

Press Release – Múrcia, January 21st 2004

Sonae Imobiliária's New Shopping and Leisure Centre in the area of Alicante

## **'Dos Mares' opens on March 31st**

Shopping and Leisure Centre 'Dos Mares', held by Sonae Imobiliária (65%) and the Eroski Group (35%), located between the cities of Alicante and Cartagena, opens to the public next March 31st.

Representing an investment of €36,5 million, the new Centre integrates a wide commercial offer, with a total of 86 shops, among which are an Eroski hypermarket, 10 last generation Neocine cinemas with 1400 seats, a large do-it-yourself surface from the Cadena Master group, and Dos Mares Bowling.

Along with this set of anchor shops, the centre will have more than 66 shops from various activity sectors, besides 15 restaurants and bars. The total Gross Lettable Area reaches 24.257 m<sup>2</sup> and the parking lot will have 1120 parking spaces.

Dos Mares' has 64 thousand people in a catchment area of less than 10 minutes by car, and 73 thousand in a catchment area of less than 20 minutes by car. There are about 5 million visits per year scheduled.

It's also worth highlighting the creation of 850 direct jobs with the opening of the new Centre.

### **Recreating the Mediterranean Spirit**

An international and multi-disciplinary team of architects, designers, interior designers and lighting professionals were involved in the development of the architectural project. The Centre was designed to fit in its urban and landscape surroundings, recreating the Mediterranean spirit through the use of colours, materials and natural lighting.

Like all other Sonae Imobiliária Centres, the Dos Mares has an Environmental Management System, developed together with PriceWaterhouseCoopers. Its purpose is to regulate environmental practices in areas such as energy saving, transportation, water treatment, contamination, resource harnessing, selection and use of materials, ecology and health.

In this scope, the Dos Mares will have a fully computerized system called BMS – Building Management System, which will control energy saving, with a pre-treatment of residues system with different containers for fat and hydrocarbons, timer systems on all public taps and the fitting of filters in every kitchen exhaust system in the restaurants.