

ADEGA

ON 45TH
ESTATE WINERY

Grown on a 19-acre farm on the shores of Osoyoos Lake, these handcrafted wines showcase the unique terroir of the region. Carefully cultivated and expertly crafted, each bottle reflects a commitment to quality, tradition, and the rich winemaking heritage of the South Okanagan.



From Our BC Vineyards

QUARTETO TINTO | 2022

TASTING The most sophisticated of our red wines, this Cabernet-weighted blend offers expressive aromas of spice, plum, blackcurrant, and strawberry jam. Full-bodied with well-balanced tannins, it delivers complex flavours on the palate, including notes of tobacco, black pepper, and anise.

PAIRING Classics such as grilled steak with a peppercorn sauce. Or a bison burger or a pasta with a rich tomato sauce. For a Portuguese touch, Costeletas de Borrego, Grilled Lamb Chops, finished with rosemary and garlic, perfectly complementing the wine's layered spice.

WINEMAKING

VARIETALS 45% Cabernet Sauvignon, 22% Cabernet Franc, 22% Merlot, and 11% Malbec

FARMING All hand picked estate fruit sitting on the East side of Osoyoos Lake with sunny South West exposures and amazing terroir. Thoughtfully farmed with a commitment to sustainability.

PRESSING Berries were destemmed and the skins gently broken, followed by pump-overs to achieve a gentle extraction of flavour and colour.

FERMENTATION Stainless steel and oak barrels for 14 months

Alcohol: 14.5%

Residual Sugar: 2g/L

Acidity: 6.3g/L

pH: 3.86

Harvested Here. Crafted Here. Bottled Here. 100% BC Grapes, 100% BC Wine.

Every bottle bearing VQA tells the story of our land. From the first bud break in the vineyard to the final seal of the bottle, each step happens here in British Columbia. Our VQA certification guarantees that 100% of the grapes are grown in BC and the wine is made to the highest quality standards, ensuring every sip captures the character of our unique terroir. This is more than wine—it's a true taste of BC.