

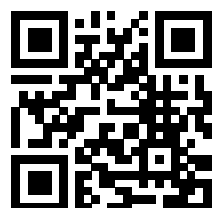
Shorena Botchorishvili
Ghvenakhe LLC.
Kakheti Georgia



Born and raised in the heart of Georgia's ancient wine region Kakheti, Shorena discovered a deep-rooted passion for wine growing and winemaking. Her strong connection to nature has lead her to planting, caring for and expanding the family vineyards for the last twenty years. While making homemade wines she dedicated herself to mastering modern techniques as well as traditional methods of qvevri fermentation. Since 2019 she decided to register a company called "Ghvenakhe" and bring her family's wine cellar to the market. The small family production is dedicated to revive authentic traditional techniques and combine them with indigenous grape varieties for ensuring consistent high quality Georgian wines. The wines reflect the rich terroir as well as the tireless and meticulous care for her vineyards Shorena is known for.



Ghvenakhe





Kakheti, Telavi municipality, on the slopes of Tsiv-Gombori, 650-700 m above sea level. 6 indigenous grape varieties on 5 hectares: “Saperavi”, “Khikhvi”, “Kakhuri Mtsvivani”, “Rkatsiteli”, “Kakhuri Mtsvane”. The oldest vines are the two types of “Saperavi”: “Budeshura” & “Round-berry”; and also “Rkatsiteli” & “Kakhuri Mtsvane”, part 80 years old, part 25 years old. “Khikhvi”, “Kakhuri Mtsvivani” are the young vines.

We plan to plant other Georgian varieties in the future. The vineyards were built with sustainability in mind to extend the life of the vines and produce a balanced yield each year.

Red clay and limestone.

Rainy spring and the first half of summer, then the dry part begins: autumn is mostly dry and warm. Winters are quite harsh, sometimes with abundant snow, sometimes drier. When the sun rises in the morning, the sun rays fall directly on to the vineyard; in the noon/midday and in the evening - the aggressive southern sun rays indirectly.



Due to the climatic conditions, as well as the absence of application of herbicides and mineral fertilizers, (it should also be noted that spraying is done with minimal amount, 5-7 times a year; we do not use any pesticides; and no broad-spectrum fungicides, only specifically targeting active ingredients) the grapes collect a fairly high concentration of sugar, which can be 27, 28 (25 + most often) °Bx. In addition grapes collect high acidity. The fruit gives off rich, abundant and intense aromas.



Saperavi

Made of red grape variety, Saperavi, the wine is vinified according to classical methods and aged in oak barrels for two months. Velvety aromas of cherries, blackberries, blueberries, and violets waft from the glass, and the juiciness carries over to the palate, lifting the fruit and softening the body and structure along with the grippy tannins.



Kotsakhura

The wine is vinified in Qvevri (georgian traditional clay vessels) with skin contact and aged in bottles. Made from three georgian varieties: Rkatsiteli, Kakhuri Mtsvane and Saperavi Budeshurisebri, the wine is distinguished with a rich bouquet aromas of berries, flowers, characterized by pleasant exotic after taste.



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Ghvenakhe

