

Wine Explorer's
Club


BONNER
PRIVATE WINE PARTNERSHIP

Argentina
2026

Your 2026 *Argentina* Collection

Extreme *Origins*

Altitude, purity, and
untamed character.

A Rhône Soul in *Salta*

GSM harmony shaped at
2,600 meters.

Front Cover: Bodega Tacuil
Back Cover: Agustín Lanús

An Adventure in Every Bottle

Searching the world for astonishing
wines from little-known winemakers

Our Online Store is Open!

Don't Run Out Of Wine! Certain bottles are available for purchase at our online shop. Log into your profile on www.bonnerprivatewines.com to see what's in the cellar. You can also always give us a call at 844.733.5249.



Paco Puca & Familia - HONOREM Blend de Historias
2022

The Weekly
Partnership Digest

Welcome to the 2026 Argentina Collection

In 2019, this club was an idea and a few pallets of wine.

We were testing trust. Testing logistics. Testing whether relationships built in Argentina could travel well and land honestly at your table.

Seven years later, we are no longer experimenting. We are building with intention.

Argentina is not a theme for us. It is the foundation. It is where our longest conversations have happened. Where harvests have been difficult and triumphant. Where trust has been earned across vintages.

The 2026 Argentina Collection reflects that maturity.

Two wines in this lineup have appeared before. Atypico and RD return in new vintages, shaped by different seasons, slightly different blends, but carrying the same essence. That continuity matters. It shows evolution, not repetition.

The rest of the collection brings together producers who have been essential to this club's identity. Not because they are fashionable. Because they are consistent.

In the north, patience defines everything. One grower waits years before releasing his wines, refusing to let the market dictate the calendar. This year you are opening a 2018 that has had the time to evolve and settle, demonstrating that the Calchaquí Valley is not only about intensity. It is about longevity.

Others work with the same conviction. As little intervention as possible. That is how you get clean wines. The vineyard does the heavy lifting. The cellar stays quiet.

In our effort to show contrast while maintaining quality, we have added a Mendoza voice to this collection. The north carries structure and tension. Mendoza brings a different cadence and climate. Together, they tell a fuller story of Argentina.

Behind these bottles are friendships and long conversations.

Projects that began with shared risk. Wines that continued forward despite personal loss. Producers who stayed committed to their land instead of chasing easier paths. These are not transactional relationships. They are ongoing collaborations.

If 2019 was the beginning, 2026 feels like the point where something settles into itself.

We are no longer proving that this club can exist. We are demonstrating that it can mature. That it can return to its roots without standing still.

Argentina remains our backbone. And this collection is a reminder that when you build slowly, with the right people, time becomes an ally.

Thank you for being part of that growth.

— **Diego Samper,**
The Wine Explorer



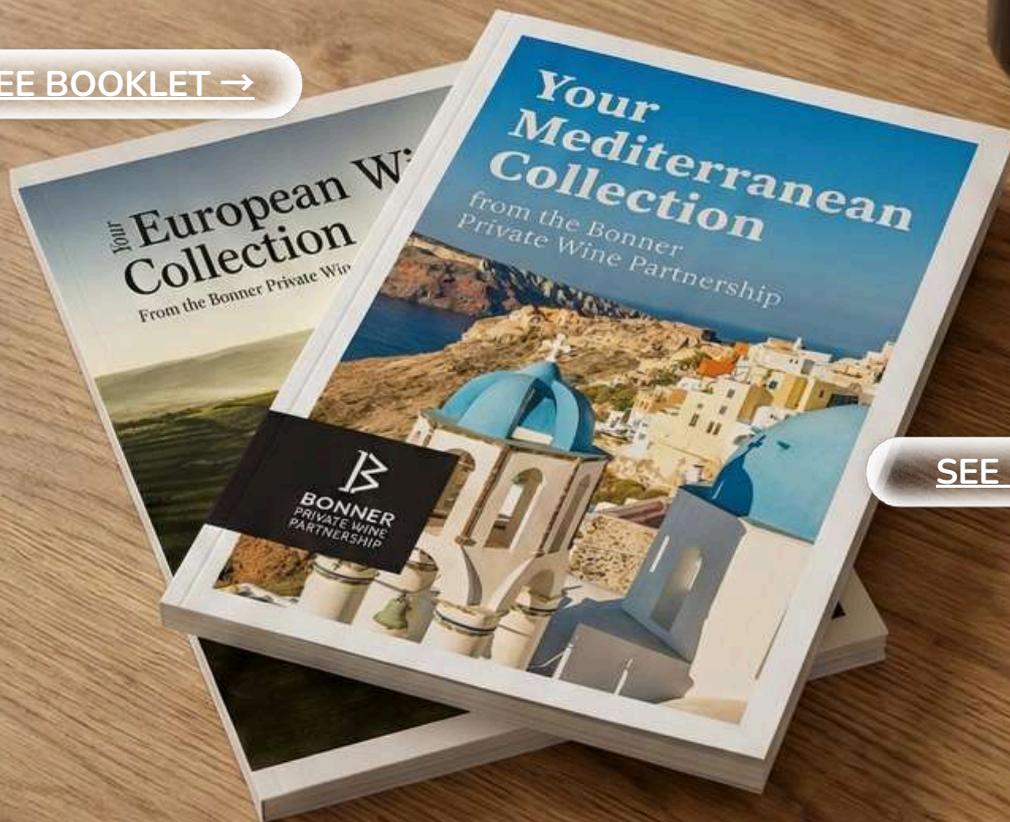
Inside This Collection

- A Letter from Diego
- Bonner Archives
- Why We Haven't Opened the Ranch
- Meet the Winemakers
- The Cellar
- Argentina Uncorked (Winery Map)
- What's in your shipment?
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- Gift a Journey

Inside the Bonner Archives

Explore previous editions and exclusive wine stories anytime.

