



DESCRIPTION

135° East Gin offers a powerful floral aroma over scents of citrus fruits. It comes with a silky, balanced feel in the mouth, combining citrus, bitter and floral notes, while sansho pepper gives it a warm, peppery finish. Crowned with the secret ingredient: a splash of distilled Akashi-Tai's Junmai sake that mellows the heat of the sansho pepper.

UNIQUE SELLING POINTS

- A truly Japanese gin: All ingredients, including all London dry gin botanicals, are sourced and handpicked at local farmers in the Hyogo prefecture.
- Unique combination of original London Dry Gin botanicals (coriander, juniper, angelica), Japanese botanicals (yuzu, ume, sansho pepper, shiso leaf, sencha) and a distillate of the Akashi Tai Sake.

AWARDS

The Spirits Business : Master in 2024 | London Spirits competition : Gold in 2024 | Gin of the Year Awards : Gold in 2023 | The Gin Masters : Gold in 2023 | Ultimate Spirits Challenge : 90/100 in 2023

ADDITIONAL INFORMATION

Country: Japan
Category: Spirits
Flavor profile: Aromatic, Elegant, Fresh
Spirit type: Gin