> <li>● Adequate <b>training and supervision</b> for all personnel to assure competence and awareness.</li> <li>● Promote <b>consultation and participation</b> through staff representatives.</li> </ul>
<p><b>PRODUCTS</b></p>	<ul style="list-style-type: none"> <li>● <b>Embedding Quality &amp; Food Safety Culture:</b> Promote a positive quality &amp; food safety culture through active engagement at all levels of the organization and partners.</li> <li>● <b>Assure the quality, food safety</b> and authenticity of all our products.</li> <li>● <b>Guarantee the security of our facilities</b> and protection of products implementing a food defense plan.</li> <li>● <b>Customer focus:</b> identification of requirements and expectations and assumption of responsibilities and assuring our capability to achieve their requirements.</li> <li>● <b>Alliances:</b> Work together with all trading partners to improve and strengthen <b>our</b> supply chain security and due diligence and ensure compliance with legal, regulatory, and other relevant stakeholder requirements</li> </ul>

To achieve these commitments, we will provide suitable and sufficient resources, and training to ensure compliance with all applicable legal and company requirements. Internal monitoring and auditing are carried out at prescribed intervals to ensure compliance and prompt response and corrective actions for detected problems are taken. **We will maintain system integrity when planning and executing changes.** Conformance to and applicability of this Policy will be reviewed as part of the company's strategic deployment process.

D. Javier Gandía de Cecilio  
CEO