



KI NO TEA GREEN TEA GIN

KYOTO, JAPAN

KI NO TEA is our product created by collaboration with tea-grower and blender, Hori-Shichimeien, founded in the Meiji era in 1879. Based in the famous Uji region to the south of Kyoto city, a number of super-premium Uji teas have been specially selected to form the heart of KI NO TEA. Tencha and Gyokuro provide intense aromas and depth of flavor with a wonderful sweetness that occurs naturally in the distillation of these superior teas. We use leaves harvested in the Okunoyama tea yard, that dates back to 1300's, and blend carefully with a secret botanical recipe used only in KI NO TEA. Gentle aromas give the impression of walking into a silent Japanese tea house. First, sweet notes like white-chocolate and citrus arise from the glass, then juniper. KI NO TEA finishes with a very long lasting, warm green tea fragrance.

TASTING NOTES

A First is the sweet and delicate bouquet on the nose. On the palate, gentle sweetness like white chocolate spreads slowly, then a distinct juniper flavor comes to the front. The finish is long and clean with a roasty green tea scent.

ALCOHOL

45.1% ABV

VOLUME

700 ML

STYLE

GREEN TEA GIN



KYOTO DISTILLING

Kyoto Distillery is Japan's first dedicated artisanal gin distillery and 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 local botanicals wherever possible. Every element of the final product should be completely authentic, from the local FRESH sourcing of the ingredients through to the design and craftsmanship of the packaging.



KYOTO