



KI NO BI DRY GIN

KYOTO, JAPAN

KI NO BI (The Beauty of the Seasons) is inspired by tradition and is distilled, blended and bottle in Kyoto. This gin is made in a recognizable dry style, but with a distinct Japanese accent. KI NO BI Kyoto Dry Gin is created with FRESH Japanese botanicals such as yellow Yuzu, Kinoki (Japanese cypress), Bamboo, Gyokuro Green Tea, Shiso and Green Sansho (Japanese Szechuan Peppercorn). Bottled at 45.7% ABV and with a rice base spirit, Kyoto Distillery has mastered not only the science of distillation but also the age-old art of blending, and separates the botanicals into six different categories: base, citrus, tea, herbal, spice, and floral. Each category is distilled individually, then blended in perfect balance to create the distinct KI NO BI flavor.

TASTING NOTES

A fresh aroma of Yuzu and a thread of Sansho that lingers like a morning mist in a bamboo forest. The juniper complements and showcases the FRESH Japanese botanicals. A tingling sensation mid-palate from the Sansho leads to a slightly warming, spicy finish from the Ginger.

AWARDS

- 2019 Drinks International
- 2019 Icons of Gin Craft Producer of the Year
- 2018 The Gin Masters
- 2018 Sip Awards Gold
- 2017 & 2018 IWSC Gold

ALCOHOL

45.7% ABV

VOLUME

750 ML

STYLE

DRY GIN



THE KYOTO DISTILLERY

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