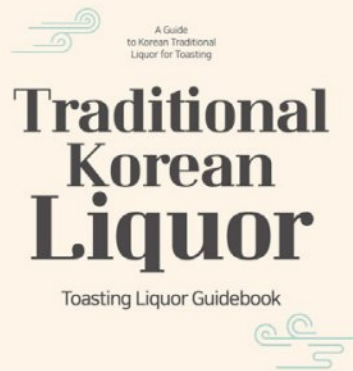


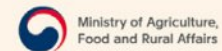
Traditional Korean Liquor
Toasting Liquor Guidebook



A Guide
to Korean Traditional
Liquor for Toasting

Traditional Korean Liquor

Toasting Liquor Guidebook



This guidebook features award-winning products from the Korea Traditional Liquor Competition, traditional liquors recognized at international liquor competitions, as well as products from Korean Food Grand Masters and Intangible Cultural Heritage holders. It introduces some of Korea's representative traditional liquors, providing not only information about the manufacturers and products but also various details, such as food pairings. The guide aims to promote the widespread use of excellent traditional Korean liquors for toasts and to expand their domestic and international sales and exports.

We hope that the Traditional Korean Liquor Toasting Liquor Guidebook will serve as a stepping stone for the revitalization and globalization of Korean traditional liquors. We ask for your continued support and affection for our traditional liquors.

A Guide
to Korean Traditional
Liquor for Toasting

Traditional Korean Liquor

Toasting Liquor Guidebook

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Seoul · Gyeonggi · Incheon

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Seoul
Gyeonggi
Incheon



A makgeolli made with pristine 250-meter underground rock water from Gapyeong, 100% domestic rice, and handcrafted pine nuts. It is characterized by a smooth texture, luxurious flavor, clean aftertaste, and nutty aroma. The patented low-temperature fermentation method prevents overflow even when shaken.

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Woorisool Co., Ltd.

Gapyeong Pine Nut Makgeolli

Takju (Unfiltered Rice Wine)

Rice (domestic), rice nuruk, Gapyeong pine nuts 0.12% (domestic), yeast, refined enzymes, isomaltooligosaccharide, aspartame (sweetener, contains phenylalanine), acesulfame potassium (sweetener), purified water

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki,
Various Types of Korean Pancakes(Jeon)



2015
Excellence Award



Company Woorisool Co., Ltd.

Contact 82-70-4115-8525

Address 29 Daebo-ganseon-ro, Jojong-myeon,
Gapyeong-gun, Gyeonggi-do, Korea
jatmakgeoli.modoo.at



08
-
09

A premium handcrafted makgeolli made without sweeteners, using pesticide-free, eco-friendly rice from Ganghwa Island. It is known for its immune-boosting and anti-cancer properties, as well as its exceptional balance and smooth finish, characteristic of a makgeolli crafted at a brewery with a 100-year tradition.

Geumpung Brewing Co., Ltd.

Geumpung Yangjo Makgeolli

Takju (Unfiltered Rice Wine)

Purified water, rice (Ganghwa Island), nuruk, yeast (contains wheat)

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki, Various Types of Korean Pancakes(Jeon)



Company Geumpung Brewing Co., Ltd.

Contact 82-70-4400-1931

Address 8 Samrangseong-gil, Gilsang-myeon,
Ganghwa-gun, Incheon, Korea
smartstore.naver.com/gold1931



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Traditional Liquor for Toasting
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Incheon

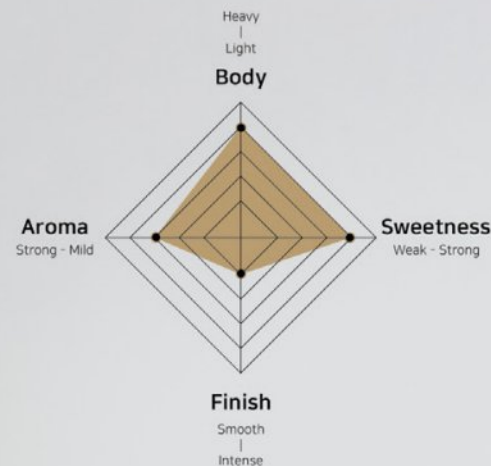
Alcohol
Content
6.9%

10
-
11



A traditional liquor from Seoul made with 100% Seoul rice. It is a makgeolli with no synthetic or natural sweeteners, characterized by its smooth texture and clean sweetness.

A Guide to Korean
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Traditional Korean Liquor



Seoul

Alcohol
Content
6%

Alcohol
Content
11.5%

Hangang Brewery

Naroo Fresh Makgeolli

Takju (Unfiltered Rice Wine)

Purified water, rice (domestic), nuruk, yeast

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki,
Various Types of Korean Pancakes(Jeon)

2021
Grand Prize



Hangang Brewery **Company**

82-70-8836-1115 **Contact**

12 Dulle 15-gil, Seongdong-gu, Seoul, Korea **Address**

hangangbrewery.com

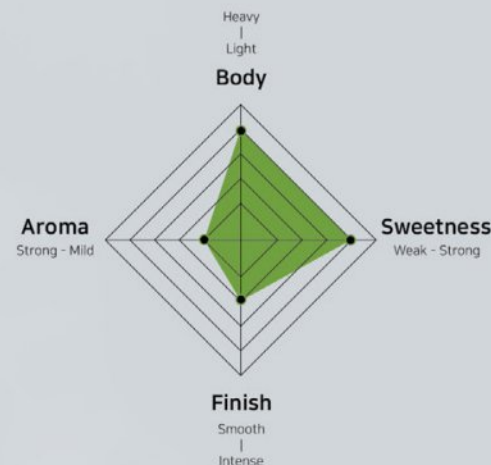


12
-
13



A premium makgeolli crafted without artificial sweeteners, made exclusively from 100% domestically produced rice. Using only rice, water, and nuruk, Neurin Maeul Makgeolli offers a natural sweetness and rich aroma, setting it apart from those with artificial additives. Its unique character lies in the ever-evolving taste and aroma shaped by yeast throughout the fermentation process. Experience the distinct flavors of spring, summer, autumn, and winter – a makgeolli that defies definition in just one word.

