

Sustainability

Climate Change and Water Conservation

RENEWABLE ENERGY

64% of the energy consumed at the hotel in 2024 was from renewable sources. Our goal for 2026 is to reach 100% in order to further reduce our carbon footprint. This year, a new contract was signed with our wind energy supplier to increase the share of clean energy.

ENERGY SAVINGS

All our kitchens switch off their lights at the end of service. During service, any equipment not in use is turned off, as well as burners, to reduce gas consumption. Unoccupied guest rooms remain with lights, air conditioning, and television turned off.

ECO-SMART FAUCETS

We use eco-smart faucets to reduce water consumption.

TOWEL POLICY

We inform our guests about the towel reuse policy in order to preserve the planet's natural resources.

OPTIMIZED LAUNDRY CYCLES

Our laundry machines are always used at full load, preventing unnecessary waste of water and electricity.

Waste Management and Circularity

RECYCLING

All back-of-house areas are equipped with recycling bins and organic waste containers. The Housekeeping team separates the waste collected from guest rooms to ensure proper recycling.

SUSTAINABILITY TRAINING

Our kitchens operate under a zero-waste policy. All team members are trained to maximize the use of products, always aiming for the 0-waste goal.

RECYCLED TABLEWARE

Recycled tableware has been incorporated into our restaurants, such as the breadbaskets at Gioia Cocina Botánica, made entirely from reclaimed wood.

ECO-FRIENDLY STATIONARY

FSC-certified paper is being progressively adopted for printed collateral, such as menus and flyers.

METAL STRAWS

Only reusable metal straws are offered across all dining outlets.

COMPOST

We maintain an active composting system that transforms organic waste generated in our kitchens and restaurants into natural fertilizer.

GARDEN

We maintain a garden that supplies part of the restaurants' needs and is nourished by the composting system.

Responsible Sourcing

BOTTLED WATER

KO Agua is the courtesy water available in our rooms, packaged in 100% recyclable cartons made from renewable, plant-based materials. For events, we use AQA machines connected to the hotel's central water system, which provide filtered water served in sterilized glass bottles.

PRODUCERS AND SUPPLIERS

All producers and suppliers are carefully selected based on their commitment to sustainability and respect for natural cycles in their processes. We prioritize local and native Argentine products and maintain an inventory of certified suppliers to strengthen strategic alliances.

SUSTAINABLE FIREWOOD

All firewood and charcoal used in our kitchens is sustainably sourced. They do not come from logging, but from naturally fallen trees. Our supplier operates directly in the forest, helping to preserve woodlands through responsible collection and the planting of new trees.

GRASS-FED MEAT AND SUSTAINABLE FISHING

All Argentine beef served in our restaurants comes from grass-fed cattle. This year, we incorporated MUGE, a company recognized for its Angus pasture certification and food safety standards. The fish we use is exclusively line-caught, avoiding industrial fishing methods that threaten the balance of marine, river, and lake ecosystems.