

THE GEOMETRY OF GRENACHE

Pythagora 2016

100% GRENACHE · LA FIGUERA

94 POINTS · WINE & SPIRITS MAGAZINE & GUÍA PEÑÍN

Pythagora is my first wine, born in La Figuera, the village where everything began. Grenache alone, from vines sixty to eighty years old, in one of the highest vineyards of the region. Three perfect angles, like the theorem it is named after: terroir, altitude, old vines. A geometry of precision, in the service of emotion.

COLOUR Pale ruby, brick-red glints — the colour of a Grenache that has already lived.

NOSE Spicy, on ripe black berries. Already open, spice leading the fruit: La Figuera Grenache after a few years in the cellar.

PALATE Surprising freshness. The tannins are present and already harmoniously integrated; rounded and long, without the slightest heaviness.

MY NOTEBOOK · OCTOBER 2026 *Complex and deep. A very great wine, the kind you keep close to your heart.*



What time has done

HARVEST	BARREL AGEING	IN BOTTLE	KEEPS
2016	18 months	≥ 4 years	10 to 30 years
<i>La Figuera, at altitude</i>	<i>French oak, 5,100 L foudres</i>	<i>second ageing in bottle, in our cellar</i>	<i>time reveals</i>

VINIFICATION

La Figuera Grenache, alone. A long maceration in 50-hectolitre vats, frequent punch-downs and pump-overs, then silence, so that the altitude can reveal itself.

AT THE TABLE

Grilled rib-eye · Spiced Asian meat dishes · Game · Iberian ham · Aged cheeses

ALCOHOL	PH
15%	3.67
ACIDITY	
4.4 g/L	



A wine is a place, captured at one moment in time. We do not recreate it. We preserve it. Time does the rest.

TERROIR & ARCHITECTURE · MINIMAL INTERVENTION · SILENCE IN BOTTLE · TIME REVEALS

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