A Guide to Korean
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Baesangmyeon Brewery Co., Ltd.

Neurin Maeul Makgeolli

Takju (Unfiltered Rice Wine)

Purified water, rice powder (domestic),
nuruk (rice nuruk, wheat-derived enzyme, refined enzyme), dried yeast

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki,
Various Types of Korean Pancakes(Jeon)

2014 Outstanding Award
2017 Excellence Award



Baesangmyeon Brewery Co., Ltd. **Company**

82-2-69178984 **Contact**

25 Hwadong-ro 432beon-gil, Hwacheon-myeon, **Address**

Pocheon-si, Gyeonggi-do, Korea

www.soolsool.co.kr



Crafted with premium rice from Pocheon-si, Gyeonggi-do, and high-quality strains extracted from traditional nuruk, Damun Makgeolli contains no synthetic artificial sweeteners. Fermented using precise microbial control methods, it maintains its flavor even after refrigeration. It boasts the sweet aroma of ripe pears, a smooth texture, and a creamy, milky hue for a soft and enjoyable drinking experience.

1932 Pocheon Ildong Makgeolli Co., Ltd.

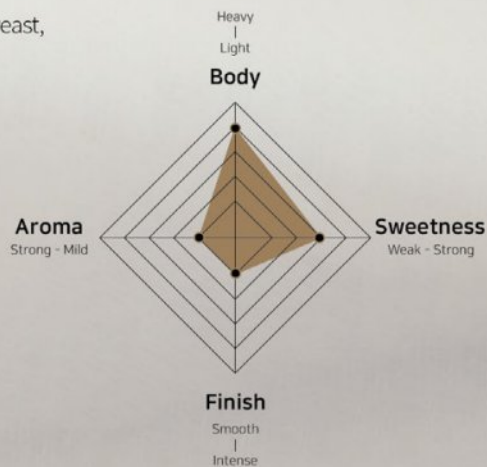
Damun

Takju (Unfiltered Rice Wine)

Purified water, rice (domestic), lactic acid, yeast, other fructose, refined enzyme

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki, Various Types of Korean Pancakes(Jeon)



Company 1932 Pocheon Ildong Makgeolli Co., Ltd.
Contact 82-31-532-3007
Address 1597 Unakcheonggye-ro, Ildong-myeon,
Pocheon-si, Gyeonggi-do, Korea
1932makgeolli.modoo.at



A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Gyeong
gi**

Alcohol
Content
6.5%

16
-
17



A premium traditional liquor to be eaten with a spoon rather than drunk. It has a thick, porridge-like texture similar to concentrated yogurt, characterized by its sweet taste and unique aroma. It is excellent as an appetizer or dessert and can also be applied to various dishes and cuisines.

Yangjugol Iga Traditional Liquor

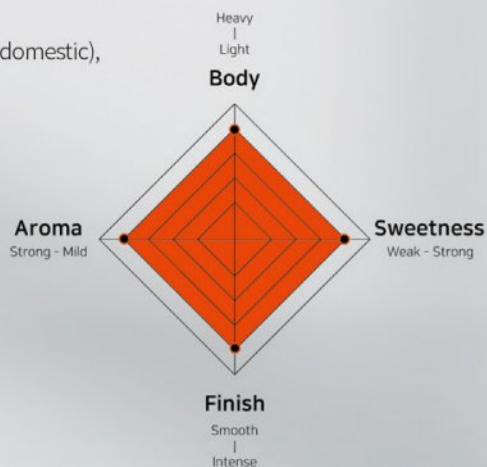
Spoonable Wine Ihwaju

Takju (Unfiltered Rice Wine)

Rice (domestic, Yangju-si), glutinous rice (domestic), purified water, rice nuruk

Recommended Pairing

Bossam, Tofu Kimchi,
Soupy Tteokbokki,
Various Types of Korean
Pancakes(Jeon)



2022
Grand Prize



Company Yangjugol Iga Traditional Liquor

Contact 82-10-4745-5912

Address 12-27 Buhung-ro 983beon-gil, Baekseok-eup,
Yangju-si, Gyeonggi-do, Korea
egaju.co.kr



A Guide to Korean
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Traditional Korean Liquor



Alcohol
Content
8.5%



18
-
19

A makgeolli crafted with the unique expertise of Yangju Brewery offering a smooth sweetness that quickly transitions into a bold, tangy sourness that stimulates the palate. Its distinctive sourness fills the mouth, leaving a clean and refreshing finish that cannot be replicated.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



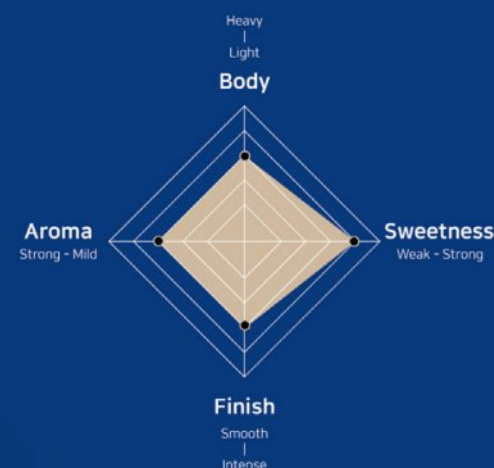
Yangju Brewery Byulsan

Takju (Unfiltered Rice Wine)

Purified water, rice (domestic), nuruk, yeast,
sugar-processed products

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki,
Various Types of Korean Pancakes(Jeon)



2021
Outstanding Award



Yangju Brewery **Company**
82-31-877-5808 **Contact**
755 Hyeonseok-ro, Gwangjeok-myeon, **Address**
Yangju-si, Gyeonggi-do, Korea
yjdoga.com



20
-
21



Dongjeongchun has a honey-like smoothness that clings to the palate with a rich body and a fragrant aroma reminiscent of fruits. Made with fermented rice dough (mepssal gumeongtteok) and sweet rice steamed rice (godubap), this drink delivers sweetness and a warming sensation comparable to the finest wine, Chateau d'Yquem.

A Guide to Korean
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Traditional Korean Liquor



Sulbitneun Jeongane Agricultural Corporation Co., Ltd.

