



Kyoto Distillery is Japan's first dedicated artisanal gin producer. When it came to deciding where to start the distillery, there was no question that it could only be in Kyoto. Kyoto is Japan's most historically rich city; home to Japan's emperors for more than a thousand years and famed for its production of nihon-shu (Japanese Sake).

The aim at Kyoto Distillery is simple: produce the best dry gin. Every element of the final product is completely authentic, from the local sourcing of botanical ingredients to the design and craftsmanship of the packaging.

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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 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.

For more information on Ki No Bi Dry Gin

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