

EXTREME ALTITUDE CLUB

Bonner Private
Wine Partnership





The Beginning

It all began around 10 years ago when Bonner family patriarch Bill Bonner bought an old cattle ranch called Finca Gualfín. Upon arrival, his son Will Bonner discovered miles of desert in the high foothills of the Andes mountains, dry, barren, with a few herds of skinny cattle roaming the hills. The few roads are winding and steep, and travelers are lucky if they don't get stuck (or pop a tire on the jagged terrain).

So imagine the Bonners' surprise

when, exploring the ranch horseback, they crested a hill to see an old, overgrown vineyard tucked away a couple hour's ride from their already-remote ranch house.

The vineyard was long abandoned; the gnarled vines had been surviving on snowmelt, still producing bunches of tiny berries with thick, dark skin.



Bill surveys his herd

Will knew about the high-altitude malbecs others in the Calchaqui were making, so he enlisted his closest neighbor (1 and a half hours away, by 4x4 truck) to vinify their harvest. The result was stunning, full of the Calchaquí's signature wild, herbal notes and flavors of rich plum. This became Tacana malbec, from Pucarilla vineyard at Finca Gualfín.

The next step was getting Tacana to the US. No small feat. Will would need a group of private wine buyers to make the high transport and shipping costs worthwhile.

What better way then by partnering with other high altitude, limited production wineries to share this distinctive style of wine with the rest of the world?

More Wines Available!

This club is a great way to explore these distinctive styles of wine, and if you find something you really love, you can order more:

Web:

bonnerprivatewines.com/shop

Email:

contact@bonnerprivatewines.com

Phone:

(844) 733-5249



Tacuil Unoak

Raúl Dávalos' father once said he'd shoot him if he everaged a Tacuil wine in oak. It is not the traditional Calchaquí Valley way. This malbec is about as full on as they come, layers upon layers that just keep on giving. Fine, ripe tannins, subtle notes of liquorice and black olive on the finish. We recommend decanting for several hours.

The Vineyards

From Argentina's oldest vineyard (more than 200 years), this pre-phylloxera malbec has spent centuries learning to survive in the Calchaquí Valley's extreme environment. At more than 8,500 feet, this vineyard is subjected to intense UV radiation and wide temperature swings. Stony, sandy, quick-draining soil, fed with Andean meltwater.

Notes

- Argentina's oldest vineyard
- Organic farm
- Aged without oak
- Cellar 1-5 years

Pair With:

BBQ, Steak, stews





Adentro Malbec

High-altitude Malbec with a quiet intensity. Hand-picked at nearly 9,000 feet and aged for a year in well-worn barrels, Adentro delivers layered blackberries, subtle spice, and a touch of vanilla. Elegant, expressive, and shaped by the stillness of Cachi's mountain air.

The Vineyards

Finca Río Las Arcas sits at the foot of Mt. Cachi in the Calchaquí Valley, at 2,685 meters (8,809 ft) above sea level. Just 19 acres of Malbec grow here, surrounded by arca trees and fed by pure snowmelt. The extreme altitude and rocky soils yield low, concentrated fruit.

Notes

- Hand-harvested and hand-selected
- Aged 12 months in 3rd and 4th use French oak
- Cellar 2020–2028

Pair With:

Grilled meats, mushroom risotto, or hard cheeses with black pepper and herbs





Calcu Fotem

No fences. No shortcuts. Just 166 tiny plots carved into the hills of Marchigüe—each one hand-planted, each one alive with character.

Fotem is the result of a 20-year obsession with coastal Cabernet: ripe blackberries, red plum, near-perfect structure, and a finish that won't quit.

The Vineyards

Marchigüe lies just 16 miles from the Pacific, where sea breezes and morning fog meet granite hills with clay seams. The Mediterranean climate, combined with sustainable farming and free-roaming animals, keeps these 166 micro-plots naturally balanced.

Notes

- Sustainable farming
- Aged 18 months in French oak barrels
- Cellar up to 6 years

Pair With:

Cheese course, baked pasta with red sauce, or herb-roast meats



Sunal Ilógico Malbec

Argentine Agustín Lanús studied winemaking all over the world before returning to his native land to conquer the vast desert valley of the Calchaquí. It's incredibly difficult – nigh on impossible – to grow & produce wine at these remote altitudes, hence the name Ilógico. Dark violet color, with aromas of black olives, rose hips, & thyme.

The Vineyards

Sunal Ilógico is from Agustín's "Extreme Altitude Collection", all from vines grown at over 7,000 feet of elevation (one vineyard, Luracatao at a dizzying 8,950 feet - the third highest in the world!) Salta's dry, rocky terroir and harsh sunny days pose a unique challenge. The grapes are small and intensely flavored.

Notes

- Organic farm
- Aged in 50% neutral barrel, 50% concrete for 15 months
- Cellar 1-5 years

Pair With:

Steak, lamb, and other umami-rich foods

