



PECNE TE

ENCHANTING FLAVOURS OF ARGENTINA



ABOUT US

MOTHER EARTH AT THE HEART OF OUR ORIGINS

Pecne Te, two mysterious sounding words that evoke distant lands. Pecne Te symbolises “**Mother Earth**” in the Allentiac language of the Huarpes Indians who once populated and cultivated the Mendoza region at the foot of the Andes in Argentina.

Our estate thus pays tribute to this ancient indigenous people, but also to our mother earth, which takes care of us every day.

ARGENTINA



Soil

Its alluvial plains expose sober sediments deposited by the rivers. According to the taxonomic classification of soils, it belongs to Torrifuventes and Torripsmentes. Typical characterised by poorly developed soils and mainly **sandy loam**.



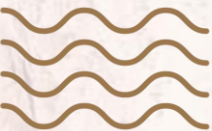
TEMPERATURE & PRECIPITATION

The temperature varies from **40°C** in summer to **-10°C** in winter. Annual precipitation is **220 mm**, mainly distributed between the months of November and March. The prevailing wind is from the south.



Climate

The climate is considered **dry arid** and **semi-arid**, according to the Köppen climate classification, which favours sustainable agriculture. The seasons are marked, generating a large annual thermal amplitude and a good daily thermal amplitude. Heliophane is high, with many sunny days.



HYDROGRAPHY

Area irrigated by the lower reaches of the **Tunuyán River**, supplementing the water demand on our fields with **groundwater** extracted by pumping at a depth of 240 metres.

OUR HISTORY

“The project” begins with a Swiss visionary who has had a passion for agriculture since childhood. In 2006, he acquires a virgin piece of land in the Alto Verde – San Martin region, renowned for its arboriculture, fruit growing and wines. The first parcels were planted with vines and walnuts.

In 2007, with the arrival of other Swiss investors, the land adjacent to the old property was acquired and the plantation was expanded.

In 2017, with a new capital injection, it was decided to take a new step. A cellar was acquired and equipped with state-of-the-art technology for the vinification of grapes.



2006

Establishment of Mendagro S.A., a company operating Pecne Te products. The venture commences with the acquisition of 40 hectares in the Alto Verde region.

2007

3.8 hectares of walnut trees and 4 hectares of vines (Sauvignon Blanc – Viognier) are planted. 75 additional hectares are acquired in the Alto Verde region.

2009

14 hectares of walnut trees are planted.

2010

6.6 hectares of vines (Malbec) are planted.

2011

8 hectares of vineyards (Aspirant B – Torrontés) are added

2012

The first tests were carried out with its own grapes in a nearby 3rd category winery, with very promising results

2017

Acquisition of our own winery in Alto Verde. The first Wine Expo is held with the 2014, 2015 and 2016 vintages

2018

A drying and processing plant for nuts and pistachios is built.

COMMITMENTS & VISION

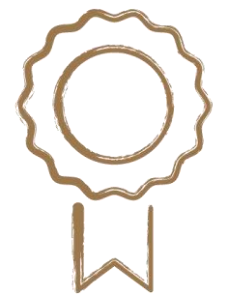
We strive for excellence in all production stages. Mother earth is providing us with all crucial element for life, we therefore take care of it by developing initiative to support the wellbeing of the environment. Finally, we encourage team work to provide you with high-end products as well as a five star service.



TEAM



RESPECT



EXCELLENCE

Grapes

Domains: Léonie and Santa Cecilia

Cultivated area: 23 hectares

Grape varieties planted: Bonarda, Syrah, Malbec,
Sauvignon Blanc, Viognier, Torrontés

Irrigation: Traditional and Drip

Pruning systems: Double Guyot and Pergola.



Walnuts

Domain: Léonie

Cultivated area: 18 hectares

Varieties planted: Chandler as the main variety with pollinators, Franquette and Cisco

Irrigation: Traditional and drip



Pistachios

Domain: Léonie

Cultivated area: 2.5 hectares

Planted variety: Kerman

Irrigation: Traditional and drip



OENOLOGY ADVISOR



PHILIPPE BOVET



Famous Swiss wine producer, winner of multiple national and international awards (e.g. Grand Gold Medal Worldwide Championship of Bruxelles).

TEAM



9 local full-time farmers, taking care of the plantations, Full-time œnologue, Director, Additional Swiss Wineproducing expert during the harvesting season, Supplemental temporary employees, depending on work load.

OUR WINE

T r a d i t i o n

BONARDA 2018

"Intense ruby red color. On the nose, there are aromas of red and black fruits, raspberries, blackberries, and blueberries. On the palate, it is rich, full-bodied with soft tannins, elegant, and fresh."

