TERRAMOLL
Formentera

Savina 2025

Savina captures the essence of La Mola: a vibrant, saline wine with pure fruit and an austere character, speaking authentically of the landscape that surrounds it.

VARIETIES: Viognier and Malvasía.

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. The terrain is flat, with high sun exposure. Double Guyot training system. Average vine age: 20 years. No irrigation.

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

WINEMAKING: After an initial selection in the vineyard, whole bunches are placed in a cold room for 18 hours for cold maceration. This is followed by manual sorting at the winery, destemming and crushing. The must undergoes static settling for 24–36 hours before a slow fermentation lasting 25–30 days, with each variety vinified separately. The wine is cold-stabilised and filtered at 0.65 microns before bottling.

ALCOHOL: 12.5% vol.

TASTING NOTES. Colour: Pale lemon yellow, clean and bright in the glass. **Nose:** High aromatic intensity, dominated by stone fruit and tropical notes, with a subtle hint of fresh hay adding complexity. **Palate:** Broad and fleshy on entry, supported by a well-balanced acidity. A mineral profile with a harmonious progression and a long finish that reinforces its Mediterranean character.

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: Ideal with seafood, fish, rice dishes, pasta and white 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.