

ADEGA

ON 45TH
ESTATE WINERY

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.

ESPUMANTE | 2025

Espumante is the Portuguese and Spanish word for sparkling wine.



TASTING Lightly sparkling with a soft, playful mousse. Off-dry impression balanced by Sauvignon Blanc's crisp acidity. Juicy stone fruit (apricot, nectarine), lychee, mandarin, and grape blossom dominate the mid-palate, supported by the silky texture contributed by Viognier. The White Merlot and Pinot Noir add delicate strawberry and watermelon nuances, providing depth without turning the wine "rosé-like." The balance between aromatics, fruit sweetness, and fresh acidity keeps the palate lifted and refreshing.

PAIRING A lively, exotic, and beautifully perfumed frizzante that plays in the space between aromatic white, fruit-driven rosé, and sparkling aperitif. Charming, expressive, and refreshing, ideal for warm afternoons, spicy cuisine, charcuterie, or simply as a celebratory pour.

WINEMAKING

VARIETALS Gewürztraminer, Viognier, White Merlot, Pinot Noir & Sauvignon Blanc

FARMING All hand picked Okanagan Valley fruit. Thoughtfully farmed with a commitment to sustainability.

PRESSING Handled with care, destemmed and gently pressed to maintain purity and finesse.

FERMENTATION Stainless steel, produced using a modern technique, this sparkling wine is finished with a delicate infusion of fine bubbles, creating a seamless and immediate effervescence. Elegant and refreshing, it offers a gentle, persistent mousse that adds vibrancy to the palate.

Alcohol: 13.6%

Residual Sugar: 10g/L

Acidity: 5.7g/L

pH: 3.3

Harvested Here. Crafted Here. Bottled Here. 100% BC Grape.