**WINE DESCRIPTION**

**Colour:** intense, deep ruby  
**Aroma:** concentrated aromas of ripe berries, plum marmalade with a light vanilla scent  
**Flavour:** wine with a full, intense fruit taste. Strong structure and well balanced tannins  
**Recommended with:** red meats and dishes with a prominent taste  
**Best served at:** 18°C

**TYPE OF PRODUCTION**

**Vineyard:** Breg, Kalehe  
**Soil:** Opoka (marl and sandstone)  
**Canopy training:** simple guyot, 4,000–4,500 vines per hectare  
**Yield:** up to 4,000 kg/ha  
**Vinification:** Red Época is a blend of 70% Merlot and 30% Cabernet Sauvignon. Grapes are hand picked, de-stemmed and left to macerate for 2-3 weeks. The fermented wine is decanted into 225 litre oak barrels where biological deacidification is performed, giving the wine a certain softness and elegance. The wine matures in barrels for at least 18 months.

**WINE PARAMETERS**

**Vintage:** 2010  
**Alcohol level:** 14.0 %  
**Total acids:** 5.6 g/l