

SUMMER
26'

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

Email:

contact@bonnerprivatewines.com

Phone:

(844) 733-5249



Oír Ese Río Naciente Tinto

Cabernet Franc - Malbec

Oír Ese Río Naciente is the younger, freer expression of Marcial Sánchez Elía's Alto Agrelo project, with Germán Masera leading the winemaking. Made from a cofermentation of Cabernet Franc and Malbec, this wine is designed to show freshness, flow, and drinkability without the influence of oak. Grown at 3,600 feet on stony soils near a natural watercourse surrounded by native plants, Naciente is a stripped-back, vibrant red that reflects the estate's focus on place, movement, and minimal intervention.

The Vineyards

Sourced from Oír Ese Río's own vineyard in Alto Agrelo, Luján de Cuyo, at 3,600 feet above sea level. Stony soils, good slope, and nearby native flora help preserve freshness, texture, and natural balance.

Notes

- 3,600 feet
- 50% Cabernet Franc, 50% Malbec
- No oak
- Cofermented blend

Pair With:

Grilled vegetables, roast chicken, charcuterie, fresh cheeses.





Paco Puca & Familia

HONOREM Blend de Historias 2022

This is a tribute to family, memory, and the layered identity of the Calchaquí Valleys. Sourced from multiple high-altitude sites across Cafayate, Molinos, and Los Zazos, the blend brings together Malbec, Cabernet Franc, Cabernet Sauvignon, Merlot, and Tannat into a single, composed expression. Each variety is vinified separately and aged in French oak before final assembly, allowing structure and complexity to build with precision. The result is a refined yet powerful wine, where dark fruit, herbal notes, and balanced acidity reflect both altitude and thoughtful élevage.

The Vineyards

Fruit comes from a mosaic of vineyards across the Calchaquí Valleys, ranging from roughly 5,000 to 8,600 feet. Sandy and alluvial soils, intense sun, and wide temperature swings shape structure, freshness, and aromatic depth.

Notes

- 5,000–8,600 feet
- Multi-varietal blend
- Hand-harvested
- 18 months French oak

Pair With:

Grilled meats, braised ribs, empanadas, aged cheeses





Sierra Lima Alfa Chivatina

Malbec Blend 2023

From high-altitude vineyards in Cafayate and Pucará, this unoaked Malbec captures the vibrant spirit of northern Argentina. At 6,561 ft., rocky soils and sunny days give the grapes exceptional freshness and concentration. Winemaker Francisco “Pancho” Morelli ferments entirely in stainless steel, preserving pure red berry flavors and a lively, versatile character. Perfect for everything from seafood to pizza night.

The Vineyards

Grapes are sourced from high-altitude vineyards in Cafayate and Pucará, at 6,561 ft. above sea level. The combination of rocky soils and abundant sunshine creates malbec grapes with exceptional freshness and concentration. Stainless steel fermentation preserves their pure fruit character without the influence of oak.

Notes

- Unoaked (stainless steel fermented)
- Vineyards at 6,561 ft.
- Rocky soils, sunny days for natural ripeness

Pair With:

Garlic shrimp skewers, roasted cauliflower with parmesan, pepperoni pizza.





Tacuil Unoak

Malbec

Raúl Dávalos' father once said he'd shoot him if he everaged a Tacuil wine in oak. Itis 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

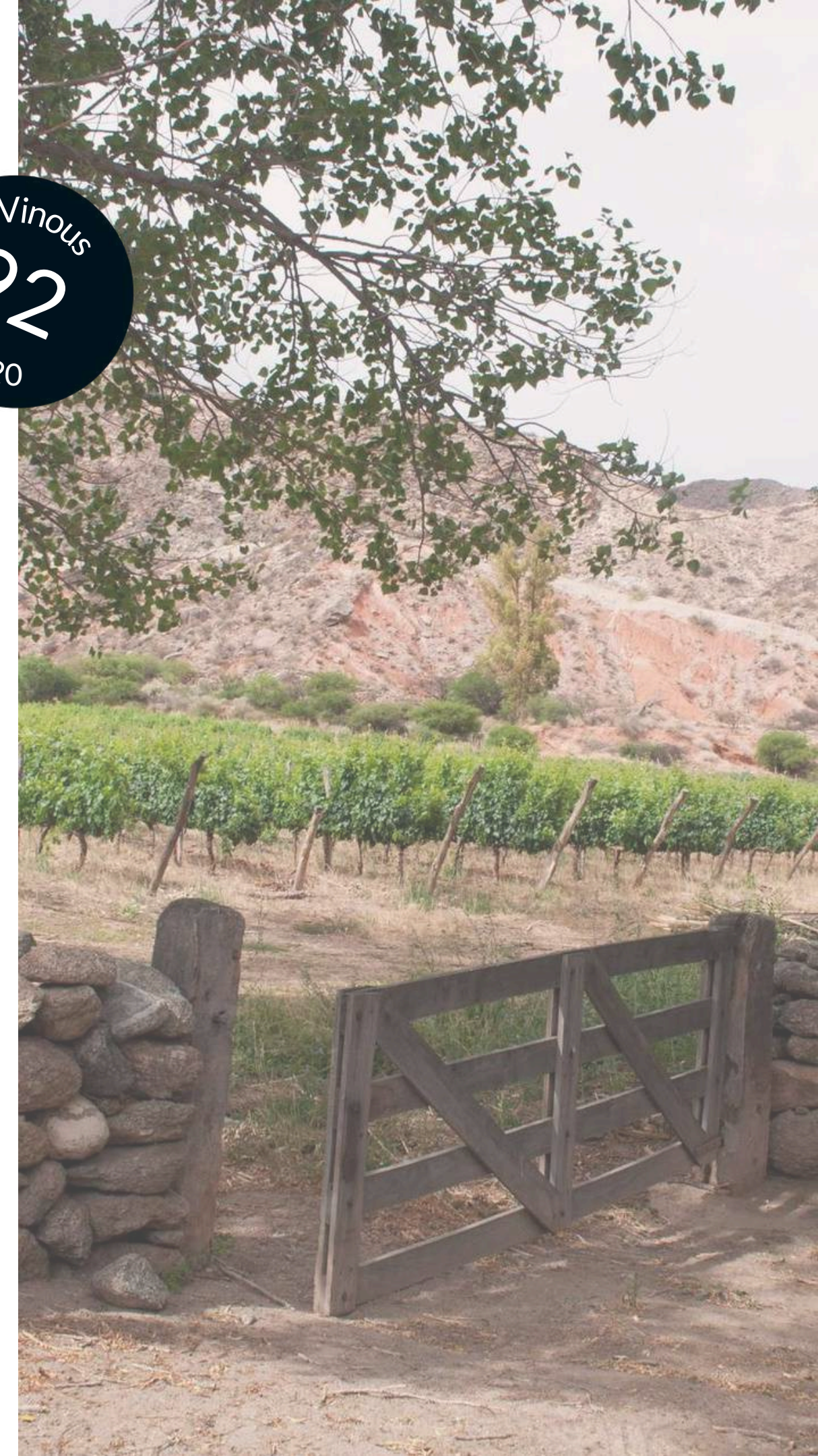
From Argentina's oldest vineyard (more than 200 years), this pre- phylloxera malbec has spent centuries learning to survive in the Calchaquí Valley's extreme environment. At more than 8,500 feet, this vineyard is subjected to intense UV radiation and wide temperature swings. Stony, sandy, quick-draining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

Notes

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

Pair With:

BBQ, Steak, stews





Have Questions?

Contact us at contact@bonnerprivatewines.com 