

A7 Americano

AROMATIZED WINE FROM MAINE WILD BLUEBERRIES

A7 Americano is a complex, full-bodied aromatized wine produced by infusing a harmonious blend of organic roots, spices and fruits in our Maine wild blueberry wine and fortifying with brandy. It strikes a nice balance of bitter, sweet, floral and herbaceous elements, neither bone-dry nor noticeably sweet.

A7 Americano is a great mixer — spritz, Negroni, Manhattan, Sbagliato, plenty of other — but at just 12% alcohol it's balanced and delicious just on the rocks, and it plays very well with all sorts of foods. Once opened, *A7 Americano* keeps well in the fridge for many weeks.



SOURCE, PROCESS

- organically raised Maine wild blueberries hand-harvested August 2023
- brandy infused with organic dried orange peel, cinnamon, cardamom, fennel seed, gentian, sugar
- maturation in stainless steel & used oak barrels
- light filtration, blended in small batches

TECHNICAL NOTES

- alcohol 12% by volume
- ingredients: wild blueberries, fruits, roots & spices
- annual production: 200 cases
- format: glass 500mL bottle with bar top

THE NAME, THE IDEA

A7 Americano is a blend of our *Arkadia* wild blueberry wine — the **A** — with seven other ingredients — the **7**. Aromatized wines that use gentian root as the bitter component are classified as **Americano**. We love and continually explore the spectrum of aromatized wines, and are proud to add ours to this fascinating, delicious culture.

ABOUT R A S WINES

We are Dan Roche, Joe Appel and Emily Smith. We make wines with Maine-grown fruits.

COCKTAIL RECIPES

Looking for your own inspiration? Scan this QR code to see cocktail recipes using *A7* by Maine restaurants:

