



GRAND VIN D' KETO
PORTFOLIO





Chateau Subsónico is a conceptual project where art and wines of deconstructed enology come together, using vine plants as the foundation of everything, creating music through them. This project implements a direct relationship between the plants and the electrodes, as these generate voltages that transform into different musical and video patterns.

It is important to note that the season and context of the plants are crucial since these signals will vary depending on the environment in which they are found. The brand's history dates back to pandemic times, when its creator, Francesco, worked with his father to develop a different project, one that would break the classical conceptual and aesthetic structures of wine.

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c o l l e c t i o n
L E S H A B I T A N T S

S t o r y T e l l i n g

LES HABITANTS is the first wine collection of Chateau Subsónico, where the three most important elements of the project—music, art, and wine—are fused. The collection consists of the following wines:

Navegante, Ilusionista, Cambiador, and Artista. Each of the labels is represented by a face in a linear style, referring to an inhabitant of Francesco Falasco's emotional castle. The characters on each label play fundamental roles in the development of the project. Additionally, on each back label, there is a phrase that symbolically refers to each character. Each of these wines has a Malbec varietal base and between 13% and 16% of other varietals such as Cabernet Sauvignon, Merlot, Petit Verdot, and Ancellotta.

COLLECTION HABITANTS

NAVEGANTE



ILUSIONISTA



CAMBIADOR



ARTISTA



collection
LES HABITANTS

Formato de venta



BOX mix x 4 - Bi varietal



Malbec + Petit Vedot



BOX MIX x 4 - Bi varietales

Malbec + Merlot



BOX MIX x 4 - Bi varietales

Malbec + Cabernet
Sauvignon



Malbec + Ancellotta



BOX MIX x 4 - Bi varietales

BOX MIX x 4 - Bi varietales



SIGNAL & CONTROL

LOGIC & TIME

MALBEC ARTIST

Soil:

Mostly of alluvial formation with variable depths between 40 cm and 1.2 meters, with good drainage and limited organic matter content.

Winemaking Details:

Pre-fermentation maceration for 72 hours, stainless steel tanks, with total macerations between 15 and 24 days, with fermentation temperatures up to 28°C.

Tasting Notes:

Appearance: Deeply red with purplish highlights Aroma: A complex wine with notes of jam, ripe figs and dried dark-skinned fruits. Palate: A gentle attack, with juicy tannins and a long finish.

Aging:

50% in French and American Oak barrels for 12 months. 50% in tanks or concrete pools.

Pairing:

An ideal wine to pair with red meats, macerated game meats.

Service temperature:

Between 16° and 18°C (61° and 64.5°)

VARIETY

84% Malbec
16% Petit Verdot

HARVEST 2020

ABV
14,2%

SOURCED FROM
Uco Valley



CHATEAUSUBSONICO

SIGNAL & CONTROL



LOGIC & TIME

MALBEC ILLUSIONIST

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Pairing:

An ideal wine to pair with red meats, macerated game meats.

Service temperature:

Between 16° and 18°C (61° and 64.5°)

VARIETY

84% Malbec
16% Cabernet Sauvignon

HARVEST 2020

ABV
14,3%

SOURCED FROM
Uco Valley



SEÑAL & CONTROL



LÓGICA & TIEMPO

MALBEC NAVEGANT

Soil:

Mostly of alluvial formation with variable depths between 40 cm and 1.2 meters, with good drainage and limited organic matter content.

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Pre-fermentation maceration for 72 hours, stainless steel tanks, with total macerations between 15 and 24 days, with fermentation temperatures up to 28°C.

Tasting Notes:

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Aging:

50% in French and American Oak barrels for 12 months. 50% in tanks or concrete pools.

Pairing:

An ideal wine to pair with red meats, macerated game meats.

Service temperature:

Between 16° and 18°C (61° and 64.5°)

VARIETY

84% Malbec

16% Merlot

HARVEST 2020

ABV
14,2%

SOURCED FROM
Uco Valley



CHATEAUSUBSONICO



SIGNAL & CONTROL

LOGIC & TIME

malbec + ancellotta

Soil:

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Pairing:

An ideal wine to pair with red meats, macerated game meats.

Service temperature:

Between 16° and 18°C (61° and 64.5°)

VARIETY

84% Malbec
16% Anzellotta

HARVEST 2020

ABV
14,2%

SOURCED FROM
Uco Valley