Variety: 100% Bonarda

Origin: Mendoza / San Martin

Planting year: 2007

Plot: 1.92 Hectares

Soil: Sandy loam

Climate: Dry, semi desert with high temperature variation

Altitude: 650 m

Pruning system: Double Guyot

Irrigation: Drip irrigation, surface irrigation

Yield: 1.3kg / m²

Number of bottles: 10'086

Alcohol: 14,4%

Harvest: 6th April, manual, picking crates of 10kg, grape selection in the vineyard

Aging: Stainless steel tanks

Winemaking: Hand selection of grapes, stems removal preceding the specific processing of each individual batch to extract the unique qualities of the variety to their fullest potential

Pairing: Sausage platter, soft cheese, grilled meat

Serving temperature: 16° to 18° C

Aging potential: 6 to 8 years (estimated)

Closure: Cork



Malbec 2019

"Dark violet color. The nose reminds of notes of black cherry, licorice, cocoa, and spice. The palate confirms the olfactory sensations of black cherry and spice. Rich and intense, structured with powerful tannins, it finishes on a superb length."

Variety: 100% Malbec

Origin: Mendoza / San Martin

Planting year: 2010

Plot: 6.63 hectares

Soil: Sandy loam

Climate: Dry, semi desert with high temperature variation

Altitude: 650 m

Pruning system: Double Guyot

Irrigation: Drip irrigation, surface irrigation

Yield: 0.3kg / m²

Number of bottles: 26'468

Alcohol: 14,2%

Harvest: 27th March, manual, picking crates of 10kg, grape selection in the vineyard

Aging: Stainless steel tanks

Winemaking: Hand selection of grapes, stems removal preceding the specific processing of each individual batch to extract the unique qualities of the variety to their fullest potential

Pairing: This Malbec will go wonderfully with red meat, duck fillet or game

Serving temperature: 16° to 18° C

Aging potential: 6 to 8 years (estimated)

Closure: Cork



Syrah 2019

“Intense purple violet color. On the nose, there are notes of black fruits and intense spices. On the palate it is silky, round, and balanced with notes of black fruits. Powerful and elegant wine at the same time, ending on pleasant tannins.”

Variety: 100% Syrah

Origin: Mendoza / San Martin

Planting year: 2008

Plot: 1.92 hectares

Soil: Sandy loam

Climate: Dry, semi desert with high temperature variation

Altitude: 650 m

Pruning system: Double Guyot

Irrigation: Drip irrigation, surface irrigation

Yield: 0.34 kg / m²

Number of bottles: 7'000

Alcohol: 14,4%

Harvest: 14th March, manual, picking crates of 10kg, grape selection in the vineyard

Aging: Stainless steel tanks

Winemaking: Hand selection of grapes, stems removal preceding the specific processing of each individual batch to extract the unique qualities of the variety to their fullest potential

Pairing: Spicy food, grilled meat, pizza

Serving temperature: 16° to 18° C

Aging potential: 6 to 8 years (estimated)

Closure: Cork



Torrontés 2019

“Beautiful gold hue. Subtle and complex aromas of lychee, peach, muscat, and blackcurrant flower. On the palate, one finds the fruity aromas from the nose. Balanced, supple, it enchants with a beautiful persistent finish.”

Variety: 100% Torrontés

Origin: Mendoza / San Martin

Planting year: 2011

Plot: 3.84 hectares

Soil: Sandy loam

Climate: Dry, semi desert with high temperature variation

Altitude: 650 m

Pruning system: Double Guyot, Pergola

Irrigation: Drip irrigation, surface irrigation

Yield: 0.41kg / m²

Number of bottles: 19'592

Alcohol: 14.0%

Harvest: 13th February, manual, picking crates of 10kg, grape selection in the vineyard

Aging: Stainless steel tanks

Winemaking: Hand selection of grapes, stems removal preceding the specific processing of each individual batch to extract the unique qualities of the variety to their fullest potential

Pairing: Seafood, oriental cuisine, meat empanadas, spicy dishes

Serving temperature: 11° to 13° C

Aging potential: 5 to 7 years (estimated)

Closure: Cork



Sauvignon Blanc 2019

“Clear yellow color. On the nose one finds complex fresh notes of white fruit, white peach as well as grapefruit and elderflower. The palate is delicate and smooth with a tender and light attack. This wine is built on elegance. Pleasant fruity finish. A slight bitterness gives it a nice freshness.”

Variety: 100% Sauvignon Blanc

Origin: Mendoza / San Martin

Planting year: 2008

Plot: 1.92 hectares

Soil: Sandy loam

Climate: Dry, semi desert with high temperature variation

Altitude: 650 m

Pruning system: Double Guyot

Irrigation: Drip irrigation, surface irrigation

Yield: 0.34 kg / m²

Number of bottles: 2'665

Alcohol: 13.6%

Harvest: 13th February, manual, picking crates of 10kg, grape selection in the vineyard

Aging: Stainless steel tanks

Winemaking: Hand selection of grapes, stems removal preceding the specific processing of each individual batch to extract the unique qualities of the variety to their fullest potential

Pairing: Seafood, oriental cuisine, meat empanadas, spicy dishes

Serving temperature: 11° to 13° C

Aging potential: 5 to 7 years (estimated)

Closure: Cork



BONARDA 2018

Grand Reserva

"Intense ruby red color. On the nose, there are aromas of red and black fruits, raspberries, blackberries, and blueberries. On the palate, it is rich, full-bodied with soft tannins, elegant, fresh, rounded up with a subtle smooth note from the oak barrel aging."

