

SUSTAINABLE
AZURMENDI

azurmendi.restaurant



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People ask us why we associate a restaurant with sustainable development. In order to understand why, we have to take a look at the owner, Eneko Atxa. **He sees the territory and Basque cultural heritage as one in the same. The environment, people, and society – pillars of sustainable development – are the foundations of his projects.** He designed the building, operations, and developed everything according to these principles, which has turned the Azurmendi into an international reference.

They worked with NEIKER Tecnalia on several projects. The first was an R&D+i program on hydroponic crops with local varieties of vegetables in danger of extinction. Currently, they are working on a germplasm bank that you can see in the greenhouse. It hosts more than 400 local seed varieties of vegetables and aims to show **the importance of preserving the genetic diversity that enriches us so much.**

Azurmendi*** had received in 2018, for a second time, the award for the most sustainable restaurant from The World's 50 Best Restaurants. The efforts to incorporate sustainable development principles in Azurmendi's operations have been recognised. The rating in 2014 was 84% and in 2018 has increased to 92.33%.



In collaboration with the University of the Basque Country, the School of Science and Technology, and the School of Fine Arts, a book has been published that gathers some of the wild flowers and plants from our environment used in cooking. **In order to value the work done by our local producers** they share their knowledge with, students from the School of Fine Arts have studied and drawn some of them, creating a beautiful notebook.

Azurmendi generates a significant amount of organic waste. In order to mitigate its impact, in 2016 it joined the initiative promoted by the town of Larrabetzu, which along with its neighbors, separates said waste to turn into compost. **This example of a circular economy allows farmers in the area to use the resulting fertilizer.**





Azurmendi contributes to the 2030 Agenda for Sustainable Development of the United Nations and the 17 Sustainable Development Goals, approved during the Heads of State and Government and High Representatives, meeting celebrated in NY in September 2015, in the following terms:

1. **Share wealth and knowledge** to eliminate inequalities and "end poverty".
2. Food security and improve nutrition promoting agriculture and sustainable production as well as sustainable consumption.
3. **Encourage healthy lives and promote well-being for all at all ages.**
4. Promote inclusive and equitable quality education and promote life long learning opportunities for all.
5. Promote gender equality and empower all women.
6. Sustainable management of water and sanitation.
7. **Use and promote affordable, reliable, sustainable and modern energy A.**
8. Promote sustained, inclusive and sustainable economic growth, productive employment and decent work.
9. Develop resilient infrastructure, promote inclusive and sustainable industrialization and foster innovation.
10. Share generated wealth and added value.
11. Contribute to make human settlements inclusive, safe, resilient and sustainable.
12. Use and support sustainable consumption and production patterns.
13. Implementing actions **to combat climate change and its impacts.**
14. Sustainably use the marine resources to achieve a sustainable development.
15. Promote sustainable use of terrestrial ecosystems, sustainably manage forests and reverse land degradation and halt biodiversity loss.
16. Promote **sustainable development in our society.**
17. Support the strengthening of means of implementation and revitalize the Global Partnership for Sustainable Development.



THE BUILDING

We cannot forget the bioclimatic building, another example of the organization's commitment to sustainable development. It was designed and constructed in 2010, incorporating **non-invasive methods of working with the environment, local and recycled materials, and the most cutting-edge technology in terms of renewable energies available at the time:** photovoltaic solar panels on glass roofs, storage batteries, and climate control systems using geothermal energy. Plant drainage systems were also incorporated, collection of rainwater for irrigation and cleaning work, water accumulators, charging points for electric vehicles, etc.

It all makes **Azurmendi one of the most unique sustainable buildings in modern architecture.** It has been certified by LEED (Leadership in Energy & Environmental Design), for design and construction. It is the first sustainable restaurant on the Iberian Peninsula and has been recognized as the World's Most Sustainable Restaurant by the "World's 50 Best Restaurants".



