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INTRODUCTION¹

Food loss and waste management constitutes an integral component of Viña Concha y Toro S.A.'s Sustainability Strategy and its commitment to the responsible management of resources throughout the wine value chain. As one of the world's leading wine producers, whose operations depend directly on agricultural production and natural resources, the Company recognizes that preventing avoidable food loss and waste contributes to improving operational efficiency, strengthening resource productivity, promoting circular economy principles, reducing environmental impacts and creating long-term value.

Within the wine industry, food loss and waste may occur throughout agricultural production, grape harvesting, transportation, winemaking, bottling and food service operations. At the same time, certain organic by-products generated during the transformation of grapes into wine are an inherent result of the winemaking process. Consequently, the effective management of food loss and waste requires both the continuous reduction of avoidable losses and the responsible recovery and valorization of unavoidable organic by-products.

Through this Policy, Viña Concha y Toro S.A. establishes the corporate principles that guide the identification, measurement, prevention, reduction, recovery and valorization of food loss and waste in its operations, considering the characteristics of each production process, applicable regulations and business priorities.

1 PURPOSE

The purpose of this Policy is to establish the corporate principles and general framework governing the management of food loss and waste at Viña Concha y Toro S.A. and its domestic and foreign wine-producing subsidiaries.

Through this Policy, the Company seeks to:

- Promote the prevention and progressive reduction of avoidable food loss and waste throughout the wine value chain.
- Strengthen the measurement, monitoring and management of food loss and waste as a tool for operational decision-making and continuous improvement.
- Maximize, when technically, environmentally and economically feasible, the recovery and valorization of unavoidable organic by-products through circular economy principles.

¹ This English version of the Company's Corporate Food Loss and Waste Policy has been prepared for convenience and informational purposes only. It constitutes a translation of the original Spanish version and does not replace, amend, or constitute the official and legally binding text of the Policy. In the event of any discrepancy, inconsistency, or difference in interpretation between this English translation and the original Spanish version, the Spanish version shall prevail in all respects.

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- Support the Company's Sustainability Strategy by promoting the efficient use of resources, collaboration and innovation, contributing to the responsible management of the environmental, social and economic impacts associated with food loss and waste.

2 SCOPE

This Policy applies to Viña Concha y Toro S.A. and all its domestic and foreign wine-producing subsidiaries.

Its principles apply to all business activities in which food loss or waste may be generated throughout the wine value chain, including agricultural production, grape harvesting, transportation, winemaking, bottling, storage, corporate cafeterias and other operational or administrative activities, where relevant.

The implementation of this Policy shall consider the operational characteristics of each business unit, applicable legal and regulatory requirements, local conditions and the technical, operational and economic feasibility of the corresponding initiatives.

3 DEFINITIONS

Food: Any processed, semi-processed or natural substance intended for human consumption, including beverages and any other substance used in the manufacture, preparation or treatment of food; but does not include cosmetics, tobacco or substances used solely as medicines (FAO/WHO, 1999).

Food loss: Decrease in the quantity or quality of food as a result of decisions and actions by suppliers in the food chain, excluding retailers, food service providers and consumers (FAO, 2019).

Food waste: Decrease in the quantity or quality of food as a result of decisions and actions by food service providers and consumers (FAO, 2019).

For Viña Concha y Toro S.A., food waste refers primarily to food generated in corporate cafeterias and may also include food services associated with corporate events, hospitality activities, tastings, training sessions or other similar activities, where relevant.

Food loss and waste: Total volume of food that is lost or wasted throughout the food supply chain, regardless of the stage of the life cycle at which it occurs. Food loss and waste may be managed separately or jointly, depending on the characteristics of each operation.

Organic by-products: Organic materials generated as an inherent consequence of agricultural production or the transformation of grapes into wine, including pomace, stems, seeds, lees and similar

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materials. These materials represent valuable biological resources whose recovery and valorization contribute to circular economy principles and the efficient use of natural resources.

Valorization: Process through which value is recovered from food losses, food waste or unavoidable organic by-products, through environmentally, socially and economically beneficial alternatives. These alternatives may include composting, agricultural soil improvement, industrial applications, energy recovery, animal feed or other beneficial uses, in accordance with local conditions and applicable regulations.