[SEE BOOKLET →](#)



[SEE BOOKLET →](#)

“Join my weekly letter and come along for the next glass!”
Diego Samper, Wine Explorer

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Thibaut Delmotte - Assemblage GSM 2024



Why We Haven't Opened the Ranch

You've heard of our wine. You've heard of our ranch.

Neither began as a "project."

Tacana began with a few bottles. We brought them for friends and family. They tasted. They smiled. Then they said, "Bring more." Then they said, "Get me more." That's how these things start. Not with ambition. With demand.

Now the same thing is happening with the ranch.

We invited a few people we trust. Family. Close friends. The kind who can handle cold water in the morning and a light switch that works when it feels like it. The kind who understand that the north is not a resort. It is the north.

They came anyway.

They rode horses. They ate Argentine steaks cooked over fire. They drank Tacana malbec under a sky full of stars that does not exist in modern life.

And they sat in the little casita beside the vineyard, the one my dad, my siblings, and I built by hand. Not because we had to. Because we wanted to. It's where we like to have picnics, long lunches, and conversations. It's simple. It's real. It's ours. Then, when the sun gets serious, you can do a siesta in the orchard.

Then they asked the question everyone asks.

“Why aren’t you opening this?”

Because it’s hard.

Everything is harder in the north. Construction is harder. Finding people to work is harder. Getting materials is harder. If you forget one piece, you can lose a week. A fire nearly took the house. A roof still needs finishing. Progress comes slowly, and it never comes in a straight line.

Still, we keep moving.

My sister Mariah and my brother-in-law Adrián have done the heavy lifting, pushing the place forward one problem at a time. Hot water is now in every bathroom. Satellite internet works. Solar batteries carry us through the night.

It’s still a little behind. It probably always will be.

But we think it might be ready.

If we open it, we’ll do it the same way we did with the wine. We’ll start with the people who already understand what we’re about. Partnership members first. You know what’s here. You know what matters.

So the question is not whether the ranch meets expectations.

The question is whether you do.

Are you ready?

A handwritten signature in black ink, appearing to read 'Will Bonner', with a stylized flourish at the end.

Will Bonner

Founder, Bonner Private Wine Partnership

P.S. If you’re interested, let us know [here](#). Tell us whether you’d prefer a small group trip or whether you want to book it for your own family. We’re open to ideas, especially from the adventurous and the curious.

Winemakers in This Edition



Agustín Lanús

Atypico 2019



Paco Puca

HONOREM Blend
de Historias 2022



Yeye Dávalos

Seclantás Adentro
2018

Tacuil RD 2024



Germán Masera

Oír ese Río.
Co Fermentación
2020



Thibaut Delmotte

Assemblage GSM
2024

BEST SELLER OF
THE QUARTER

Looking for a Dinner Wine They'll Talk About?

FEATURED WINE IN THIS EDITION: Amar y Vivir. Finca el Monte 2020

Crafted at 6,800 feet in Argentina's Calchaquí Valley, Amar y Vivir is the personal expression of winemaker Matías Etchart, rooted in a family legacy dating back to 1850. Aged in 500-liter oak barrels, it reveals refined notes of black fruit, wet earth, tobacco, licorice, and pepper, with beautifully restrained oak.

ORDER HERE →



Recommended Pairing

Grilled meats, aged cheeses, roasted vegetables, or slow-cooked dishes with earthy depth.

- Cellar Life: 1–8 Years
- Decant: 40 Minutes

EXCLUSIVE
FOR OUR
MEMBERS

The *Cellar*

Every collection leaves behind a few bottles — wines we believed in enough to hold back.

We buy extra each season, knowing that time in the bottle will make them even better. These are the wines resting in our cellar now, waiting for those who appreciate patience as much as we do.

Available exclusively to members. Limited quantities. First come, first served.





THE EVOLUTION OF TRADITION

MXI 2021 - BODEGAS TINTO PESQUERA

TRY THIS WINE →

A modern expression of Ribera del Duero Tempranillo, MXI bridges generations at nearly 900 meters above sea level, revealing vibrant blackberry fruit, floral elegance, and refined spice – fresh yet structured, with a long, polished finish.

900 FEET ELEVATION

D.O. RIBERA DEL DUERO

100% TEMPRANILLO

CELLAR NOW - 5 YEARS



ALTITUDE & CHARACTER

SORRASCA 2019 - DOMINIO DE CASALTA

TRY THIS WINE →

From a single limestone hectare above 1,000 meters, Sorrasca is a bold yet precise Petit Verdot, revealing black plum, wild herbs, and graphite with vibrant acidity and depth.

1,000 METERS ELEVATION

D.O. ALMANSA

100% PETIT VERDOT

CELLAR 10-12 YEARS



PURITY & PATIENCE

LAS TINADAS CENCIBEL 2022 - BODEGAS VERUM

TRY THIS WINE →

Grown at 720 meters from 70-year-old bush vines, this organic Cencibel is aged in clay amphorae rather than oak, revealing pure cherry fruit, fresh herbs, and silky tannins – delicate yet quietly powerful.

