



# KI NO BAI

KYOTO, JAPAN

Kyoto Distilling's Ki No Bai is the liquid embodiment of east meets west. Ume plums are harvested at peak season from Akio Tanaka's farm south of Uji and macerated for several months in a specially tweaked blend of Ki No Bi gin. When the desired extraction is reached from the plums, they are removed, and Haskap berries from Hokkaido are added to infuse for a few more weeks. Haskap is in the honeysuckle family and is, in fact, an edible bluebell that is native to the Japan's northernmost island. The name comes from the Ainu word translating to "the little present at the end of the branch." Once the extraction of the berries is complete, the mixture is strained, and Hokkaido beet sugar is added. The result is a beautifully complex fruit liqueur full of sweet-tart acidity, dark cherry, currant, almond, and jammy plum.

ALCOHOL  
**29.5% ABV**

BOTTLE SIZE  
**700ML**

AGED  
**NAS**

AVERAGE AGE  
**NAS**

STYLE  
**PLUM AND BERRY LIQUEUR**

AMOUNT OF BOTTLES FOR U.S.  
**600**

BOTANICALS  
**JUNIPER**  
**ORRIS ROOT**  
**AKAMATSU (RED PINE)**  
**HASKAP BERRY**  
**UME**



## 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.

