



# Comunidades Turísticas Circulares

## el turismo inteligente

How can we transform tourism-generated waste into resources for the ground? Hotels and local producers collaborate through Comunidades Turísticas Circulares, which links the tourism industry with agriculture to repurpose organic and plant-based waste.

This approach creates a cycle of health, well-being, and sustainability, moving organic material from hotel kitchens and gardens to composting, and then to the farmlands that supply our food.

By working together professionally, we create an ecosystem that connects tourism with rural areas, delivering tangible benefits for both people and the environment.



# From the table and back to the table

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## The kitchen: an essential ingredient

The process begins in the kitchen. Proper separation of organic waste, such as fruit and vegetable scraps, is essential for reuse. Kitchen and cleaning staff are crucial, as careful sorting and the use of compostable bags enable waste to be converted into compost, supporting the hotel's sustainability.

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## The garden: plenty to contribute

Hotel gardens also produce valuable material. Clippings and plant-based waste are collected and sent to specialized centers, where they are combined with other organic material. This process transforms waste into compost that enriches the soil.





## Composting centres: vital support

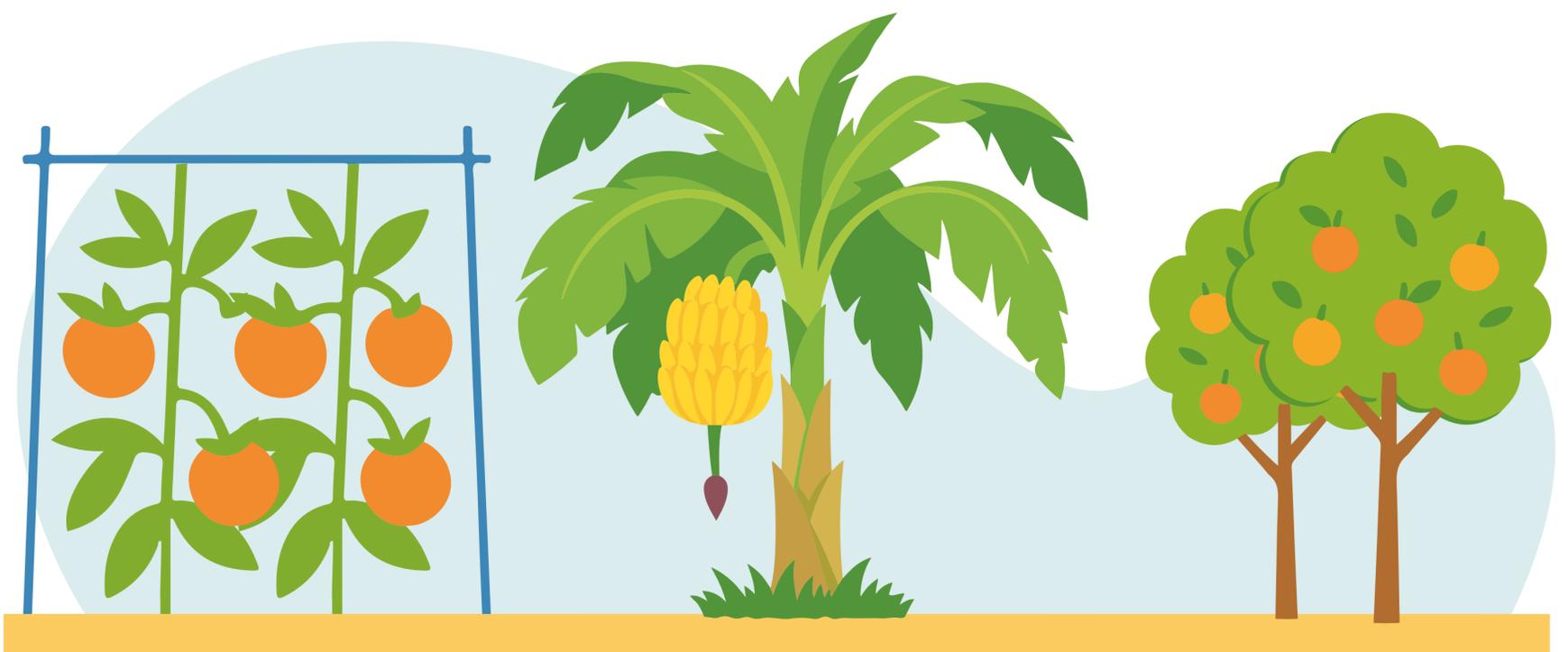
These authorized facilities turn agricultural waste into high-quality compost. Through controlled processes and specific techniques, they produce a natural product that improves farmland and nourishes hotel green areas. This compost replenishes soil nutrients and reduces reliance on chemical fertilizers.