720 METERS ELEVATION

IGP CASTILLA

100% CENCIBEL

CELLAR NOW - 5 YEARS



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ARGENTINA

Uncorked



WHERE YOUR WINES COME FROM

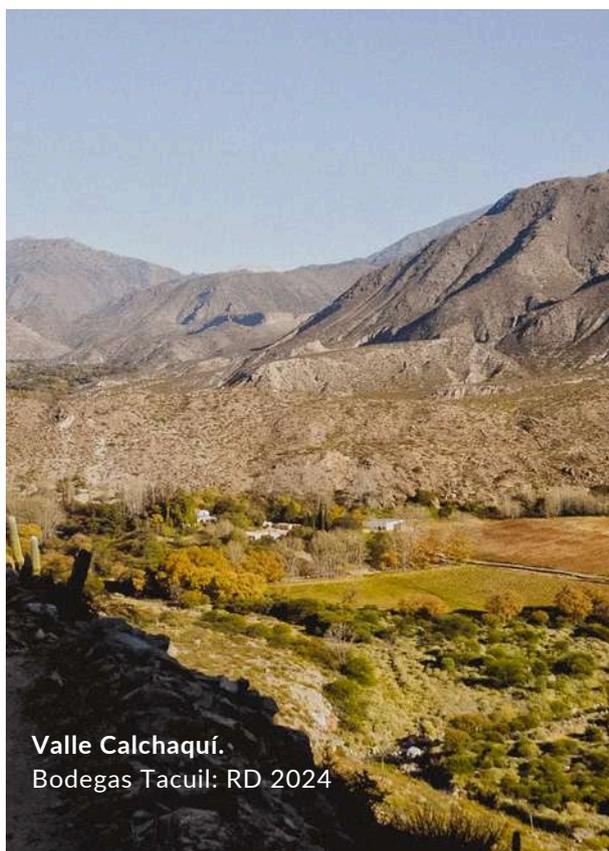
- 1 Bodega Tacuil:**
Your Wines: Seclantás
Adentro 2018,
Tacuil RD 2024.
Salta Province
- 2 Your Wine:** Oír ese Río.
Co Fermentación 2020
Mendoza Province
- 3 Thibaut Delmotte**
Your wine: Assemblage GSM 2024
Salta Province
- 4 Paco Puca & Familia**
Your wine: HONOREM Blend
de Historias 2022.
Valle Calchaqui
- 5 Agustín Lanús Wines**
Your wine: Atpic0 2019
Valle Calchaqui

Argentina

2026 Collection



Río Alto Agrelo, Mendoza
Oír Ese Río, Co Fermentación 2020



Valle Calchaquí.
Bodegas Tacuil: RD 2024



Salta
Thibaut Delmotte: Assemblage GSM 2024



Agustín Lanús Wines - Atypico 2019

A Quick Note on Wine Tasting

On the next few pages, we've included tasting notes. Here's a quick tip on how to approach them.

What makes a “wine expert” is not just depth of knowledge — which anyone can achieve — but sensitivity to taste and smell. A great wine expert will find a hundred little aromas that most ordinary noses will never be able to detect.

Now. If you don't pick up on the same flavors, does that mean you're doing it wrong?

No. Tasting is subjective. Pronounced flavors on my palate may present themselves as secondary or tertiary notes for you. Remember, wines are always evolving in the bottle. That hint of cherry from a few months ago might present itself differently now. So, if you detect a flavor or aroma you don't see on the tasting sheet, add it. See what your friends say. Better yet, if you have a tasting that differs markedly from what's written here, send us your notes. We'd love to compare them!

Email us at feedback@bonnerprivatewines.com.

Your 2026 Argentina Collection

What's in your shipment?

- ❶ Oír ese Río. Co Fermentación 2020
- ❷ Paco Puca & Familia. HONOREM Blend de Historias 2022
- ❸ Bodega Dávalos. Seclantás Adentro Malbec 2018
- ❹ Bodega Tacuil. RD 2024
- ❺ Agustín Lanús Wines. Atypico 2019
- ❻ Thibaut Delmotte. Assemblage GSM 2024

Enjoy!