4 POLICY PRINCIPLES

i. Prevention and Management Approach

Viña Concha y Toro S.A. and its domestic and foreign wine-producing subsidiaries are committed to preventing and progressively reducing food loss and waste in their operations. The Company recognizes that preventing avoidable food loss and waste is one of the most effective strategies for improving resource-use efficiency, reducing environmental impacts and strengthening operational performance throughout the wine value chain.

Within the wine industry, certain organic by-products generated during grape processing, including pomace, stems, seeds and lees, are inherent to the winemaking process. Consequently, the Company prioritizes preventing avoidable losses of grapes, must and wine through process optimization and operational excellence, while maximizing the recovery and valorization of unavoidable organic by-products when technically, environmentally and economically feasible.

When prevention is not possible, food loss and waste shall be managed through the highest-value recovery or valorization alternative available, considering operational, environmental, social and economic aspects, as well as applicable legal requirements.

ii. Measurement, Monitoring and Continuous Improvement

Viña Concha y Toro S.A., through Sustainability Department, will progressively implement and strengthen a corporate framework for the measurement and monitoring of food loss and waste across all its operations. The Company recognizes that systematic measurement provides the basis for understanding where losses occur, supporting operational decision-making, identifying improvement opportunities and evaluating the effectiveness of implemented initiatives.

Depending on the characteristics of each production process, the availability and quality of information and the technical feasibility of each operation, food loss and waste may be quantified using industrial production records, inventory records, industrial yield calculations, mass balances, direct weighing, waste records, surveys, indirect data, modeling techniques or other technically

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appropriate methods. Measurement methodologies may evolve as operational information, monitoring capabilities and data quality improve.

Where relevant and technically feasible, information may be analyzed by food category, production process, life-cycle stage, business unit, geographic location, recovery destination or other operational criteria. Within the wine value chain, this may include grapes received, industrial grape-to-wine conversion yields, pomace, stems, seeds, lees, wine losses in process, food waste generated in corporate cafeterias, quantities recovered and the final destination of recovered materials.

The information generated through the measurement process shall be used, where appropriate, to identify critical loss points, prioritize improvement opportunities, monitor trends and support the continuous improvement of food loss and waste management.

iii. Continuous Improvement and Reduction Programs

Viña Concha y Toro S.A. promotes the continuous improvement of agricultural, industrial and administrative processes as the primary mechanism for preventing and reducing avoidable food loss and waste.

Reduction programs shall focus on improving resource-use efficiency throughout the wine value chain, strengthening agricultural practices, process optimization, industrial performance, inventory management, operational controls and innovation, according to the characteristics and priorities of each operation.

Given the characteristics of the wine industry, special attention will be given to maximizing grape-to-wine conversion yields and minimizing avoidable losses of grapes, must and wine, while maintaining product quality, food safety and operational reliability. The Company recognizes that certain organic by-products are inherent to the winemaking process and, therefore, prioritizes reducing avoidable losses while maximizing the recovery and beneficial valorization of unavoidable materials.

To support continuous improvement, the Company, through Sustainability Department, may establish corporate and operational objectives, performance indicators and reduction targets for food loss and waste, considering data availability, operational maturity and business priorities. Where appropriate, these objectives may include implementation timeframes and periodic performance reviews.

The effectiveness of implemented initiatives shall be periodically evaluated using available operational information, allowing the Company to identify new improvement opportunities and strengthen its management practices over time.

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iv. Collaboration and Innovation

Sustainability Department will promote collaboration among business units to identify opportunities for the prevention, reduction and valorization of food loss and waste, fostering the exchange of knowledge, operational experience and good practices throughout the organization.

Where appropriate, Viña Concha y Toro S.A. may also collaborate with producers, suppliers, contractors, customers, trade associations, research institutions and other strategic partners to develop initiatives, promote innovation and strengthen the responsible management of food loss and waste throughout the wine value chain.

