



KI NO BI SEI

KYOTO, JAPAN

Ki No Bi Sei is made with the same intricate production method as the original Kyoto Dry Gin; using 11 botanicals distilled in six distinct flavor categories. The final blend has been recalibrated by their distilling team to bring out the best of each botanical at the higher proof. Although often confused with 100 Proof or 57.1% ABV, this bottling is at the traditional British Navy Strength of 54.5% ABV. In contrast to the original Ki No Bi which has a more delicate profile, Ki No Bi Sei is bold and assertive with a boosted texture. Fantastic in your next top shelf martini or gimlet!

ALCOHOL
54.5% ABV

BOTTLE SIZE
700ML

BOTANICALS
JUNIPER
ORRIS ROOT
AKAMATSU (RED PINE)
YUZU
LEMON
GYOKURO GREEN TEA
GINGER
RED SHISO
BAMBOO LEAVES
SANSHO PEPPER
KINOME (SANSHO LEAF)

STYLE
OVER-POOF KYOTO DRY GIN



KYOTO DISTILLING

Kyoto Distillery is Japan's first dedicated artisanal gin distillery and currently the only distillery in Kyoto. Located in the southern part of the city, the distillery sources their water from the famed Fushimi region which is tremendously respected for their delicate and delicious brewing water. The aim is simple: to produce the best dry gin, utilizing fresh, local botanicals wherever possible. Every element of the final product should be completely authentic, from the local sourcing of the ingredients through to the design, and craftsmanship of the packaging.



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