Seclantás Adentro,
Malbec 2018

Seclantás, Calchaquí Valley,
Salta, Argentina

~5,200 feet





Seclantás Adentro, *Malbec 2018*

Location: Seclantás, Calchaquí Valley, Salta, Argentina

Elevation: ~5,200 feet

Winemaker: Raúl Dávalos

Vineyard Owner: Ovidio

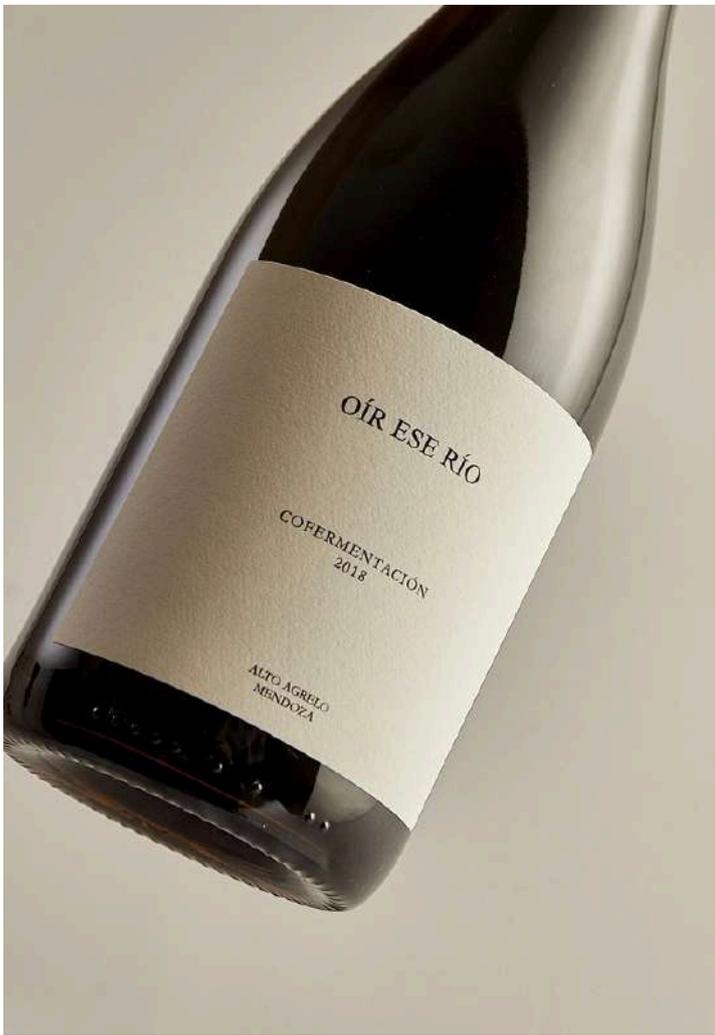
Seclantás Adentro is produced in collaboration with Raúl Dávalos of Tacuil from a small vineyard in Seclantás acquired by Ovidio roughly 20 years ago. Compared to the higher, more austere sites near Tacuil, Seclantás sits lower in the valley, where warmer temperatures and sandy, alluvial soils yield a slightly broader, more generous expression of malbec.

Ovidio farms with rigor and patience. His philosophy is simple: the work happens in the vineyard. As little intervention as possible. The vineyard does the heavy lifting. The cellar stays quiet.

The wine is fermented with native yeasts and sees no oak aging. This absence of wood allows the structure of the site to speak clearly. When first bottled, the 2018 showed vibrant red fruit, firm tannins, and pronounced tension. With eight years of bottle age, the profile has shifted. The fruit has deepened into darker blackberry and dried plum, accompanied by subtle mountain herbs and savory spice. The tannins have softened and integrated, while the acidity remains precise, giving lift and length to the finish.

This bottling demonstrates that the northern Calchaquí Valley is capable not only of intensity, but of longevity.

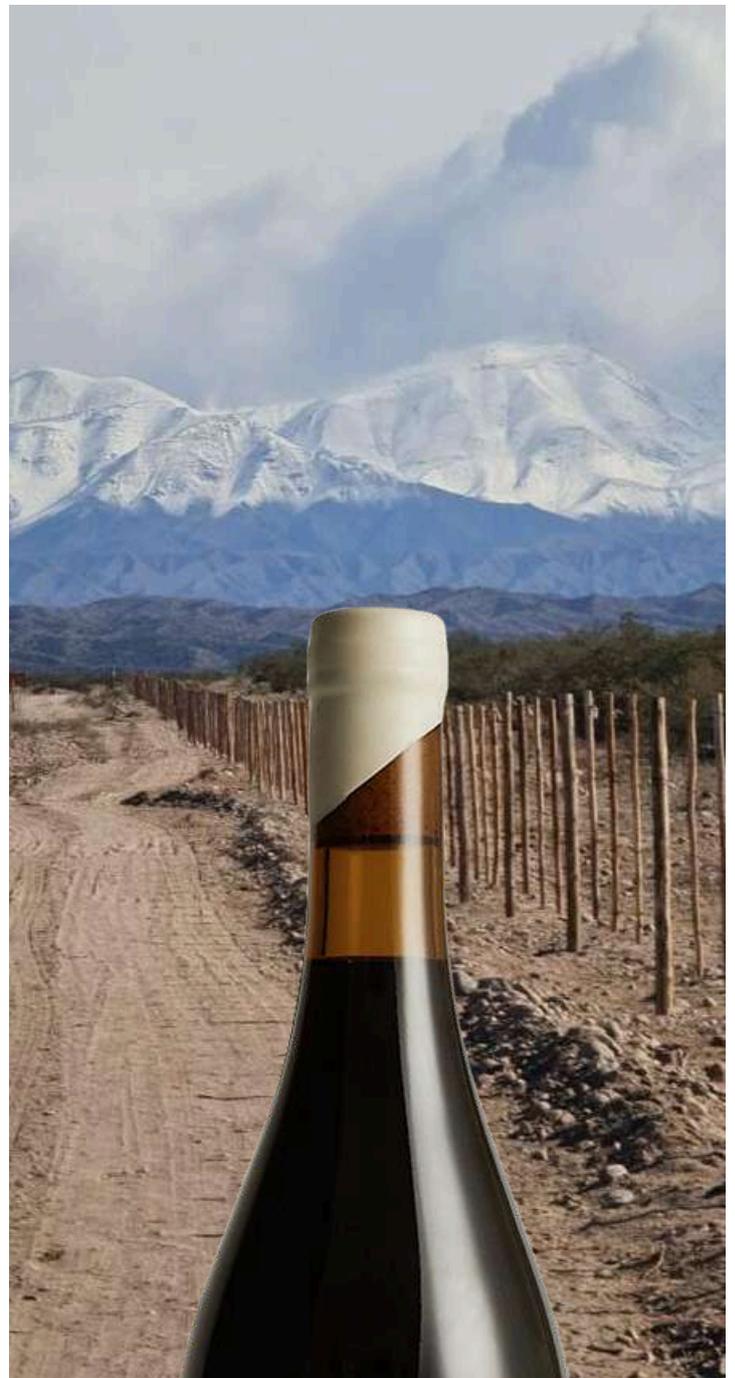
Drink now through 2028.