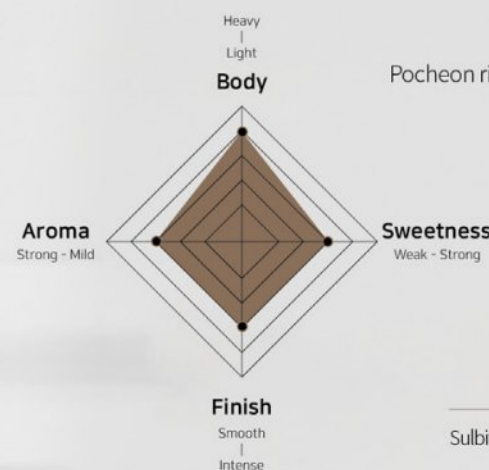
Sanjeong Lake Dongjeongchun Makgeolli

Takju (Unfiltered Rice Wine)

Pocheon rice 36%, Jeongane nuruk 3%, purified water 61%

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki,
Various Types of Korean Pancakes(Jeon)



2018 Grand Prize
2024 Outstanding Award



Sulbitneun Jeongane Agricultural Corporation Co., Ltd. **Company**

82-31-532-9708 **Contact**

335 Sanjeonghosu-ro, Yeongbuk-myeon, **Address**

Pocheon-si, Gyeonggi-do, Korea

www.sooldoga.com



A premium makgeolli made entirely with domestic rice, without any synthetic sweeteners, showcasing a naturally sweet flavor. It reinterprets the traditional lhwaju brewing method with a modern touch, creating a fresh makgeolli full of taste and aroma.

A Guide to Korean
Traditional Liquor for Toasting
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Incheon Takju

Rice Is Naturally Sweet

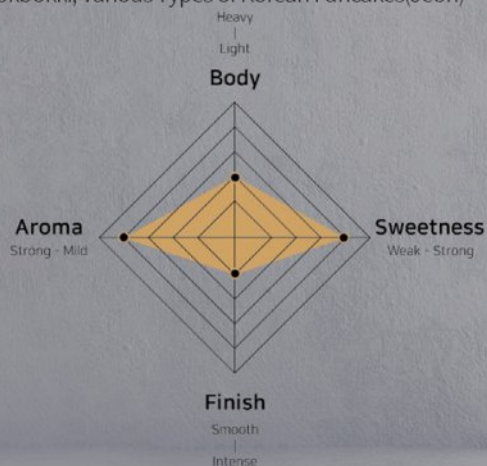
Takju (Unfiltered Rice Wine)

9% ABV: Purified water, rice (domestic) 36.28%, nuruk (contains wheat), yeast, seed culture

12% ABV: Purified water, rice (domestic) 47.4%, nuruk (contains wheat), yeast, seed culture

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki, Various Types of Korean Pancakes(Jeon)



Company Incheon Takju

Contact 82-32-524-5016

Address 14 Annam-ro 433beon-gil,
Bupyeong-gu, Incheon, Korea
sosungju.modoo.at



Incheon

Alcohol
Content
9%

Alcohol
Content
12%

24
-
25



Ugokju is a premium takju crafted with a health-conscious focus, rich in dietary fiber and probiotics to support digestive health. The liquid formed during fermentation creates a yogurt-like sweet and tangy flavor with a thick consistency and minimal dilution, making it a rare and prized liquor. Developed through extensive research and advanced fermentation balance technology, it is made from 100% domestic organic white rice with no additives, offering the pure, undiluted taste of rich raw liquor.

Bae Hyejeong Brewery

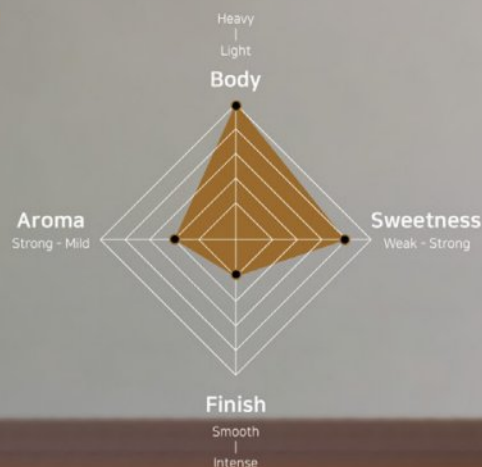
Ugokju

Takju (Unfiltered Rice Wine)

100% organic white rice (domestic)

Recommended Pairing

Bossam, Tofu Kimchi,
Tteokbokki, Various Types of
Korean Pancakes(Jeon)



2019
Grand Prize



Company Bae Hyejeong Brewery

Contact 82-31-354-9376

Address 835 Seobong-ro, Jeongnam-myeon,
Hwaseong-si, Gyeonggi-do, Korea
www.baedoga.co.kr



Incheon

Alcohol
Content
10.5%

This Takju is crafted with hygienic mineral water and rice from Ganghwa Island in Incheon, combined with Taakbrew's unique fermentation balance to express the natural taste of rice. Ganghwa Island is an unpolluted clean area with optimal conditions for rice cultivation due to its long sunshine duration. No synthetic sweeteners are used, ensuring consistent quality and a high standard of traditional liquor. It is rich in various minerals and magnesium.

Taak Brew

Taak 100 Natural

Takju (Unfiltered Rice Wine)

Purified water (mineral water),
glutinous rice (Ganghwa Island rice, Incheon), nuruk

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki,
Various Types of Korean Pancakes(Jeon)



2023
Outstanding Award



Company Taak Brew

Contact 82-32-284-7050

Address 6 Gyeongin-ro 1104beon-gil,
Bupyeong-gu, Incheon, Korea
www.taakbrew.com



28
-
29

Tiger Belly Button Fresh Makgeolli is crafted using uncooked rice for fermentation, offering a light body and exceptional drinkability. Its 100-day fermentation and low-temperature aging process preserve the original flavors and aromas of rice. The refreshing taste evokes the crispness of a freshly bitten pear, complemented by a delicate honey aroma. Made with 100% fresh rice (white and brown rice), it showcases the finest rice-derived aromas. With no carbonation, it delivers a smooth, gentle flavor that enhances both the taste and aroma of accompanying dishes.