BIOCLIMATIC ASPECTS

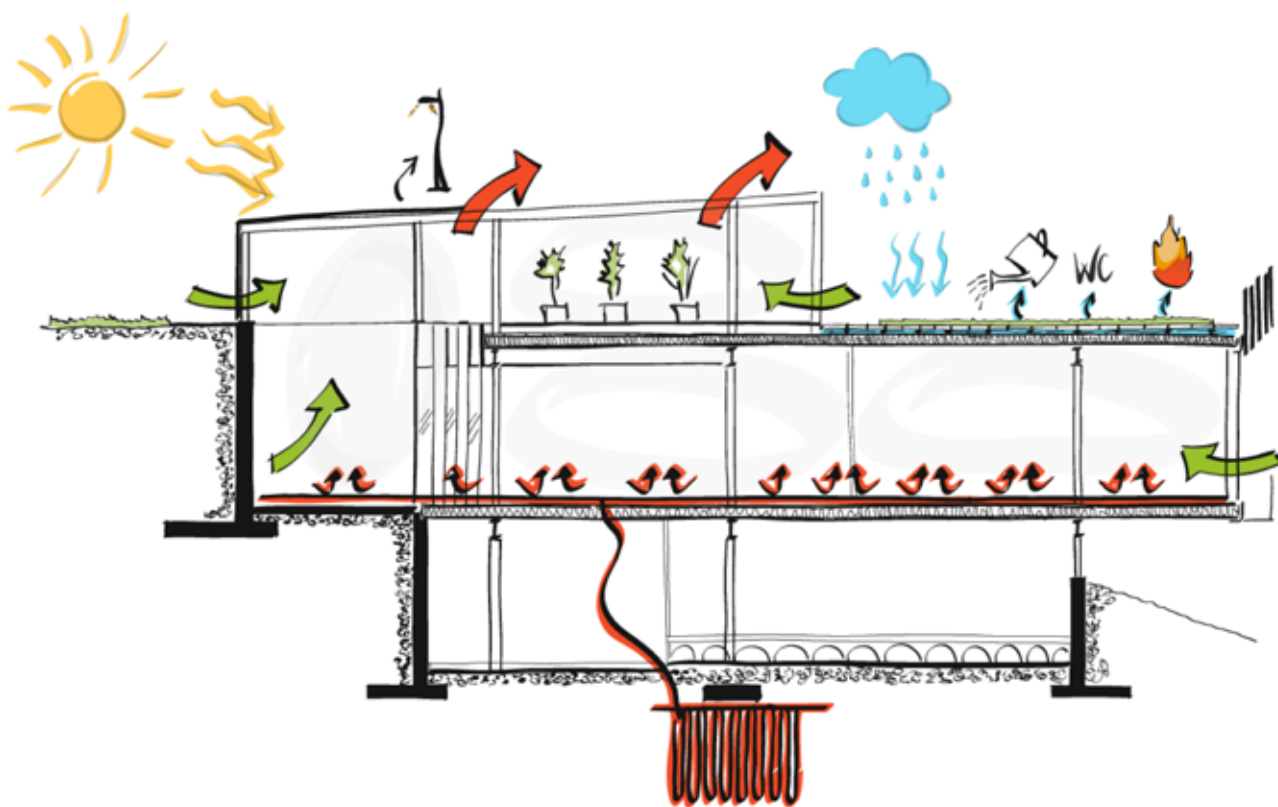
The roof of the building holds vegetable gardens, aromatic plants and a greenhouse area. **The vegetation is an active part of the building.**

The orientation of the greenhouse to the south and the dining area to the north, allows to accumulate heat in winter and avoids the need for shading in summer, in addition to generating cross ventilation between the two spaces.

The space is organized by an atrium with an interior garden that ensures the **natural lighting of the kitchen** with the reduction of demand for artificial lighting.

The atrium works as a **climate buffer that reduces the need to heat the building.**

The south façade and the glazed roof have a solar energy collection system that also serves as a shading to avoid heat peaks at summer.





ENERGY

400% increment on thermal insulation from that of CTE (Technical edification code). This is achieved by:

Green cover that has a water tank under it (and over a wood forge).