Oír ese Río,
Co Fermentación 2020

Alto Agrelo, Luján de Cuyo,
Mendoza, Argentina

~3,600 feet





Oír Ese Río, *Co Fermentación 2020*

Location: Alto Agrelo, Luján de Cuyo, Mendoza, Argentina

Elevation: ~3,600 feet

Winemaker: Germán Masera

Founder: Marcial Sánchez Elía

Oír Ese Río is the personal project of Marcial Sánchez Elía, developed alongside winemaker Germán Masera in Alto Agrelo, one of Mendoza's most respected subregions. The vineyard sits on stony, alluvial soils with natural drainage and steady sun exposure, conditions that favor structure over excess.

Marcial came to winemaking after years immersed in wine culture. Tasting broadly. Watching trends rise and fade. When he decided to bottle his own interpretation, he leaned toward balance rather than volume.

This cofermentation of Malbec and Cabernet Franc reflects that choice. Fermented with native yeasts and handled with restraint, the wine is aged in neutral French oak to preserve freshness and textural clarity.

Cabernet Franc provides lift and aromatic precision. Red fruit, subtle herbal notes, and a fine, linear structure. Malbec brings depth through the mid-palate, rounding the edges without softening the spine.

Compared to the northern wines in this collection, Alto Agrelo speaks in a different register. Broader fruit. Smoother contours. A slightly warmer cadence. The contrast sharpens both perspectives.

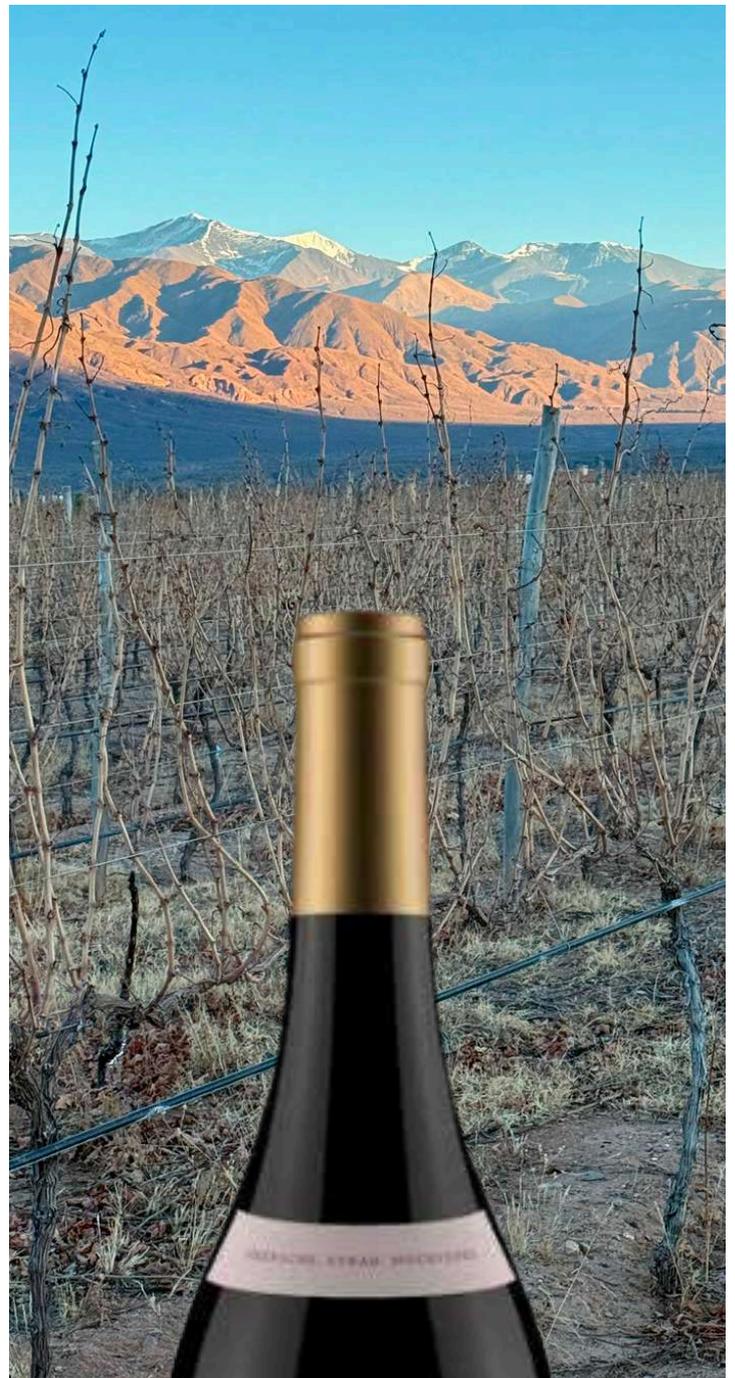
Drink: 2026–2030



Thibaut Delmotte,
Assemblage GSM 2024

Payogasta, Calchaquí Valley,
Salta, Argentina

~8,500 feet





Thibaut Delmotte, *Assemblage GSM 2024*

Location: Payogasta, Calchaquí Valley, Salta, Argentina

Elevation: ~8,500 feet

Winemaker: Thibaut Delmotte

Born in Burgundy and now firmly anchored in the Calchaquí Valley, Thibaut Delmotte continues his work at Colomé while quietly building his own project in Payogasta. The north has a way of pulling people in. Some leave. Some plant vines.

