

JAN26

# 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 on 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 than 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](http://bonnerprivatewines.com/shop)

Email:

[contact@bonnerprivatewines.com](mailto:contact@bonnerprivatewines.com)

Phone:

(844) 733-5249



# Tacuil Viñas de Dávalos

## Red Blend

Viñas de Dávalos is the iconic wine of the estate and the purest expression of Raúl Dávalos Goytia's vision. Sourced from the historic "Los Nogales" parcel, this limited-production blend reflects more than a century of family massal selection, preserving genetic material first chosen in the 19th century. Composed of Malbec and Cabernet Sauvignon grown side by side, the wine is built on intensity, balance, and depth. Dark and concentrated in color, it delivers structure and volume while maintaining freshness, with a long, persistent finish. Only 3,000 bottles are produced each year.

## The Vineyards

This wine comes exclusively from the Los Nogales vineyard, planted in 2001 using 100% family-selected massal material. Farmed organically with very low yields, production is intentionally restricted to concentrate quality, requiring fruit from multiple vines to produce a single bottle.

## Notes

- 80% Malbec, 20% Cabernet S.
- Massal selection dating back to the 19th century
- Only 3,000 bottles produced

## Pair With:

Grilled beef, lamb chops, herb-crusted pork, or aged hard cheeses.





# Viña Decima Malbec

Viñas de Dávalos is the iconic wine of the estate and the purest expression of Raúl Dávalos Goytia's vision. Sourced from the historic "Los Nogales" parcel, this limited-production blend reflects more than a century of family massal selection, preserving genetic material first chosen in the 19th century. Composed of Malbec and Cabernet Sauvignon grown side by side, the wine is built on intensity, balance, and depth. Dark and concentrated in color, it delivers structure and volume while maintaining freshness, with a long, persistent finish. Only 3,000 bottles are produced each year.



## The Vineyards

This malbec comes from a small vineyard in Tolombón, on the eastern side of the Calchaquí Valley, planted at approximately 6,070 feet above sea level. Slate-shaped rocks set within a deep sandy matrix define the site, preserving freshness and lending a distinctive mineral character to the wine.

## Notes

- Organic (Uncertified)
- Hand Harvested
- 6,070 feet above sea level
- 6,000 bottles produced

## Pair With:

Grilled beef, lamb chops, herb-crusted pork, or aged hard cheeses.





# El Viticultor Malbec

Daniel Guillén is viticulturist, winemaker, and owner of El Viticultor. His academic background as an agricultural engineer—15 harvests farming grapes—leads him to focus most of his efforts on the vineyard, so that in the cellar only minimal intervention is necessary. The winemaking is very traditional, using native, wild yeast, and allowing the wine to express all the potential that comes naturally from the high altitude vineyards. Nose of cigar and potpourri, soft tannins, a core of cassis and black cherry, and a long finish.

## The Vineyards

Malbec grown in Pucará (around 7,800 feet of elevation) and cab sauv in Cafayate (around 5,600 feet). Soils are mainly basaltic rocks in sand, with very little organic material. Desert weather allows for extremely minimal fungicide use. Wide diurnal temperature swings and intense UV radiation.

## Notes

- ~7,800 feet elevation
- Low intervention
- Hand-harvested

## Pair With:

Braised red meats, roast duck, cheese

