TERRAMOLL
Formentera

Es Virot 2021

A red wine born from the island's austerity, expressing itself with balance and character, combining freshness, finesse and a subtle Mediterranean imprint.

VARIETIES: Merlot, Cabernet Sauvignon and a small proportion of Monastrell (<1%).

VINEYARD: Organic vineyards located on the La Mola plateau, in Formentera, on loam-calcareous soils with a high presence of sand and streaks of clay-rich, iron-bearing soils. Open, flat landscape with high sun exposure. Average vine age: 20 years. Double Guyot training. No irrigation.

HARVEST: Hand-harvested in 12 kg crates from late August to early September.

WINEMAKING: Whole bunches are cooled for 18 hours. After manual sorting, grapes are destemmed and crushed. A pre-fermentative maceration of 3–4 days precedes a 10-day fermentation. The wine is stabilised without cold treatment and filtered at 1 micron before bottling.

AGEING: 4 months in used French oak barrels and one year in tank.

ALCOHOL: 14% vol.

TASTING NOTES. Colour: Medium depth, with cherry red tones reflecting youth and freshness. **Nose:** Medium-high intensity with notable complexity. Red fruit dominates, interwoven with spices and balsamic, menthol notes. Deeper layers reveal graphite and Mediterranean forest nuances. **Palate:** Broad and complex, with a smooth entry and excellent balance. Elegant, well-integrated tannins lead to a long and refined finish.

VINTAGE 2021: Excess rainfall during the growing cycle required significant effort in fungal disease control and canopy management. Lower water stress led to a slower ripening. Balanced wines with marked varietal expression.

FOOD PAIRING: Pairs well with cheeses, cured meats, pasta, rice dishes, traditional stews, white meats, poultry and local dishes such as bullits and sofrits.



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.