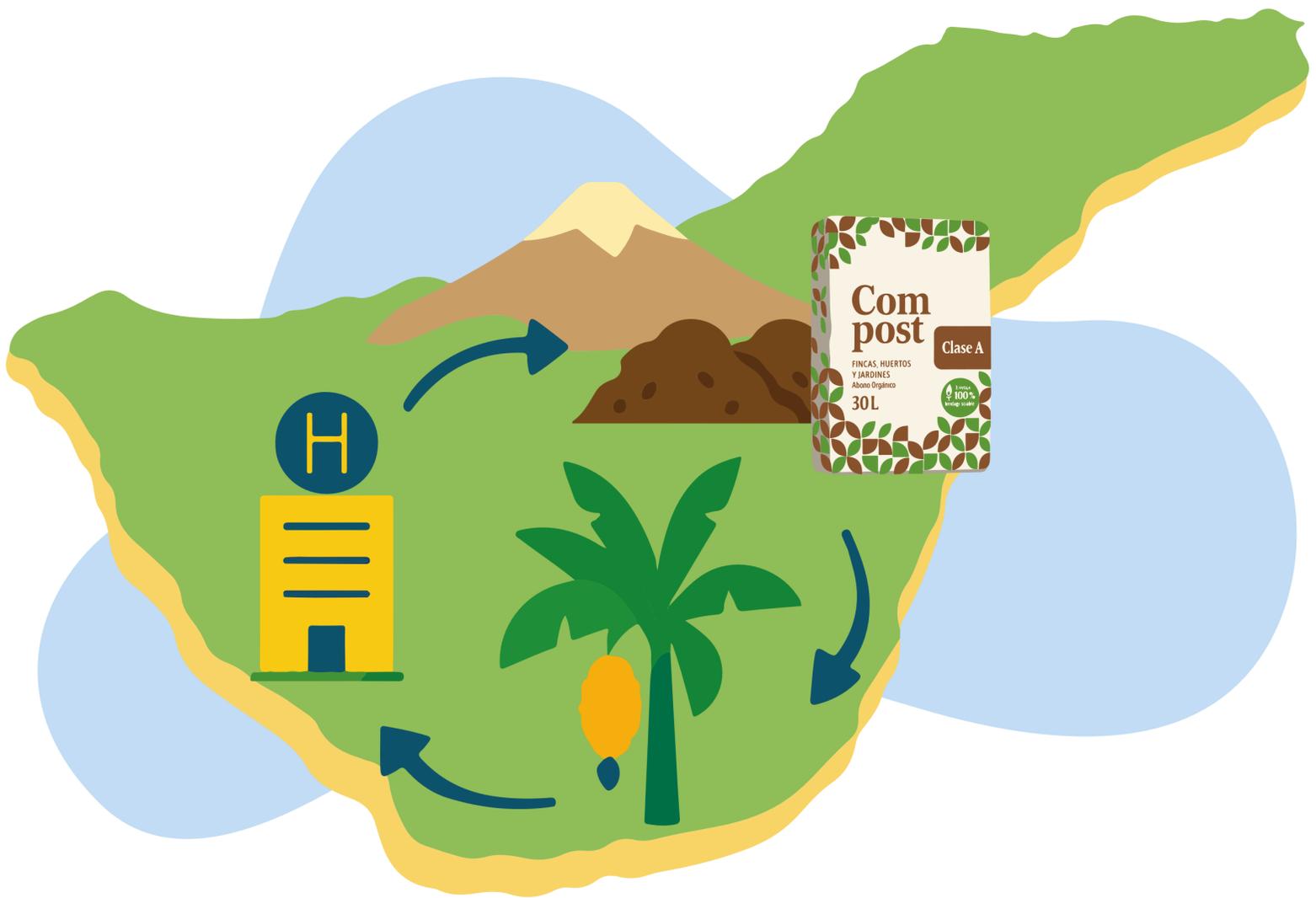


## Farmlands: keeping our food healthy

The compost returns to farmland to enrich the soil for locally grown fruits and vegetables. Farmers take care of each plant to get fresh nutrient-rich food. This cycle enables hotels to offer healthy, locally sourced products.



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## Zero-mile food: everything stays at home

The CTC model emphasizes proximity, leading to less transport, lower emissions, and greater local value. Hotels purchase compost-grown products, reducing their carbon footprints and supporting local producers. Each dish reflects collaboration, sustainability, and commitment to the environment.





## The hotel: straight to the table

Hotels include local fruits and vegetables in their menus, adding fresh, seasonal produce to their available options. A shorter supply chain improves quality and reduces environmental impact. Each dish results from collaboration among hotels, farmers and the composting centre.





# Take care of the land. Take care of ourselves.

Get to know the project



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