

TASTING NOTE (Antonio Bueno DipWset)

RED WINE – EL•LIPSE

Discover your "quantastic" moment

The "quantum" state consists of the overlap of all the emotions that a human being, as an individual, harbors, from happiness to sadness and everything in between. Consequently, it is a condition of harmony that is intrinsically indeterminate and unique to each person. Analogous to white light, which emerges from the integration of the entire color spectrum, a specific event—whether slight or abrupt—can disrupt this state and cause it to collapse into a defined manifestation, such as joy, nostalgia, or even sorrow.

(Chang Kee Jung, 2025).



Grape Varieties: Syrah, Temprenillo, Monastrell, Tintorera

Aging: 6 months in oak barrels

Alcohol content: 14%

To the eye, it displays a medium color with attractive and vibrant violet hues. **The nose** is straightforward, dominated by dark fruit (black cherry, blackcurrant, and blackberry). From this base emerge notes of sweet spices, delicate smoky nuances, and an elegant hint of black pepper that adds dynamism.

On the palate, it is a dry wine with medium-high acidity that provides freshness. The medium-high intensity tannins lend structure, while the well-integrated alcohol complements a medium-high body that makes it easy to drink. The medium finish prolongs the fruity and spicy sensations. It is a luscious, expressive wine that can be enjoyed right from the start.

EL•LIPSE: From the 2024 and 2025 harvests, new wines have been produced from the Syrah, Tempranillo, Monastrell, and Garlic Tintorera varieties. These grapes were destemmed, pressed, and vinified using traditional methods at the new facilities of Celler Quàntic in Gaianes. In early 2026, these wines were blended, and bottling took place in April 2026.

Celler Quàntic de Gaianes, S.L

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