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Traditional Liquor for Toasting
Traditional Korean Liquor



Balgeun Sesang Agricultural Cooperative Corporation
(Tiger Belly Button)

Tiger Belly Button Fresh Makgeolli

Takju (Unfiltered Rice Wine)

100% Pyeongtaek rice (40% brown rice, 60% white rice),
nuruk, purified water, refined sugar

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki,
Various Types of Korean Pancakes(Jeon)



Balgeun Sesang Agricultural Cooperative Corporation (Tiger Belly Button) **Company**

82-31-683-0981 **Contact**

41 Chungnyeol-gil, Poseung-eup, **Address**

Pyeongtaek-si, Gyeonggi-do, Korea

www.instagram.com/tigercalyx



"Kimpo Yeaju" carries the meaning of offering both delicious liquor and prosperity. It has a pale golden hue and an irresistible subtle sweetness. The taste is approachable, with a hidden tartness that adds a wonderful accent and character. It goes down smoothly, leaving a warm sensation afterward. Its unique feature is retaining the natural aroma of grains (like ripe fruit) produced during the liquefaction process of raw materials.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Alcohol
Content
13%

Kimpo Brewery

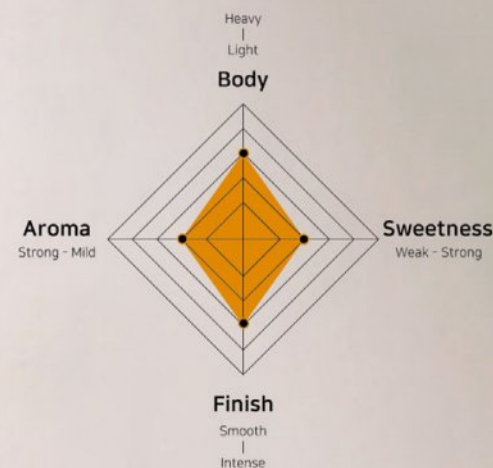
Kimpo Yeaju

Yakju · Cheongju (Refined Rice Wine)

Water, rice (domestic), nuruk (rice, domestic), liquid fructose, enzyme preparations, lactic acid, yeast

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine(Hanjeongsik)



2013
Excellence Award



Kimpo Brewery **Company**
82-31-989-5568 **Contact**

2763 Gimpo-daero, Wolgot-myeon, **Address**

Gimpo-si, Gyeonggi-do, Korea
www.kimpo.co.kr



Made using traditional jar fermentation as described in ancient texts, this premium yakju undergoes over 100 days of fermentation and aging to enhance its flavor and aroma. It is crafted exclusively with organic non-glutinous and glutinous rice grown using snail farming methods. The initial taste reveals light honey, pear, and melon aromas, while lotus and vanilla notes emerge when held in the mouth. A slight pine scent characterizes the finish.

Suboolga Agricultural Corporation Co., Ltd.

Doodoomoolmool Yakju

Yakju · Cheongju (Refined Rice Wine)

Glutinous rice, non-glutinous rice, traditional nuruk (domestic wheat) (produced by Wonsam Eco-Friendly Rice Farmers' Association, domestic organic)

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine(Hanjeongsik)



2023
Grand Prize



Company Suboolga Agricultural Corporation Co., Ltd.

Contact 82-10-2638-9429

Address 3 Galgok-ro, Giheung-gu, Yongin-si, Gyeonggi-do, Korea
shopping.naver.com/fresh/traditionalalcohol/stores/101675513



A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



This premium traditional liquor embodies the elegance of traditional cheongju made using the Oyangju method as described in ancient texts. Every step is handcrafted, using Yeosu rice from Gyeonggi Province, nuruk made from Korea's native dwarf wheat, and groundwater flowing from jade rock aquifers.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Alcohol
Content
15%

Chuyeondang Agricultural Corporation Co. Ltd.

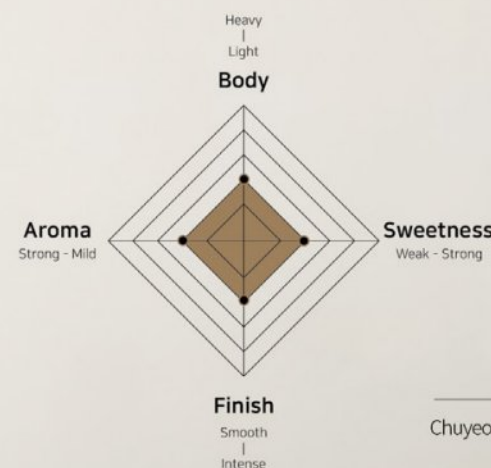
Sunhyangju

Yakju · Cheongju (Refined Rice Wine)

40% Yeosu rice (Gyeonggi rice), 4% nuruk from native wheat,
56% purified water

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine(Hanjeongsik)



2020
Outstanding Award



Chuyeondang Agricultural Corporation Co. Ltd. **Company**

82-10-6851-3570 **Contact**

1-111 Geumdang-ri-gil, Ganam-eup, **Address**

Yeosu-si, Gyeonggi-do, Korea

chuyondang1.modoo.at





This premium yakju is crafted using the 'oyangju' method, undergoing five stages of fermentation with rice, water, and nuruk. Its exceptional quality is further enhanced by aging for over a year after fermentation. Made without artificial sweeteners, it relies solely on traditional nuruk, pure water, and premium rice to deliver its rich, authentic flavor.

Joeun Sool Agricultural Corporation Co. Ltd.

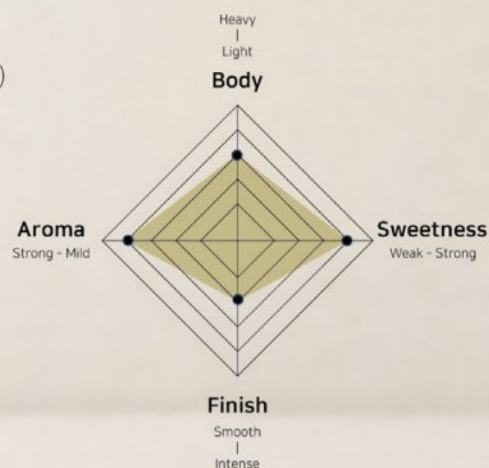
Cheonbihyang

Yakju · Cheongju (Refined Rice Wine)

100% rice from Pyeongtaek, purified water,
nuruk (domestic)

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine(Hanjeongsik)



2018 Grand Prize
2020 Grand Prize
2021 Excellence Award
2022 Excellence Award



Company Joeun Sool Agricultural Corporation Co. Ltd.

