TERRAMOLL
Formentera

Es Caló

Es Caló is an invitation to the Mediterranean aperitif: a fresh, complex vermouth where herbal and citrus notes are balanced by a subtle bitter, spicy undertone.

VINEYARD: The base wine comes from organic vineyards in La Mola, Formentera, on limestone-loam soils. Flat, open terrain with high sun exposure.

HARVEST: Hand-harvested in 12 kg crates.

WINEMAKING: Made from a white wine produced with organic grapes. A small proportion of must is added for sweetness, along with a selection of botanicals—led by wormwood—to provide bitterness, and a controlled amount of wine spirit for balance. The vermouth is aged for a period in contact with wood, adding complexity and roundness. Filtered at 1 micron before bottling.

AGEING: Short ageing in contact with wood.

TASTING NOTES. Colour: Medium amber. **Nose:** Herbal aromas (wormwood, fennel), citrus (orange peel), and a background of noble woods with smoky and toasted notes. Hints of nuts such as almond and walnut also appear. **Palate:** Intense and well-balanced, with a smooth flow thanks to the harmony between sweetness, bitterness and body.

FOOD PAIRING: Ideal as an aperitif, served neat or over ice, with olives, aged cheeses or nuts. It is also well suited to classic cocktails.



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.