The Company recognizes that collaboration throughout the value chain contributes to improving resource-use efficiency, accelerating innovation and identifying new opportunities to prevent food loss and maximize the beneficial use of unavoidable organic by-products.

v. Priority Areas

To support the implementation of this Policy, Viña Concha y Toro S.A. promotes initiatives focused on four priority areas.

a. Management and Valorization of Organic By-products

Organic by-products generated during the transformation of grapes into wine shall, when technically, environmentally and economically feasible, be directed toward the highest-value recovery or valorization alternative available, including composting, soil improvement, industrial applications, animal feed, energy recovery or other beneficial uses consistent with local conditions and applicable regulations.

b. Prevention of Avoidable Wine Losses

The Company seeks to maximize grape-to-wine conversion yields by strengthening agricultural practices, operational controls, inventory management and production efficiency throughout grape reception, winemaking, wine transportation and packaging.

Wine losses generated during production will continue to be monitored through operational records and inventory controls. When technically and commercially feasible, recovered wine will be reprocessed or redirected to products of appropriate oenological quality, in order to maximize product utilization and minimize avoidable food loss.

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c. Prevention of Food Waste

The Company will promote initiatives aimed at preventing avoidable food waste generated in corporate cafeterias through menu planning, demand forecasting, portion management, employee awareness and progressive measurement of food waste generation.

Where appropriate, similar principles may also be applied to corporate events, hospitality activities, tastings, training sessions and other food service activities.

d. Awareness and Engagement

Viña Concha y Toro S.A. will promote awareness, training and communication initiatives that encourage the responsible use of resources, operational excellence and the adoption of good practices to prevent food loss and waste in its operations.

vi. Public Reporting and Regulatory Compliance

Where appropriate, Viña Concha y Toro S.A. may publicly disclose information on food loss and waste generation, recovery and valorization initiatives, operational indicators and progress achieved through sustainability reports, corporate publications or other communication channels, supported by internal evidence and documentation for the information provided.

Where relevant and technically feasible, the information disclosed may include breakdowns by food category, production process, life-cycle stage or recovery destination, in order to support transparency and continuous improvement.

All activities related to the prevention, measurement, management, recovery and valorization of food loss and waste shall be carried out in accordance with the applicable legal and regulatory requirements in each country where the Company operates.

5 GOVERNANCE

Each business unit and operational area will be responsible for implementing this Policy within the scope of its activities, considering the characteristics of its operations and applicable legal requirements. Through the guidelines issued by Sustainability Department, the available information and the technical, operational and economic feasibility of the corresponding initiatives. Operational areas are expected to integrate food loss and waste considerations into their management practices, promote the efficient use of resources and identify opportunities to prevent avoidable losses, while maximizing the recovery and valorization of unavoidable organic by-products.

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Sustainability Department will be responsible for promoting the implementation of this Policy, providing technical guidance, supporting the different areas in incorporating good practices and integrating food loss and waste management into the Sustainability Strategy and the Company's continuous improvement processes.

The implementation of this Policy will be supported through collaboration among business units, operational areas and corporate functions, recognizing that effective food loss and waste management requires coordinated actions throughout the organization and, where appropriate, throughout the wine value chain.

This Policy will be periodically reviewed and updated when the Company deems appropriate to reflect changes in its operations, emerging good practices, technological developments, stakeholder expectations and applicable regulatory requirements.

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6 POLICY APPROVALS

Document Approvals			
Nombre	Cargo	Fecha	Firma
Eduardo Guilisasti	Chief Executive Officer		
Oswaldo Solar	Chief Financial Officer		

7 AMENDMENTS

VERSIÓN 01 - Creation Date: June 2022

- “Food Loss and Waste Policy” is created.

Prepared by: *Priscilla Fernández / Coordinador Sustentabilidad – Concha y Toro*

Reviewed by: *Valentina Lira / Gerente de Sustentabilidad – Viña Concha y Toro*

Approved by: *Oswaldo Solar / Gerente de Finanzas y Asuntos Corporativos – V. Concha y Toro*

VERSIÓN 02 - Modification Date: June 2026

- Food loss and waste measurement and management practices are strengthened.
- Reduction, recovery and valorization programs in operations are improved.
- Alignment with international good practices and with the operational context of the wine industry is improved.

Modificado por: *Rodrigo Berner / Jefe de Sustentabilidad – Viña Concha y Toro*

Reviewed by: *Valentina Lira / Gerente de Sustentabilidad – Viña Concha y Toro*

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Approved by: *Eduardo Guilisasti / Gerente General – Viña Concha y Toro*

Oswaldo Solar / Gerente Corporativo de Finanzas y Asuntos Corporativos – Viña Concha y Toro