The glass used in the building façade improves energy saving by 50% (Parameters higher than what is required by the CTE, Technical Building Code in Spain).

It has a photovoltaic installation for own consumption: in part directly and partly in the form of accumulators. Estimated 19.340 KWH/year production.

90% of the thermal necessities of the building (both heat and cold) are based on a geothermic installation.

18 125m long wells provide 165.000 KWH/year.

Use of overnight ventilation to reduce interior temperature during summer.

The building has **plug-in station for electric vehicles.**

All the building lighting is obtained by energy efficient adjustable equipment.

MATERIALS

The construction solutions used are mostly dry assembled and easily removable.

Façades, slabs and interior partitions are made of certified local wood panels built in the workshop and dry mounted on site.

Recycled materials have been used: ceramic flooring, slag, plastics, glass, aluminium, etc.

WATER

It has a water tank for rainwater that covers 100% of the irrigation necessities of the vegetable garden and the greenhouse. It also acts as a water reserve in case of fire.

There is also a rainwater tank that covers 100% of the water needed for the toilets.

INTERIOR AIR QUALITY

The installation of air that runs on 100% outside air. All the constructive elements have no VOC (volatile organic compounds).

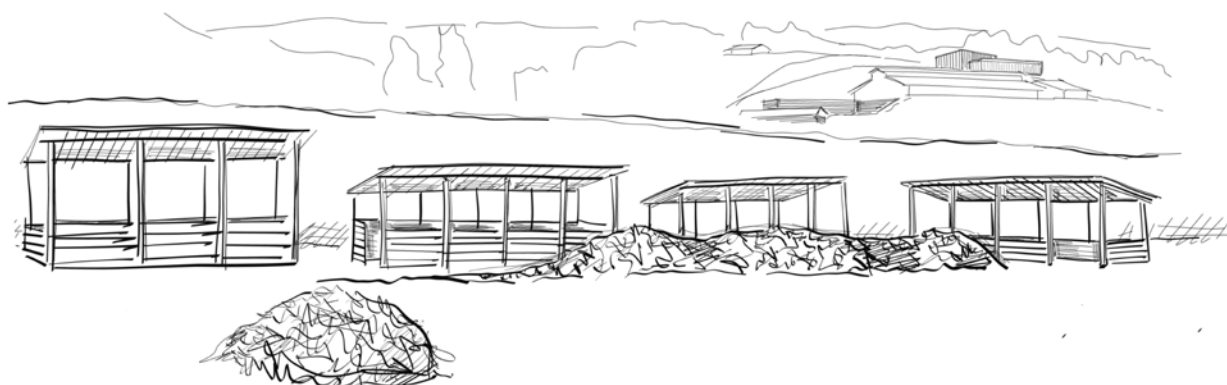
To compensate the carbon footprint by the end of the construction works, 700 autochthonous trees were planted in the surroundings of the restaurant.





WASTE RECYCLING AND COMPOSTING

Azurmendi recycles all of its waste. It has also joined an initiative promoted by the City of Larrabetzu, where it is located, **to make compost from the organic waste generated in its operations. Farmers in the area use the resulting compost to fertilize local orchards.**





