



YUZU GIN

JAPANESE CRAFT SPIRIT

ABOUT THE SPIRIT

Introducing Yuzu Gin, a distinctly Japanese gin handcrafted with a sweet potato shochu base and botanicals such as yuzu, hyuganatsu & sansho pepper. Using a sweet potato shochu base is often unusual in gin, however creates a lovely & complex richness.

Yuzu Gin is produced by Kyoya Distillery, one of the oldest distilleries in Kyushu founded in 1834. Kyoya is leading the way in the Japanese Gin category while staying true to their roots in premium shochu. The distillery uses natural and environmentally friendly practices along with locally sourced ingredients. Kyoya uses small 200 liter stainless Japanese stills and the botanicals are fermented and distilled separately - a time intensive process that allows for precise adjustments and more control of the spirit's flavor profile.

TASTING NOTES & COCKTAIL SUGGESTIONS

"It's well-balanced, and more of a twist on a London dry style. The sweet potato gives it extra body and sweetness, which is moderated by the sour, bitter notes from the hyuganatsu." – *Chris Gomez, beverage director at Shibumi (Punch Magazine)*

A delicious gin to serve straight up or in a tonic. Enjoy in a Fitzgerald or a mixed cocktail as a refreshing alternative to dry gin.

TECH DETAILS

PREFECTURE Miyazaki

ALCOHOL 47%

SIZE 750ml

SRP \$75

UPC 835603007176



KYOYA DISTILLERY

Miyazaki Prefecture