TERRAMOLL
Formentera

Astarté 2025

A Mediterranean white of broad and harmonious character, aged in clay amphora, combining freshness and texture to shape an enveloping, complex profile.

VARIETIES: Viognier.

VINEYARD: Organic vineyards located on the La Mola plateau in Formentera, on limestone-loam soils. Flat and open terrain with high sun exposure. Warm, dry climate with strong winds that favour excellent vineyard health. Vines average 21 years old, trained in double Guyot, without irrigation.

HARVEST: Hand-harvested in 12 kg crates during the first half of August.

WINEMAKING: Whole bunches are placed in a cold room for 18 hours for cold maceration. After manual sorting, grapes are destemmed and crushed. Fermentation lasts 25–30 days in clay amphorae, where the wine also remains on its lees. No cold stabilisation. Filtered at 1 micron before bottling. No added sulphites.

AGEING: Aged on lees in clay amphora.

ALCOHOL: 12.5% vol.

TASTING NOTES. Colour: Pale in intensity, showing an attractive straw-yellow hue. **Nose:** High aromatic intensity, with prominent tropical aromas led by fresh pineapple, accompanied by stone fruit and wildflowers. Subtle bakery and brioche notes also emerge, adding further complexity. **Palate:** Very enveloping throughout, with a smooth and slightly luscious entry. Balanced acidity is supported by a marked minerality that enhances its harmony, leading to a long finish.

VINTAGE 2025: A very dry and demanding vintage, marked by severe water stress and a short harvest. Lower yields in red varieties, with better performance in whites and excellent grape health. Wines are fresh, intense and well-balanced, with good acidity and ageing potential.

FOOD PAIRING: Pairs well with rice dishes, fideuà, fish and white meats. Also ideal with traditionally challenging ingredients such as artichokes or asparagus, as well as cured cheeses and Iberian cold cuts.



On the La Mola plateau in Formentera, Terramoll cultivates its vineyards under an extreme climate shaped by wind and sea. From this unique environment come wines of very limited production that reflect the austere, Mediterranean character of the island.