Contact 82-31-681-8929

Address 108 Suksungteul-gil, Oseong-myeon,
Pyeongtaek-si, Gyeonggi-do, Korea
jsul.modoo.at



38
-
39



Alcohol
Content
13%

This premium wine is produced in Daebudo, Ansan, a region with ideal conditions for grape cultivation, including the coastal heat and humidity, significant temperature differences between day and night, and mineral-rich soil. It is a dry white wine with no sweetness, offering a vibrant and rich aroma of tropical citrus fruits. The wine expresses a refined freshness while providing a subtle balance of creaminess and minerality.

Green Agricultural Cooperative Corporation

Grand Coteau Cheongsoo White Wine 12

Fruit Wine

Green grapes, fructose, anhydrous sulfur dioxide (antioxidant)

Recommended Pairing

Light Dishes or Mild Seafood,
Appetizers

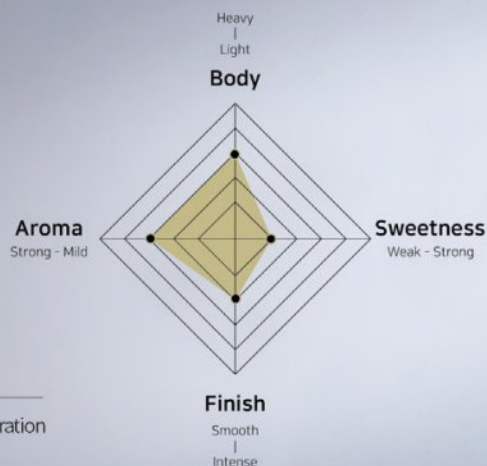
2016 Excellence Award
2019 Grand Prize
2020 Outstanding Award



Company Green Agricultural Cooperative Corporation

Contact 82-32-886-9873

Address 107 Ppeokkuksan-gil, Danwon-gu,
Ansan-si, Gyeonggi-do, Korea
www.grandcoteau.co.kr



40
-
41



Crafted using a precise pressing technique that harnesses gravity – a premium brewing method from Europe. The winery's underground tunnel, located 15 meters below ground and stretching 100 meters, ensures optimal aging conditions by maintaining a consistent temperature year-round.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Gyeong
gi**

Alcohol
Content
12%

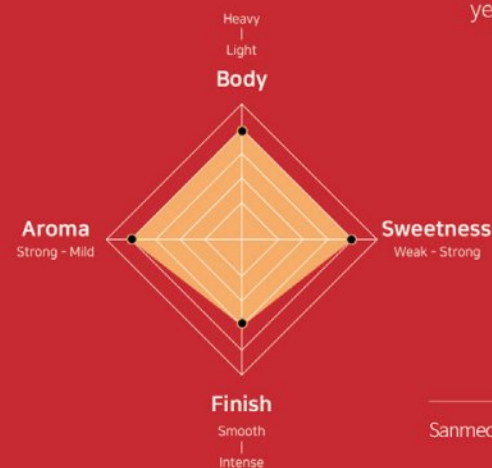
Sanmeoru Farm Agricultural Cooperative Corporation

Meorudeseo

Fruit Wine

75.6% Korean wild grapes (Sanmeoru), purified water, alcohol, refined sugar, salt, DL-malic acid (acidity regulator), yeast, sodium metabisulfite (antioxidant), alanine

Recommended Pairing
Salad, Cheese, Pasta, Canapés



Sanmeoru Farm Agricultural Cooperative Corporation
82-31-958-4558
441-25 Witbaeuni-gil, Jeoksung-myeon,
Paju-si, Gyeonggi-do, Korea
sanmeoru.modoo.at



**Company
Contact
Address**



This liquor features a sweet, reddish-golden hue and undergoes both primary and secondary distillation before being aged with seven medicinal herbs, including longan aril, dried tangerine peel, clove, ginger, cinnamon, licorice, and purple gromwell root. The bold cinnamon flavor stands out, harmonizing beautifully with the other herbs. The sweetness of the longan balances the high alcohol content, making it surprisingly smooth. The finish is not only sweet but also clean, with a subtle acidity that enhances the overall complexity.

Gamhongro Co., Ltd.

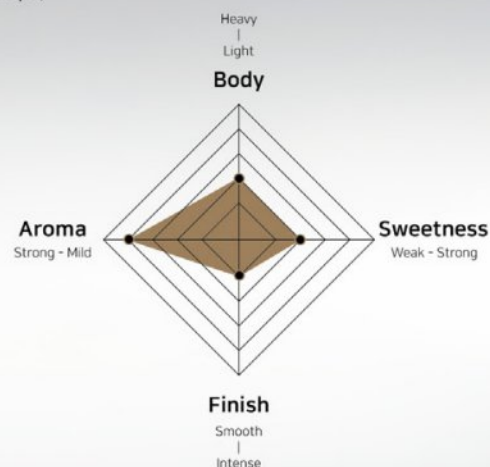
Gamhongroju

Distilled Liquor

Purified water, rice (domestic), millet (imported), longan aril, cinnamon, dried tangerine peel, clove, ginger, licorice, purple gromwell root

Recommended Pairing

Beef Tartare(Yukhoe), Raw Fish(Hoe), Light Soups, Stews, or Mild and Savory Dishes



Company Gamhongro Co., Ltd.
Contact 82-31-954-6233
Address 149 Witgamaule-gil, Paju-eup,
Paju-si, Gyeonggi-do, Korea
gamhongro43.modoo.at



A distilled soju made by aging fermented liquor brewed from Osan Sema rice, then distilling it under normal pressure. The distilled soju base is aged for over 100 days in traditional unglazed earthenware jars, without any synthetic additives. It features the nutty aroma unique to rice, a simple finish, and a clean taste.

