

135° EAST

JAPANESE ARTISAN GIN



Our gin draws its name from the **135°** meridian east which crosses Akashi City in the Hyogo prefecture - the home of our Kaikyo Distillery. The meridian line perfectly represents our passion for discovering what lies beyond its borders. Inspired by the Taisho period, our Hyogo Style Gin plays on a time when eastern culture merged with western customs. This is expertly reflected in our ingredients as they enhance and complement each other.

Traditional London Dry Gin botanicals mingle with Japanese botanicals. Expertly weaved together, the botanicals of **135° EAST** Gin awaken the senses by stimulating the unexpected.

Similarly, our ingredients do the same – merge East and West to create the perfect balance of dry gin with spicy sansho pepper and floral, citrusy notes of yuzu each blended in **135° EAST** Gin:



Hyogo Dry Gin Style Crafting Process

Each botanical is sourced from local farmers or specialized vendors then distilled separately to preserve the botanicals' characteristics. This process allows better control of the final blending process when sake spirit is added. Once distilled, our gin has a typical soft sweetness which gently intertwines and harmonizes the five Japanese botanicals.



Family Yonezawa Heritage & Honor Since 1856

The Yonezawa family settled in Akashi City in **1856**. There, they started the family distillery and had mastered rice spirit distillation by **1917**. From one generation to the next, the family kept their legacy alive by continuing to develop their spirits expertise. **100** years later, Kimio Yonezawa, our master distiller, honored his family and celebrated the centennial of the family business by launching **135° EAST** Gin.

PACK SIZE

ABV

UPC

(6x750ml)

42%

° 80368 58003 ¹



NOSE: Floral, citrus fruit zest. **MOUTH :** Smooth & balanced. **FINALE :** Spicy & peppermint.

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@135EastGin

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Stimulating information to remember

- **135° East** is a Japanese artisan gin handcrafted in small batches by our Master Distiller & Blender, Kimio Yonezawa.

- **3** Traditional London Dry Gin botanicals mingle with **5** Japanese botanicals, crowned by a touch of sake distillate.

- **135° East** recipe is the result of a long experimentation. Kimio sampled over **50** botanicals before choosing the ones that conveyed his vision the best.

- His thorough selection made of **135° East** the perfect balance of dry gin, with citrus, as well as, spice notes of yuzu and sansho pepper.

- Each botanical is sourced from local farmers or specialized vendors, then separately distilled, through vacuum through vacuum distillation, also used in the perfume industry. To preserve the quality of each botanical, Kimio determines which of the two production methods is the most satisfactory.

135° GIN & TONIC



2 oz - 135° EAST Gin
5 oz - Tonic water

Garnish : Yuzu peels.
