TERRAMOLL
Formentera

Rosa de Mar 2025

Rosa de Mar captures the light and sea breeze of Formentera in a fresh, delicate rosé, where red fruit and floral nuances merge with a subtle saline hint.

VARIETIES: Cabernet Sauvignon, Viognier, Merlot and Monastrell.

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. Vines average 22 years of age, trained in double Guyot, without irrigation.

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

WINEMAKING: Whole bunches are placed in a cold room for 18 hours for cold maceration. After sorting, the grapes are destemmed, crushed and directly bled. The must undergoes static settling for 24 hours and ferments slowly for around 30 days. The wine is cold-stabilised and filtered at 0.65 microns.

ALCOHOL: 13,5% vol.

TASTING NOTES. Colour: Pale salmon in colour. **Nose:** Intense and fresh, with aromas of red berries such as strawberry and cherry, intertwined with herbal notes of fennel and thyme. Subtle hints of liquorice and dried lavender add personality. **Palate:** Silky and glyceric on entry, with good acidity and subtle saline notes that lengthen the finish. The aftertaste shows a gentle, pleasant bitterness.

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: A gastronomic rosé that pairs well with fish, pasta, rice dishes, pizzas 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.