

AUGUSTA

— VIN —

2024 Ver Tempore – Spring Rosé – Texas

SWEETNESS



ACIDITY



TANNIN



WINE MAKING

Crafted from whole cluster pressings and fermented in 100% stainless steel to retain freshness. A full malolactic conversion lends a rounded mouthfeel and softness. This rosé is a blend of fruit from three distinct Texas vineyards, chosen for their vibrant expression and balance.

TASTING NOTES

Pale pink in color, this rosé bursts with aromas of honeysuckle, tropical fruit, and a subtle reductive note reminiscent of crushed cucumber and floral oil. On the palate, flavors of citrus, ripe red fruit, and fruit rollup mingle with refreshing acidity and just enough sweetness to give a juicy, lasting finish. Lightly weighted but flavor-packed, this wine walks the line between bright and indulgent.

FOOD PAIRING

A perfect match for Mediterranean fare, charcuterie boards, or even fruit-based desserts. Its slight sweetness and bright acidity make it an ideal companion for spring and summer dining —indoors or out.

VARIETAL ORIGIN

Southern Rhone

COMPOSITION

Cinsault, Counoise, Viognier, Mourvedre, Tannat

ALCOHOL

13

CELLARING POTENTIAL

Now – 2028