Thibaut chose to plant.

His parcel sits high above the valley floor, where wind, sun, and poor soils demand precision. Instead of leaning into power, he leans into composition. Grenache, Syrah, and Mourvèdre are fermented separately with native yeasts, then aged for roughly 12 months in seasoned French oak. The goal is not impact. It is harmony.

Grenache brings brightness and red fruit. Syrah grounds the wine with darker tones and a subtle savory edge. Mourvèdre tightens the frame with spice and structure. The oak stays in the background, supporting without imposing.

Despite the elevation, this wine does not shout. It moves. The tannins are fine-grained. The texture is polished without being soft. There is lift in the finish, a reminder that even at 8,500 feet, restraint can define the style.

This is the north interpreted through a French lens, but it belongs entirely to Argentina. Drink: 2026–2031

Subscribe to Our YouTube Channel!

Step inside the world of Bonner Private Wines. Watch tastings with Julien Miquel, explore new collections, discover wine stories, travel, and tips – all straight from our experts' glasses to yours.



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Paco Puca & Familia
HONOREM Blend de
Historias 2022

Calchaquí Valleys (Cafayate,
Molinos & Los Zazos),
Argentina

~5,085–8,694 feet





Paco Puca & Familia, *HONOREM Blend de Historias 2022*

Location: Calchaquí Valleys (Cafayate, Molinos & Los Zazos), Argentina

Elevation: ~5,085–8,694 feet

Winemaker: Francisco “Paco” Puga

Varietal: Malbec, Cabernet Franc, Cabernet Sauvignon, Merlot, Tannat

Honorem is Paco Puga’s most personal blend. A wine assembled from multiple high-altitude sites across the Calchaquí Valleys, drawing fruit from Cafayate, Molinos, and Los Zazos. Different parcels. Different exposures. One composed voice.

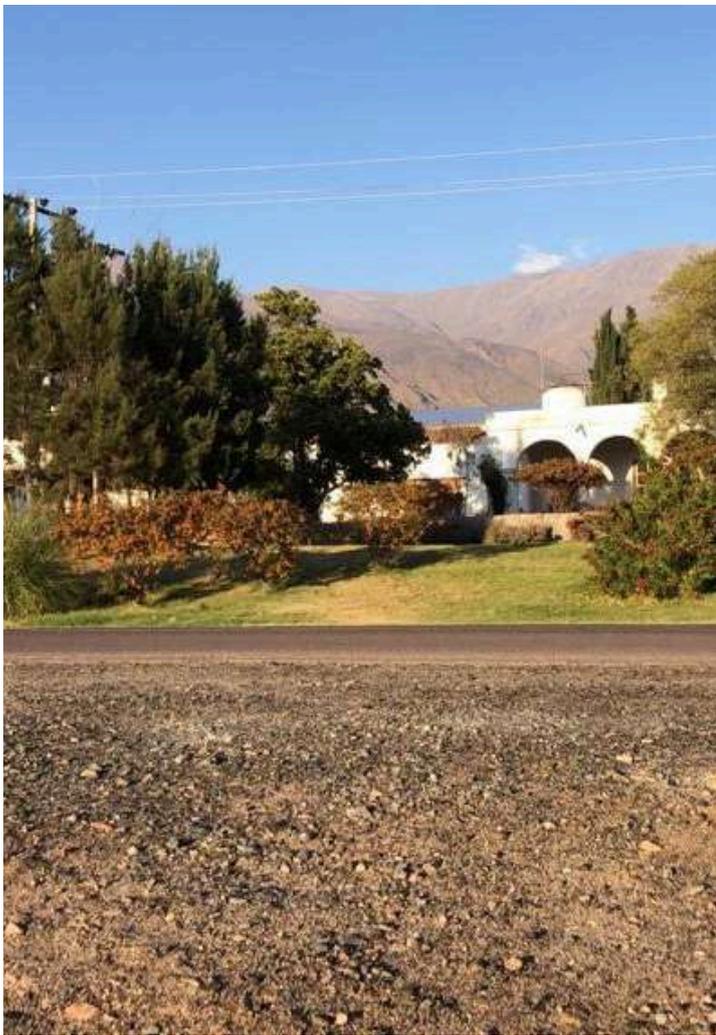
Built around Malbec and Cabernet Franc, with Cabernet Sauvignon, Merlot, and Tannat completing the structure, the blend is layered without feeling crowded. Each variety is fermented separately, then aged in French oak for approximately 18 months. The first year allows the components to develop independently. The final months in barrel bring cohesion and balance.

The result is not about weight. It is about integration.

Dark red and black fruit lead on the nose, followed by subtle herbal tones and a touch of mountain spice. On the palate, the wine is structured but controlled. The tannins are firm yet polished, the acidity steady, carrying the wine through a long, deliberate finish.

Honorem does not rush to impress. It settles into itself. A wine built with patience, meant to age, and designed to sit confidently at the center of a table.

Drink: 2026–2033



Agustín Lanús
Atypico 2019

Tolombón, Calchaquí Valley,
Salta, Argentina

~6,070 feet





Agustín Lanús, *Atypico* 2019

Location: Tolombón, Calchaquí Valley, Salta, Argentina

Elevation: ~6,070 feet

Winemaker: Agustín Lanús

Varietal: Malbec & Cabernet Sauvignon

Atypico began as a shared project between three friends. One contributed the vineyard. One brought the barrels. Agustín brought the winemaking. It was built less as a brand and more as a collaboration.