SMALL PRODUCERS

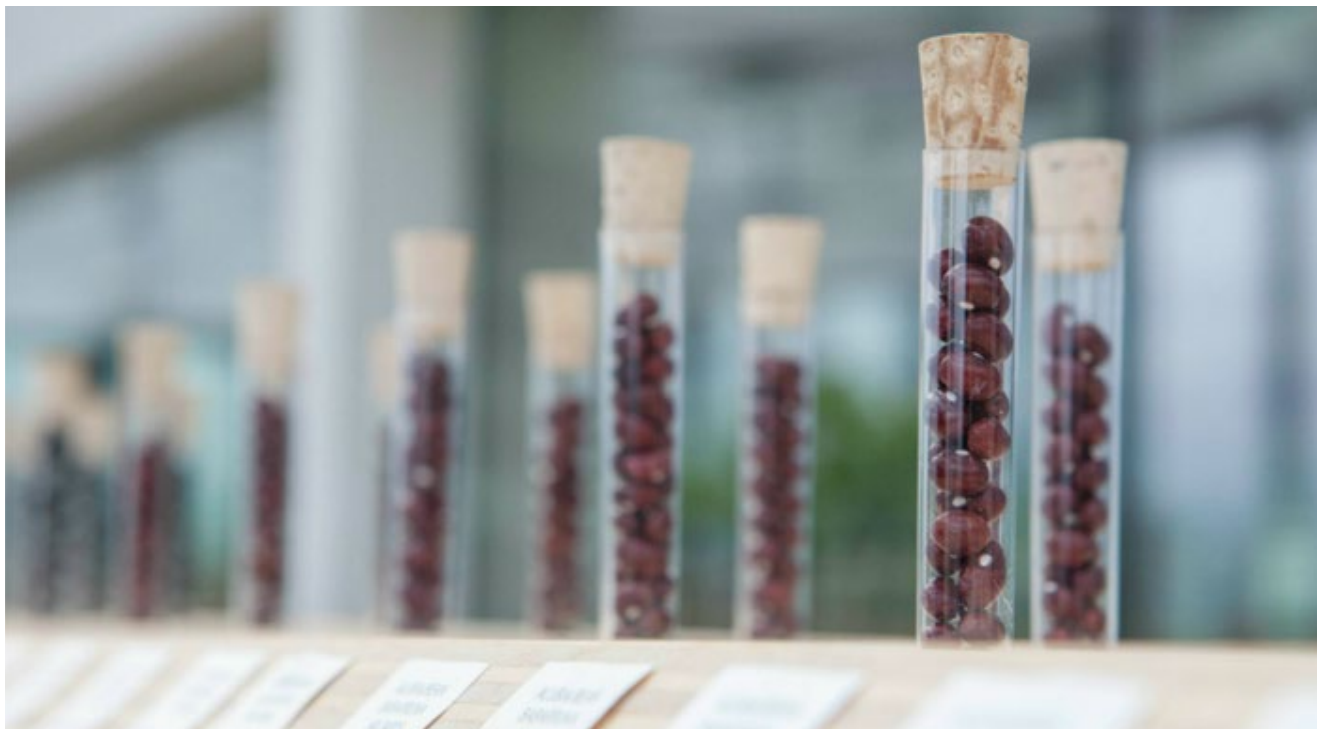
Azurmendi works closely with several producers in the area that are an essential part of the restaurant's sustainable operation.

Each producer specializes in one area and their products are grown and processed in the most efficient way possible. This close collaboration has boosted the recovery of some products whose cultivation had been abandoned and were on the verge of extinction, giving them value and fostering their consumption.

In addition, the restaurant has an orchard that functions as an exhibition of the products grown in the surroundings. Thus, the vegetables, plants, and flowers that can be found in various dishes receive greater visibility for diners at the restaurant.

In collaboration with the producers, the restaurant has created **a collection system:** instead of products being transported by each producer, they bring them to a single truck that picks everything up in one trip. This makes **the operation easier for producers and the restaurant, emitting less CO₂ into the atmosphere by reducing the number of vehicles.**

Azurmendi wanted to recognize the work of the producers in the book *"Naturaren Inudeak"* published at the beginning of 2018 and produced in collaboration with the School of Fine Arts of the University of the Basque Country and the *Basque Know How Fundazioa*.



GERMOPLASM BANK

OF LOCAL VARIETIES

The restaurant has a representative sample of the germplasm bank of local varieties (from Biscay, Gipuzkoa, and Araba), collected by NEIKER-Tecnalia (Basque Institute for Agricultural Research and Development) www.neiker.eus.

The exposed seeds have been given by NEIKER for the sole purpose of disclosing the importance of germplasm banks for the **maintenance of local biodiversity in agriculture, as well as the importance of our farmers in the selection, protection, and improvement of local products.**

Germplasm banks should be dynamic, expanding as farmers select the best seeds; that is why they are alive. NEIKER maintains it since one day they may be necessary because of their special adaptation to the different avatars.



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