



*Bonner Private
Wine Partnership*

EXTREME ALTITUDE CLUB

EDITION: SET/OCT 26'



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 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



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.





Seclantas Adentro Malbec

Seclantás Adentro Malbec 2018 comes from a tiny 2.5-hectare vineyard in Argentina's northern Calchaquí Valley, crafted in collaboration with Raúl Dávalos of Tacuil. Grown at 7,200 feet, this old-vine Malbec is fermented with native yeasts and made entirely without oak, preserving its natural character. Aromas of ripe raspberry, strawberry, blackberry, and savory spice lead to a powerful yet balanced palate with vibrant acidity, fleshy tannins, and a long, fresh finish. A pure expression of high-altitude Malbec.

The Vineyards

Located in Seclantás, Salta, this small vineyard sits at 7,200 feet on sandy alluvial soils. Intense sunlight and dramatic temperature shifts encourage ripe fruit while preserving natural acidity.

Notes

- 7,200 feet elevation
- 2.5-hectare vineyard
- Native yeast fermentation
- No oak aging

Pair With:

Grilled beef, roasted lamb, empanadas salteñas, or aged cheeses.





Sunal Exploración Criolla

Amaicha del Valle is a cluster of indigenous homesteads scratching out a living to the south of Cafayate. Fittingly, the grape they grow, on a patchwork of small family plots, is Argentina's indigenous grape, criolla chica. Criolla isn't one varietal but rather the name for dozens of semi-feral hybrids descended from grapes brought to Argentina by conquistadors and missionaries. Winemaker (Agustín Lanús was the first in the Calchaquí Valley (and the second in all of Argentina) to treat criolla as a serious wine. You might call it a "Beaujolais of the Andes," a lighter counterpoint to malbec.

The Vineyards

The grapes for this wine were grown by more than 10 families of the Amaicha Indigineous Community south of Cafayate, each of them having between 5 to 100 vines of Criolla. Terroir is classic for the region; dry, sandy, with intense temperature variation. 6,800- 7,550 feet above sea level.

Notes

- Average vine age 80 years
- Organic farming
- Hand harvested
- 1,800 bottles produced
- Cellar up to 7 years

Pair With:

Appetizers, platter of mild cheeses, charcuterie board





Tacuil Doña Ascensión 2023

Doña Ascensión 2023 comes from Tacuil, a remote corner of Argentina's Calchaquí Valley where vineyards rise to approximately 8,530 feet. Created by the Dávalos family, whose roots here span five generations, this blend combines the intensity of high-altitude Malbec with the elegance of Cabernet Sauvignon.

Aromas of blackberry, dark plum, cocoa, and subtle spice lead to concentrated black fruit, fresh acidity, and firm yet refined tannins. A structured, layered wine shaped by altitude, isolation, and tradition.

The Vineyards

Tacuil's vineyards sit at approximately 8,530 feet in the Calchaquí Valley. Rocky, sandy soils, intense sun, and dramatic day-night temperature shifts create concentrated fruit with remarkable freshness.

Notes

- Approx. 8,530 feet
- Five generations of winemaking
- Dry-farmed vineyards

Pair With:

Grilled lamb, braised short ribs, mushroom dishes, or dark chocolate desserts.





Have Questions?

Contact us at contact@bonnerprivatewines.com 