ENVIROMENTAL BEST PRACTICES

At Hotel Alexandre La Siesta, we believe that true hospitality cares for both our guests and the surrounding environment. For this reason, we work daily to minimize our environmental footprint and create a positive impact on our local community.

Currently, we implement the following best practices:

- **Energy-efficient lighting:** 100% of our facilities use low-consumption LED technology, along with automated lighting systems equipped with occupancy sensors in common areas.
- **Hot water via solar thermal panels:** We use solar thermal panels to heat water and also recover energy from our cooling/refrigeration systems.
- **Water conservation:** All our showers and faucets are equipped with flow restrictors to optimize water usage without compromising your comfort.
- **Zero single-use plastics:** We have replaced individual amenity bottles with refillable dispensers containing eco-friendly, biodegradable products.
- **Filtered water:** Our restaurant service offers locally sourced ("Km0") filtered water in reusable glass bottles, and our spa area features a filtered water dispenser.
- **Comprehensive recycling:** We properly separate and manage all waste generated (paper, glass, packaging, organic waste, used oils, and batteries). Additionally, multi-compartment recycling bins are placed throughout the hotel, allowing guests to contribute to waste management during their stay.
- **Combating food waste:** We carefully plan our procurement and menu offerings to minimize food waste, and we have internal processes in place to manage any surplus or food scraps.
- **Inclusive practices program:** We actively collaborate by including individuals with disabilities in our teams. We are firmly committed to equal opportunity, professional training, and social and workplace integration within the hospitality sector.
- **Locally sourced ("Km0") products:** We are committed to local development, which is why we prioritize local products—an approach that offers several benefits:

-**Reduced environmental impact:** By traveling shorter distances, the carbon footprint, CO_2 emissions, and energy consumption associated with refrigeration and transport are drastically lowered.

-**Greater freshness and flavor:** Since these products do not require long-term storage or extended periods in cold storage, they are harvested at their peak ripeness.

-**Support for the local economy:** This bolsters the work of local farmers, livestock producers, small businesses, and cooperatives, helping to combat rural depopulation.

-**Less waste:** A short distribution chain minimizes the risk of products spoiling before they reach the consumer.