TERRAMOLL
Formentera

Lliri 2022

An elegant, enveloping sweet wine, where sweetness is balanced by lively acidity, resulting in a long, harmonious and nuanced profile.

VARIETIES: Garnacha Blanca, Viognier, Malvasía and Muscat à petits grains.

VINEYARD: Organic vineyards on the La Mola plateau, Formentera, on limestone-loam soils. Flat terrain with high sun exposure. Average vine age: 18 years. Double Guyot training. No irrigation.

HARVEST: Late harvest at the end of September, with on-vine over-ripening. Hand-harvested in 12 kg crates.

WINEMAKING: Fermentation lasts 21 days and is naturally stopped by cooling to preserve residual sugars. The wine is cold-stabilised and filtered at 0.45 microns before bottling.

ALCOHOL: 13.5% vol.

TASTING NOTES. Colour: Pale golden, clean and bright. **Nose:** Good intensity, with floral and stone fruit aromas over a mineral background, with subtle tropical hint. **Palate:** Lush, broad and fleshy on entry, balanced by freshness through a harmonious interplay of sweetness, acidity and alcohol. Structured and persistent, with good ageing potential.

VINTAGE 2022: High rainfall in autumn and spring, with record levels, was followed by a growing season with lower humidity. The result was a generous crop with excellent sanitary conditions. Fresh, mineral wines with a subtle saline character.

FOOD PAIRING: Ideal with blue and aged cheeses, foie gras and desserts based on pastries or creams.



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.