The vineyard lies in Tolombón, along Ruta 40, where sandy and stony soils reflect heat and allow steady ripening despite the elevation. The blend of Malbec and Cabernet Sauvignon follows a northern logic: fruit depth anchored by structure.

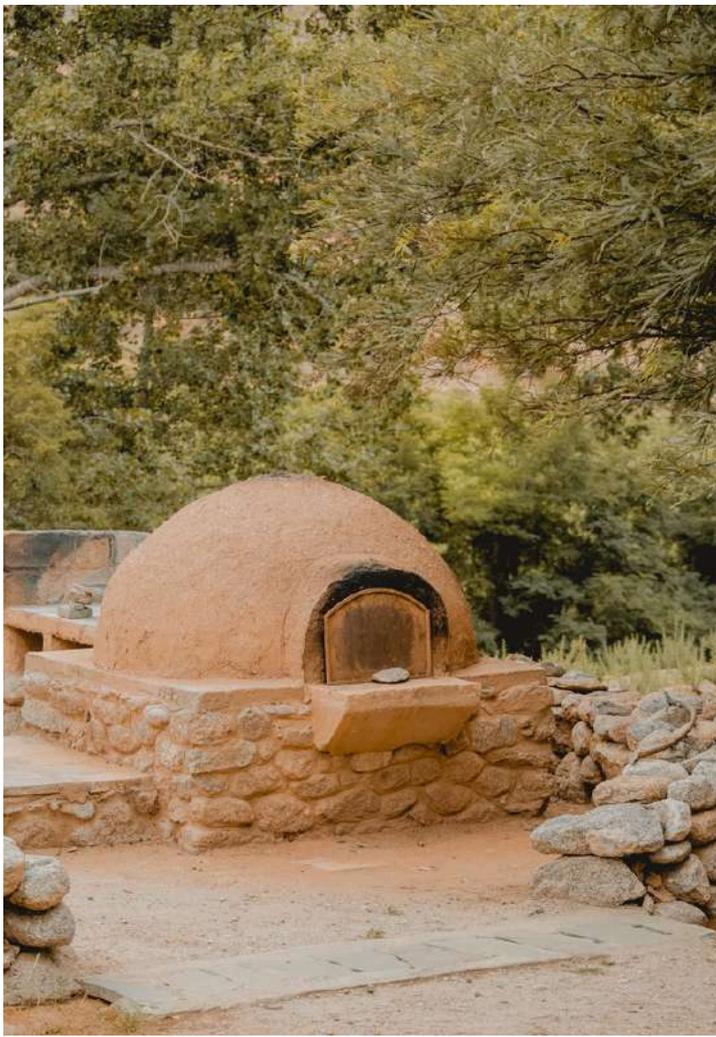
Fermentation is handled with restraint, and the wine sees aging in French oak to support the frame without overpowering it. The goal is clarity, not excess.

On the nose, dark fruit leads with subtle herbal and savory notes. The palate is fresh and focused, with firm but well-shaped tannins that give length without heaviness.

The project endured after personal loss. It continues in smaller volumes, carried forward by those who remain committed to it. The wine reflects that same steadiness. Direct. Honest. Intentional.

Atypico appeared in the club before in a previous vintage. This 2019 carries the same spirit, shaped by a different season.

Drink: 2026–2032



Bodega Tacuil

RD 2024

Molinos, Calchaquí Valley,
Salta, Argentina

~8,660 feet





Bodega Tacuil, *RD* 2024

Location: Molinos, Calchaquí Valley, Salta, Argentina

Elevation: ~8,660 feet

Winemaker: Raúl Dávalos

Varietal: Malbec (~80%) & Cabernet Sauvignon (~20%)

Deep in Molinos, nearly 8,660 feet above sea level, Tacuil sits in a part of the Calchaquí Valley that does not soften itself for anyone. The air is thin. The sun is unforgiving. The soils are stony and poor. Vines here survive before they thrive.

The Dávalos family has worked this land for generations. Tacuil is not a recent project, and it is not built around trends. Raúl Dávalos continues the same approach his family has followed: farm carefully, intervene only when necessary, and bottle what the vineyard gives.

RD is a blend of approximately 80% Malbec and 20% Cabernet Sauvignon. The grapes are farmed organically. Fermentation is spontaneous with native yeasts. The wine sees no oak aging and is bottled with minimal manipulation. Nothing is added to round it out. Nothing is done to make it easier.

What you find in the glass is direct. Dark mountain fruit, wild herbs, a faint mineral tension that feels tied to the altitude itself. The structure is firm, but not severe. The tannins hold the wine upright. The acidity keeps it moving. It does not broaden. It stays focused.

There is a clarity here that defines the north at its best. No makeup. No smoothing of edges. Just fruit shaped by altitude and time.

RD has appeared in this club before. It returns in a new vintage, familiar but never identical. That is the point. Continuity without repetition.

If this collection began with patience and aging in Seclantás, it closes here — at altitude, with structure, with restraint.

A wine that does not bend.

Drink: 2026–2032

In Our Members' Glasses

EXCLUSIVE STORIES
FROM OUR TEAM
AND MEMBERS



Diego, from Paris checked in from Wine Paris this week where he ran into a few familiar bottles... I went to a tasting of Malbec, most of them from Cahors, and then 4 from Argentina that they had invited... and there was Agustín Lanús representing Ilogico While the Sunal Ilogico 2020 is still in the works...