Variety: 100% Bonarda

Origin: Mendoza / San Martin

Planting year: 2007

Plot: 1.92 Hectares

Soil: Sandy loam

Climate: Dry, semi desert with high temperature variation

Altitude: 650 m

Pruning system: Double Guyot

Irrigation: Drip irrigation, surface irrigation

Yield: 1.3kg / m²

Number of bottles: 1'380

Alcohol: 14,7%

Harvest: 6th April, manual, picking crates of 10kg, grape selection in the vineyard

Aging: 24 months in French oak barrels of first use

Winemaking: Hand selection of grapes, stems removal preceding the specific processing of each individual batch to extract the unique qualities of the variety to their fullest potential

Pairing: Sausage platter, soft cheese, grilled meat

Serving temperature: 16° to 18° C

Aging potential: 6 to 8 years (estimated)

Closure: Cork



Malbec 2018

Grand Reserva

"Dark violet color. The nose reminds of notes of black cherry, licorice, cocoa, and spice. The palate confirms the olfactory sensations of black cherry and spice. Structured with powerful tannins, it pleases with a wonderfully long finish accompanied by classy oak wood notes."

Variety: 100% Malbec

Origin: Mendoza / San Martin

Planting year: 2010

Plot: 6.63 Hectares

Soil: Sandy loam

Climate: Dry, semi desert with high temperature variation

Altitude: 650 m

Pruning system: Double Guyot

Irrigation: Drip irrigation, surface irrigation

Yield: 0.3kg / m²

Number of bottles: 3'600

Alcohol: 14,7%

Harvest: 27th March, manual, picking crates of 10kg, grape selection in the vineyard

Aging: 24 months in French oak barrels of first use

Winemaking: Hand selection of grapes, stems removal preceding the specific processing of each individual batch to extract the unique qualities of the variety to their fullest potential

Pairing: Red meat, duck fillet or game. Mushrooms. Black chocolate

Serving temperature: 16° to 18° C

Aging potential: 6 to 8 years (estimated)

Closure: Cork



Torrontés 2018

Grand Reserva

“Beautiful gold hue. Subtle and complex aromas of lychee, muscat, and blackcurrant flower. On the palate, one finds the fruity aromas from the nose. Balanced, supple, it enchants with a beautiful persistent finish and the gallant fine note of vanilla from the oak.”

Variety: 100% Torrontés

Origin: Mendoza / San Martin

Planting year: 2011

Plot: 3.84 Hectares

Soil: Sandy loam

Climate: Dry, semi desert with high temperature variation

Altitude: 650 m

Pruning system: Double Guyot, Pergola

Irrigation: Drip irrigation, surface irrigation

Yield: 0.41kg / m²

Number of bottles: 1'200

Alcohol: 14.0%

Harvest: 13th February, manual, picking crates of 10kg, grape selection in the vineyard

Aging: 12 months in French oak barrels of first use

Winemaking: Hand selection of grapes, stems removal preceding the specific processing of each individual batch to extract the unique qualities of the variety to their fullest potential

Pairing: Seafood, oriental cuisine, meat empanadas, spicy dishes

Serving temperature: 11° to 13° C

Aging potential: 5 to 7 years (estimated)

Closure: Cork



OUR OLIVE OIL

T r a d i t i o n

Virgin Extra Olive Oil

Variety: Blend of Arauco / Arbequina / Frantoio.

Appearance: Intense greenish yellow color.

Extraction: Continuous centrifugal extraction system.

Total Acidity: Less than 0.5%.

Tasting Notes: Fruity aroma of green olives, with a strong presence of apple and banana and sweet memories. In the mouth, it is a light oil, sweet and with a predominance of green notes of freshly cut grass, spicy and bitter with a marked presence but at the same time delicate on the palate.

Presentation: 500ml.

Arauco is a variety that only exists in Argentina, where the oldest olive tree in the country can be found in Aimogasta de la Rioja, Arauco department and is about 430 years old. It has very important and imposing organoleptic characteristics such as bitterness and spiciness, and Arauco is known as "the Malbec of olives".



Virgin Extra Olive Oil

P r e m i u m

Variety: Arauco

Appearance: Intense greenish yellow color.

Extraction: Continuous centrifugal extraction system.

Total Acidity: Less than 0.5%.

Tasting notes: Intensely fruity with very emphasized vegetable and mineral aromas. Markedly spicy and bitter.

Presentation: 500ml.

Arauco is a variety that only exists in Argentina, where the oldest olive tree in the country can be found in Aimogasta de la Rioja, Arauco department and is about 430 years old. It has very important and imposing organoleptic characteristics such as bitterness and spiciness, and Arauco is known as "the Malbec of olives".



Additional information

Pecne Te products are currently sold in Switzerland via our online shop as well as in various local wineshops across Argentina. Pecne Te wines are also exported to Chile. The volume sold in the respective countries are subject to change.

High Quality Production Capacity : 150'000 bottles

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