



VIN DE FRANCE

İRALTA 2024

The 2024 vintage was kind and well-balanced, allowing us to approach our first harvest with confidence and peace of mind. Following a winter and spring during which generous rainfall replenished the soils, no significant disease pressure developed, unlike in many other wine-growing regions across France.

The mild summer was punctuated by two timely storms on 6 July and 15 August, followed by two periods of rainfall in early September. These conditions allowed the grapes to reach optimal ripeness.

Blend

80% Grenache Noir
15% Cinsault
5% Syrah

Harvest Dates

17–18 September 2024

Winemaking

The grapes were partially destemmed, with 30% whole clusters, and fermented with indigenous yeasts. Maceration lasted 21 days. The wine was then aged for 20 months in amphorae and once- and twice-filled 500-litre demi-muids. Bottled on 6 May 2026 on a fruit day, according to the biodynamic calendar.

Alcohol: 14.18% ABV

pH: 3.64

Production: 4,600 bottles, 150 magnums, and 25 jeroboams