Osan Brewing Co., Ltd.

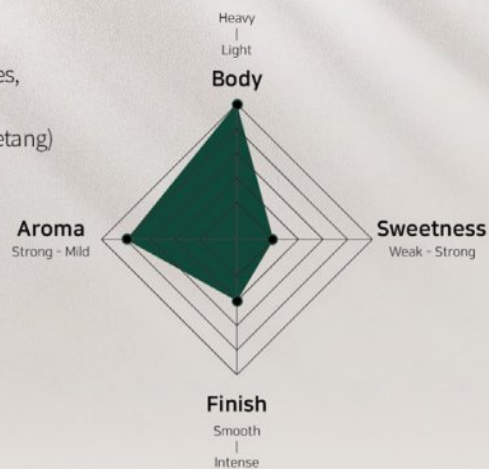
Doksan 53

Distilled Soju

Water, rice (domestic), nuruk, yeast

Recommended Pairing

Raw Fish(Hoe), Beef, Pork Dishes,
Hot Pot, Clear and Mild Soups,
Ginseng Chicken Soup(Samgyetang)



Company Osan Brewing Co., Ltd.

Contact 82-31-374-2139

Address 63 Sijang-gil, Osan-si, Gyeonggi-do, Korea
www.osansool.com



A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Gyeong
gi**

Alcohol
Content
53%



46
-
47



A distilled soju aged in traditional earthenware, made by blending 100% Yeosu sweet potato and rice spirits, resulting in a harmonious balance of aroma and umami. The rich-flavored Yeosu sweet potato undergoes atmospheric distillation, while the smooth and umami-rich Yeosu rice is distilled under reduced pressure, enhancing the delicate characteristics and depth of the ingredients.

Kooksoondang Yeosu Myeongju Agricultural Corporation Co. Ltd.

Ryeo Distilled Soju 40 (100% Sweet Potato)

Distilled Soju

Rice distilled soju base (100% Yeosu rice), sweet potato distilled soju base (100% Yeosu sweet potato), purified water

Recommended Pairing

Raw Fish(Hoe), Beef, Pork Dishes, Hot Pot, Clear and Mild Soups, Ginseng Chicken Soup(Samgyetang)

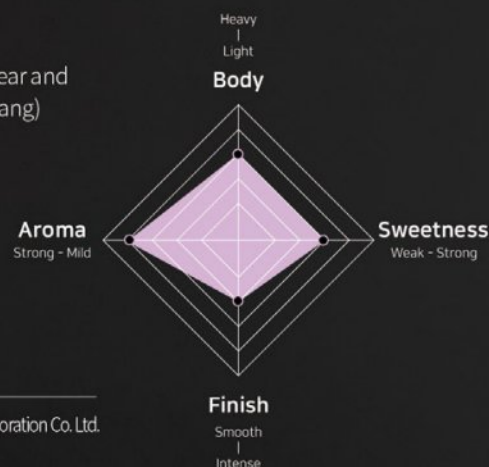
2021 Excellence Award
2022 Grand Prize
2024 Outstanding Award



Company Kooksoondang Yeosu Myeongju Agricultural Corporation Co. Ltd.

Contact 82-31-885-1971

Address 330 Bupyeong-ro, Gangcheon-myeon,
Yeosu-si, Gyeonggi-do, Korea
www.ksdyeosu.com



Named after its pear-like aroma reminiscent of the Munbae tree, Moonbaesool rich fragrance and flavor are its hallmark. This pure distilled liquor is made from millet and glutinous sorghum as raw materials, without any additives.



50
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51

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Moonbaeju Distillery

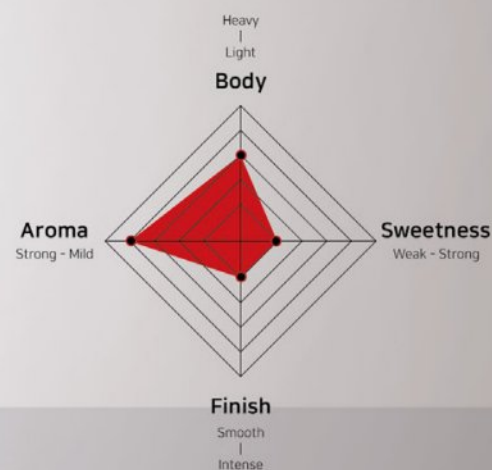
Moonbaesool 40

Soju

Distilled base (millet (domestic), sorghum (domestic), yeast, nuruk, purified water), purified water

Recommended Pairing

Raw Fish(Hoe), Beef, Pork Dishes, Hot Pot,
Clear and Mild Soups,
Ginseng Chicken Soup(Samgyetang)



2011
Encouragement
Award



Moonbaeju Distillery **Company**

82-31-989-9333 **Contact**

27 Geomam 2-ro 15beon-gil, Tongjin-eup, **Address**

Gimpo-si, Gyeonggi-do, Korea

www.moonbaejumall.com



This premium distilled rice soju is crafted with meticulous care using Yongin Baekok rice, nuruk, and water, preserving the authentic taste and aroma of fermented liquor through atmospheric distillation in a pot still. Aged in earthenware jars for a year, it offers a remarkably smooth finish and rich flavor despite its alcohol content.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Sulsaem Agricultural Corporation Co. Ltd.