TRY THIS WINE →



Another cold night. Another Italian Wine for Matt. He had the **Specogna Cabernet Franc from Friuli Colli Orientali**—an organic, patiently aged red that layers wild red berries, herbs, and gentle spice over a firm, polished structure. It's soulful and restrained, with Alpine freshness and subtle oak giving depth without ever stealing the spotlight.

TRY THIS WINE →

Gift a Journey

THROUGH THE WORLD'S GREAT VINEYARDS

Some gifts go beyond the moment. From hidden valleys in Argentina to historic estates in France, each Bonner wine is an invitation to explore, taste, and remember.

DISCOVER MORE →





Thibaut Delmotte

The 8,950 ft Malbec

Among The World's Highest Vineyards

Sunal

Ilógico

From Agustín Lanús Wines



From Argentina's Sacred Valley to Your Table

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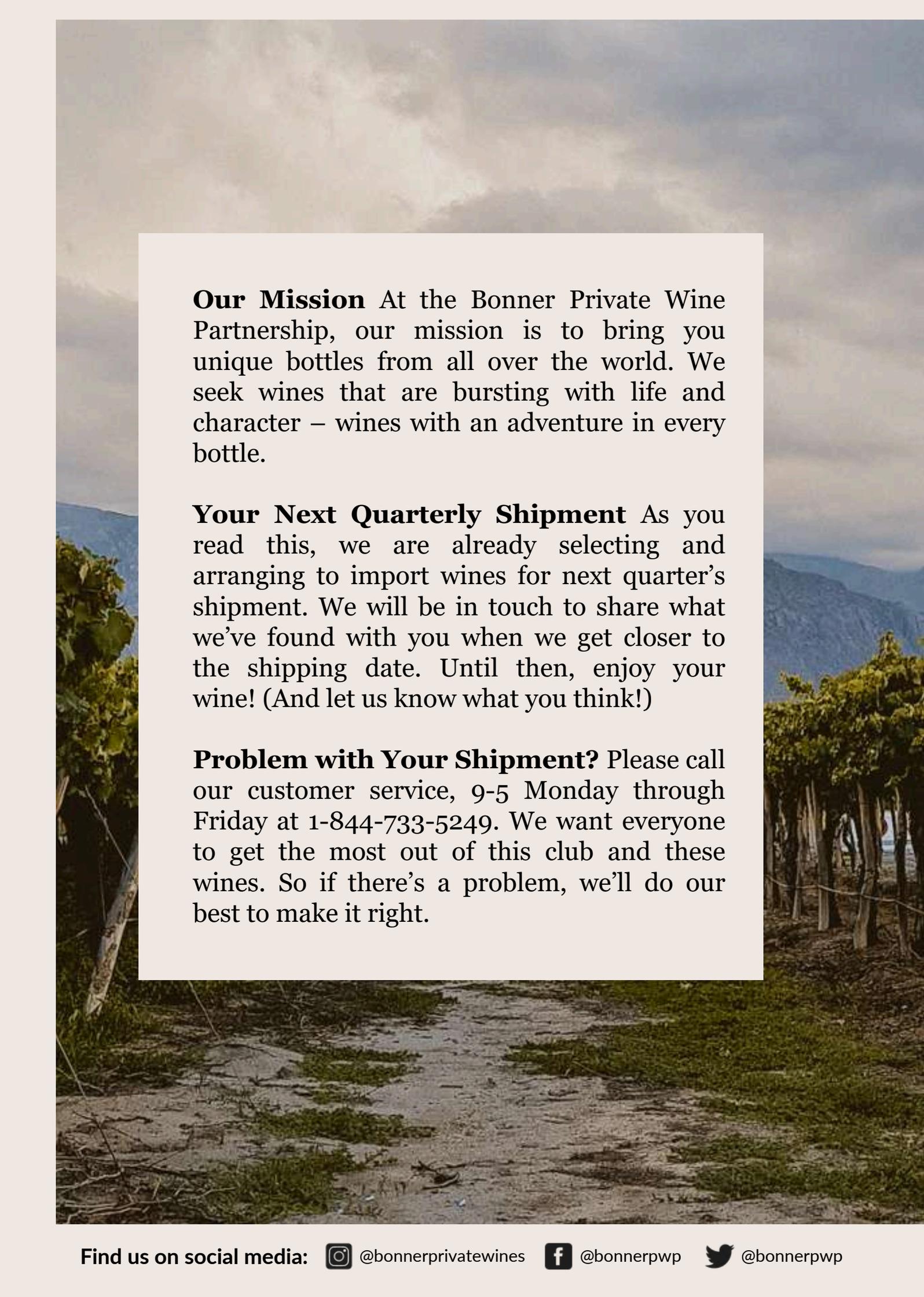


We want to hear from you!

Send us a photo of you enjoying your Bonner wines – whether it's a dinner with friends or a quiet evening at home. You might just be featured in our next newsletter.

SHARE MOMENTS →





Our Mission At the Bonner Private Wine Partnership, our mission is to bring you unique bottles from all over the world. We seek wines that are bursting with life and character – wines with an adventure in every bottle.

Your Next Quarterly Shipment As you read this, we are already selecting and arranging to import wines for next quarter's shipment. We will be in touch to share what we've found with you when we get closer to the shipping date. Until then, enjoy your wine! (And let us know what you think!)

Problem with Your Shipment? Please call our customer service, 9-5 Monday through Friday at 1-844-733-5249. We want everyone to get the most out of this club and these wines. So if there's a problem, we'll do our best to make it right.