



Sustainability

Pago de La Jaraba: A 360° sustainability model

At Pago de La Jaraba, **circularity** is at the heart of everything we do. We transform every resource into an opportunity — to protect the environment, preserve biodiversity, and craft products of exceptional quality.

From agriculture to energy, from livestock to waste reuse, every activity on our estate is designed to **close the loop**. This integrated approach creates a sustainable model that protects the land, nourishes communities, and paves the way for a greener future.

Our Sustainability Model

Circularity in action

 Water Management

Water is a precious resource — and we manage it with precision and care.

- Reuse of wastewater from cheesemaking and livestock for irrigation
- Underground drip irrigation for maximum efficiency
- Smart monitoring via sensors and satellite imagery

Organic Waste

We believe nothing should go to waste. All by-products are reintegrated into the cycle:

- Composting of pruning and livestock waste
- Biomass and olive pomace used as renewable energy sources
- Whey from cheese production reused as animal feed

Agriculture

Our fields are managed through **regenerative agriculture**, designed to protect the soil and boost biodiversity:

- Crop rotation to maintain soil health
- Ground cover to improve water retention and attract pollinators
- Integration of vineyards, olive groves, and herbaceous crops for ecosystem balance

Livestock Farming

Our animals are at the core of our circular model — producing milk for our artisanal cheese while contributing to agricultural sustainability.

- Livestock fed with estate-grown by-products
- Organic fertilizer from livestock waste
- Closed-loop synergy between animals and crops

Renewable Energy

Energy at La Jaraba is clean, local, and renewable.

- Solar energy powers irrigation systems and operations
- Biomass boilers supply heat for production facilities

Real Impact in Numbers

- **80% fewer emissions** thanks to solar and biomass energy
- **50% water savings** through precision irrigation
- **Zero waste** in cheese and wine production cycles

Be Part of the Change

Every time you choose a product from Pago de La Jaraba, you support a sustainable model that values the land, respects natural cycles, and invests in a better future — for people and for the planet.