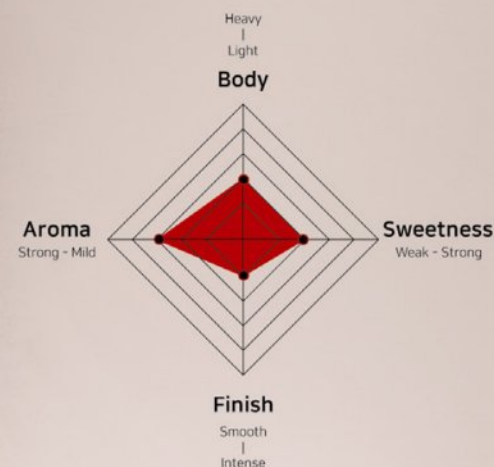
Mir 40

Distilled Soju

Rice (domestic, Gyeonggi rice),
nuruk (domestic), purified water

Recommended Pairing

Raw Fish(Hoe), Beef, Pork Dishes,
Hot Pot, Clear and Mild Soups,
Ginseng Chicken Soup(Samgyetang)



Sulsaem Agricultural Corporation Co. Ltd. **Company**

82-70-4218-5225 **Contact**

2298-1 Jukyang-daero, Cheoin-gu, **Address**

Yongin-si, Gyeonggi-do, Korea

www.sulseam.com



52

53



This soju is highly labor-intensive, with only around 3,000 bottles produced annually. It begins with freshly harvested rice from autumn, brewed on "Haeil," the pig day of the lunar calendar's first month. The base fermentation lasts for 36 days, leading to the first and second rounds of additional fermentation, followed by another round. This triple fermentation process, totaling 108 days, culminates in the creation of Samhae Soju through distillation. It offers a nutty rice aroma and the deep, rich flavor of nuruk, delivering a smooth and enjoyable drinking experience.

Samhae Soju Distillery

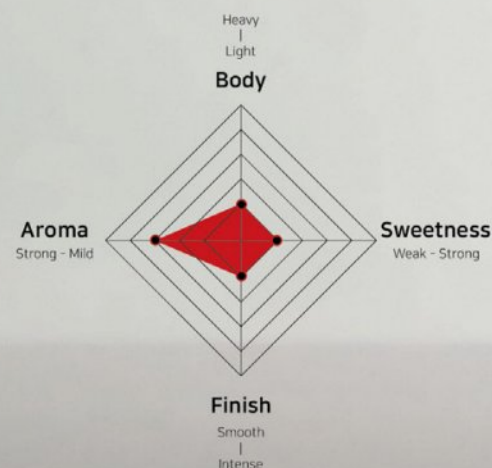
Samhae Soju

Distilled Soju

Purified water, glutinous rice, non-glutinous rice, nuruk

Recommended Pairing

Raw Fish(Hoe), Beef, Pork Dishes,
Hot Pot, Clear and Mild Soups,
Ginseng Chicken Soup(Samgyetang)



Company Samhae Soju Distillery
Contact 82-10-5216-8093
Address 109 World Cup Buk-ro, Mapo-gu, Seoul, Korea
samhaesoju.com



Seoul

Alcohol
Content
45%

54
-
55

Crafted by fermenting hand-selected sweet potatoes from Yeosu, Feel 40 undergoes a meticulous process. After fermentation, the mash is filtered and distilled using a pot still with atmospheric distillation, followed by extended aging to enhance its depth and complexity.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Gyeong
gi**

Alcohol
Content
40%

Soolawon Agricultural Corporation Co., Ltd.

Feel 40

Distilled Soju

Sweet potato distilled base (100% Yeosu sweet potato),
purified water

Recommended Pairing

Raw Fish(Hoe), Beef, Pork Dishes, Hot Pot,
Clear and Mild Soups,
Ginseng Chicken Soup(Samgyetang)



56
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57

2023
Excellence Award



Soolawon Agricultural Corporation Co., Ltd. **Company**

82-70-8776-0007 **Contact**

93-12 Jeombong-gil, Yeosu-si, **Address**

Gyeonggi-do, Korea

www.soolawon.co.kr





This traditional distilled liquor, "Rojudumalbizi," is a Joseon-era specialty. Made with 100% domestic rice, nuruk, and pure underground water from Anseong's 100m-deep rock aquifer, it is fermented for 30 days at temperatures below 18°C and distilled, followed by long-term aging. It boasts a deep and smooth flavor, a rich aroma, and a silky finish.

Hanju Distillery

Hanju

Distilled Soju

25% ABV: Purified water 63.497%,
rice 33.107% (domestic),
nuruk (wheat) 3.396%
35% ABV: Purified water 53.763%,
rice 41.936% (domestic),
nuruk (wheat) 4.301%

Recommended Pairing

Raw Fish(Hoe), Beef, Pork Dishes,
Hot Pot, Clear and Mild Soups,
Ginseng Chicken Soup(Samgyetang)



2010 Encouragement Award
2013 Outstanding Award
2015 Excellence Award



Company Hanju Distillery

Contact 82-31-672-0964

Address 241-14 Seoun-ro, Seoun-myeon,
Anseong-si, Gyeonggi-do, Korea
<https://lrl.kr/h8g2>



Made with 100% domestically grown yellow plums, this plum wine offers a harmonious honey aroma and delightful fruitiness, achieved by substituting sugar with honey. The liquor undergoes low-temperature secondary distillation, resulting in a clean and smooth finish.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

Seoul

Alcohol
Content
20%

The Han

Wonmae Premium

Liqueur

Plum wine base (100% domestic plums), purified water,
plum syrup, sugar, honey, caramel

Recommended Pairing

Pork Ribs, Bulgogi,
Korean Pancakes(Jeon)



The Han **Company**
82-2-2280-8080 **Contact**
28-13 Jungsan-ro 7-gil, Eunpyeong-gu, **Address**
Seoul, Korea
www.thehan.kr



Made by fermenting natural acacia honey (acacia) produced in Gimpo, this liquor contains no artificial sweeteners or chemical preservatives, making it a healthy choice. With a medium-sweet level of sweetness, it pairs well as a dessert after meals or can be enjoyed lightly without any sides.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



62
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63

Corevest Brewing

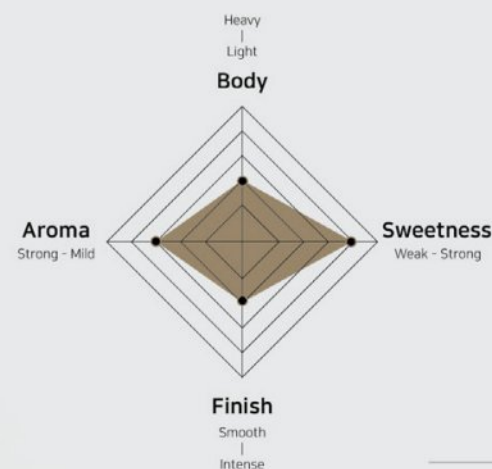
Corevest Bochet

Other Alcoholic Beverages

Purified water, honey (domestic), yeast,
yeast extract

Recommended Pairing

Salad, Pizza, Cakes, Fruits,
Cheese, Spicy Fish Stew



2023
Excellence Award



Corevest Brewing **Company**
82-10-5231-0320 **Contact**

33-23 Gimpo-daero 1759beon-gil, Yangchon-eup, **Address**
Gimpo-si, Gyeonggi-do, Korea
www.corevest.co.kr





A fermented honey wine crafted in the pristine region of Yangpyeong, preserving the full benefits of natural honey. Free from any additives, its subtly sweet aroma is uniquely charming, a hallmark of honey wine crafted by nature. It features a refreshing honey scent and a sweet finish that is clean and crisp, gradually leaving a light and invigorating sensation. This wine delivers an impressive flavor within its clear and pure profile.

