

# 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 a green valley. There, they found 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 large group of private wine buyers – around 1,000 – 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?



*The road to Cachi*



# Anko Estancia Los Cardones Tigerstone Garnacha

The Tigerstone wines, named after the striped, angular rocks found in the highest lots in the Estancia los Cardones vineyards, are some of their most complex wines. This garnacha shows a light garnet color, with aromas of ripe red fruit with delicate floral notes. The mouthfeel is light and fresh, finishing with a bright, crisp acidity.

## The Vineyards

Nestled in the northern part of the Calchaquí Valley in Tolombón, the Estancia los Cardones vineyards are planted along steep mountain slopes. This region, lush compared to the higher reaches of the valley, is rich in minerals, while its altitude of 5,200 feet discourages pests and molds. The “tigerstone” rocks hinder growth, making for small, concentrated berries.

## Notes

- 5,500 feet
- Sustainably farmed
- Hand-harvested
- Natural yeast
- 600 cases produced

## Pair With:

Poultry, pork, salmon,  
white fish, barbecue





# Tikal Patriota

Tikal was founded by Ernesto Catena, a 4th generation winemaker of Italian descent. From the beginning, Ernesto searched for people with a strong creative drive and values: teamwork is at the center of everything they do. For this "Patriotic" blend, the malbec and bonarda come together to create a wine with aromas of bright red fruits. The rich body remains very balanced with luscious layers of raspberry, cherry, and cocoa.

## The Vineyards

The malbec grapes came from the Vista Flores vineyard (Tunuyan) and the bonarda from Rivadavia. They're hand-harvested and aged 12 months in 70% French & 30% American oak. All Tikal wines are certified sustainable through Bodegas de Argentina. Intense sun & poor soils, very little rain.

## Notes

- Biodynamic farming
- 3,280 feet
- Hand-harvested
- Average vine age 58 years

## Pair With:

Grilled/smoked meats, pizza topped with meat or mushrooms





# El Viticultor Single Vineyard Cabernet Sauvignon

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. All his wines are made from vineyards he personally manages.

## The Vineyards

Deep in the Calchaqui Valleys, Finca Río Seco sits at 5,900 feet above sea level. Soils are mainly basaltic rocks in sand, with very little organic material. Desert weather allows for extremely minimal fungicide use. Wide diurnal temperature swings & intense UV radiation.

## Notes

- 5,900 Feet Elevation
- Low Intervention
- 3,000 Bottles Produced

## Pair With:

Short ribs, braised red meats, grilled lamb, roast duck, cheese

