FiGee
FINE GOODS



KI NO BI DRY GIN

Kyoto Distillery

Inspired by tradition, made with Japanese botanicals such as yellow yuzu from the north of Kyoto Prefecture, hinoki wood chips (Japanese cypress), bamboo, Gyokuro tea from the Uji region and green sansho (Japanese peppercorn) berries. KI NO BI uses a rice spirit base and pure groundwater sourced from the famous sake-brewing district of Fushimi.

Tasting notes

Aroma

Fresh and citrusy with aromas of yuzu and a dash of Sanshõ pepper.

Taste

The juniper complements and showcases the Japanese botanicals. Ginger root gives a slightly warming and spicy finish, with a hint of earthiness coming from the Gyokuro tea.