



KI NO BI

(‘The Beauty of the Seasons’)



Kyoto Dry Gin is inspired by tradition and is distilled, blended and bottled in Kyoto. This gin is made in a recognizable dry style but with a distinct Japanese accent, created with Japanese botanicals including yellow yuzu from the north of Kyoto Prefecture, kinoki wood chips (Japanese cypress), bamboo, gyokuro green tea from the Uji region and green sansho (Japanese peppercorn) berries.

KI NO BI bottles at 45.7% ABV and uses a rice spirit base along with peerless water sourced in the famous sake-brewing district, Fushimi.

Kyoto Distillery separates the botanicals of gin 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

KI NO BI - 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 Japanese botanicals. Ginger root gives a slightly warming and spicy finish.

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