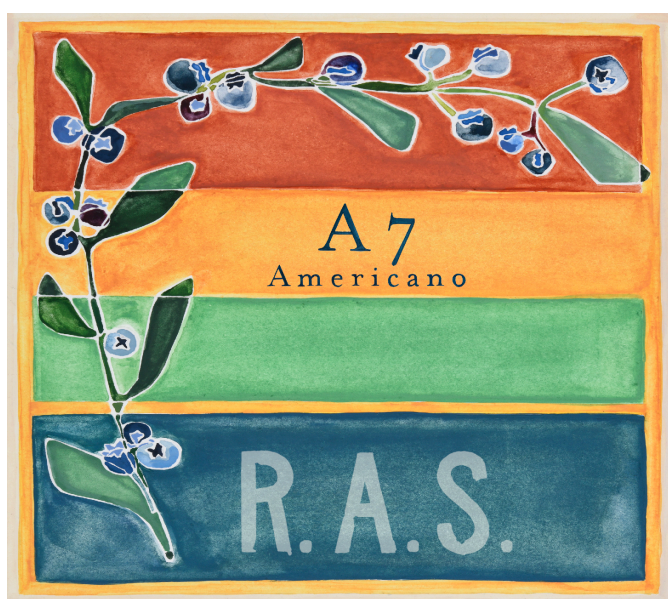


A7 Americano

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 are committed to Maine people, land and fruit, and that's what produces all our wines.

COCKTAIL RECIPES

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

