TERRAMOLL
Formentera

Es Monestir 2020

A red wine of serene and profound identity, made from ungrafted Monastrell vines, combining structure and finesse to convey the Mediterranean landscape of Formentera.

VARIETIES: Ungrafted Monastrell.

VINEYARD: Organic, bush-trained vineyard without irrigation in La Mola, Formentera. Vines average 48 years old, on their own roots, growing in limestone-loam soils with good sun exposure.

HARVEST: Hand-harvested in 12 kg crates on 28 August 2020.

Winemaking: After vineyard selection, grapes are cooled for 18 hours. Manual sorting, destemming and crushing follow. Fermentation lasts 10 days, with pre- and post-fermentative maceration for added structure and complexity. Filtered at 1 micron before bottling.

AGEING: 12 months in new French oak (Allier).

ALCOHOL: 13.5% vol.

TASTING NOTES. Colour: Medium depth, with an attractive garnet hue, clean and bright. **Nose:** Good intensity, with ripe red fruit, violet notes, liquorice and cedar. Subtle smoky nuances add depth. **Palate**: Red fruit with slight liqueur notes, supported by good acidity. Well-structured, with fine, elegant tannins and a long, persistent finish.

VINTAGE 2020: Good rainfall in autumn and spring favoured optimal vegetative growth, resulting in higher yields compared to the small previous vintage. Excellent balance between acidity and alcohol.

FOOD PAIRING: Ideal with aged cheeses, traditional stews, fish bullit, sofrit pagès, game and meats.



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.