Galilea BY FIONA

THE MIRROR OF TIME

by Fiona Fischer

THE GEOMETRY OF GRENACHE

Pythagora *2020*

100% GRENACHE · LA FIGUERA

94 POINTS · INTERNATIONAL WINE & SPIRIT COMPETITION 2024

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	Deep, bright cherry red, youthful brilliance.
NOSE	Fruit first: cherry, fresh red fruit, mandarin zest and rose petals. Oriental spice and liquorice still hold back; with air, fresh rose, the signature of La Figuera.
PALATE	Juicy and floral, lively acidity stretching the fruit, silky tannins still young. Turmeric mid-palate, a fresh mocha finish. Enjoy now, or wait.
MY NOTEBOOK · OCTOBER 2026	*Lovely fresh fruit, flowers. La Figuera in spring.*

What time has done

HARVEST	BARREL AGEING	IN BOTTLE	KEEPS
2020	18 months	Until ready	10 to 30 years
La Figuera, at altitude	*French oak, 5,100 L foudres*	*second ageing in bottle, in our cellar*	*time reveals*

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

Lamb tagine with apricots and rosewater · Pigeon pastilla · Five-spice lacquered duck

ALCOHOL	PH
15%	3.79

ACIDITY
5.4 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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Wine is only enjoyed in moderation