



# ILERCO

**Classification:**  
regional dry red wine

**Category:**  
an exclusive drink of limited production

**Grape variety:**

Saperavi (100%)

**Region of Cultivation:**  
"Mukuzani" micro-zone, Kakheti

**Vineyard:**  
Terroir "Ilerco"

**Vinification method:**

stem removal, removal of 10-15% sweet before fermentation, spontaneous fermentation at 23-28 °C degrees, pygeage at three-hour intervals, maceration after fermentation for a maximum of 12 days, malolactic fermentation in barrels. . All technological processes are performed only manually.

**Aging process:**

in French oak Vicard medium charred 225-liter barrels for 10-12 months. Aging of bottles for at least 12 months

Dark ruby color wine with a purple tint is characterized by intense aromas of blackberries, black plums and violets, with light tones of vanilla and cigar. Ilerco is full-bodied and well balanced. It has a complex and harmonious taste, rich in velvety tannins, fresh acidity and a long, piquant aftertaste.

Alcohol: 13.5%

IN THE ANCIENT GEORGIAN LANGUAGE, "ILERCO" IS A WINE GLASS MADE OF PRECIOUS METAL. THE LABEL DEPICTS A GILDED SILVER BOWL OF WINE FOUND IN THE NADARBAZEVI VINEYARD OWNED BY SHUMI, WHICH DATES BACK TO THE 7TH CENTURY. A COPY OF THIS BOWL IS KEPT IN SHUMI WINE MUSEUM.