Ibee Agricultural Cooperative Corporation

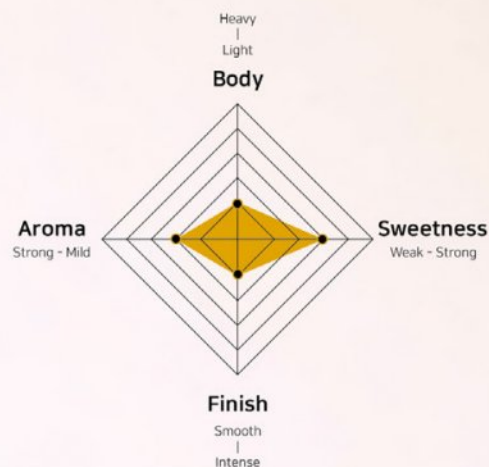
Honeymoon Wine

Other Alcoholic Beverages

Purified water, honey (domestic) 38.21%,
dried tangerine peel, yeast, lactic acid

Recommended Pairing

Salad, Pizza, Cakes, Fruits, Cheese,
Spicy Fish Stew



2018 Excellence Award
2019 Grand Prize
2020 Grand Prize
2021 Excellence Award
2024 Grand Prize



Company Ibee Agricultural Cooperative Corporation

Contact 82-31-775-0500

Address 110 Wangchangburo-gil, Gangha-myeon,
Yangpyeong-gun, Gyeonggi-do, Korea
www.ibe21.com





A Guide
to Korean Traditional
Liquor for Toasting

Traditional Korean Liquor

Toasting Liquor Guidebook

Gangwon



Gang
won

Alcohol
Content
6%

This is a spoonable makgeolli made solely from rice, water, nuruk, and pine nut leaves, without any additional ingredients. With little water added, it has a thick texture and a tangy yet nutty pine nut aroma. Initially tangy, it envelops the palate, followed by a smooth sweetness, embodying the essence of traditional makgeolli.

Yesul

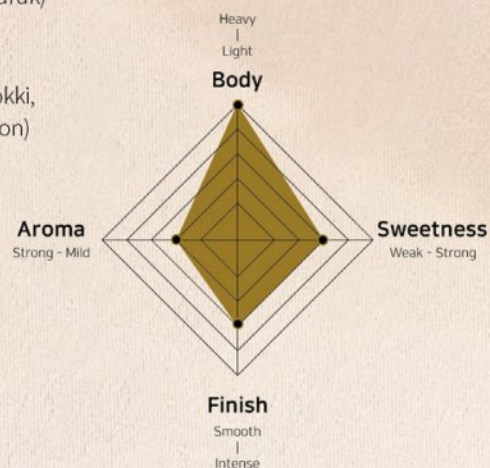
When Pear Bloom Blossoms

Takju (Unfiltered Rice Wine)

Rice (domestic), purified water,
pine nut leaves 2.6%, Ihwagok (rice nuruk)

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki,
Various Types of Korean Pancakes(Jeon)



2020
Excellence Award



Company Yesul

Contact 82-33-261-1525

Address 6-3 Pungnyu 1-gil, Sindong-myeon,
Chuncheon-si, Gangwon-do, Korea
www.ye-sul.com



68
-
69

This premium makgeolli is characterized by the subtle aromas of mandarin, melon, and quince emanating from low-temperature fermented glutinous rice, filling the nose and palate pleasantly. Crafted slowly and gently, like the serene atmosphere of a quiet village, it is fermented and aged for over six weeks to deliver a smooth and approachable flavor suitable for anyone.

Jinjeong Brewing Co., Ltd.

Saenaengi-gil Makgeolli

Takju (Unfiltered Rice Wine)

Purified water, glutinous rice, nuruk

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki,
Various Types of Korean Pancakes(Jeon)



2024
Excellence Award



Company Jinjeong Brewing Co., Ltd.

Contact 82-507-1534-2607

Address 23-2 Saenaengyi-gil, Gangneung-si, Gangwon-do, Korea
www.instagram.com/jinjeong.brewing



A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Gang
won**

Alcohol
Content
6%



70
-
71

Gang
won

Alcohol
Content
13%

This authentic wine is crafted from native grape varieties (Black Eye, Black Sun) grown in Hongcheon, a region known for its pristine water. It is rich in anthocyanins with a full body. Made using four grape varieties, the wine offers a complex flavor profile with a subtle sweetness, a hint of acidity, and a touch of spiciness. The balanced blend of Black Sun and Black Eye grapes reduces astringency, providing a smooth texture and a clean finish.

Chateau Nadri

Neobeunae Red Dry

Fruit Wine

Grape concentrate (domestic), yeast,
sugar, sulfur dioxide

Recommended Pairing

Korean Beef(Hanwoo),
Pork Belly(Samgyeopsal),
Bulgogi, Braised Short
Ribs(Galbijjim)



2023
Outstanding Award



Company Chateau Nadri

Contact 82-33-434-5420

Address 811-28 Palbongsan-ro, Seomyeon,
Hongcheon-gun, Gangwon-do, Korea
www.neobeunaewine.com



72
-
73

This wine is made from 100% fermented Campbell Early grapes without adding water, spirits, or other ingredients. It has a rich tannin content, giving it a slight heaviness, deep color, and a distinctive acidity that balances to create a refreshing and clean taste.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Gang
won**

Alcohol
Content
13%

Yemil 2-ri Agricultural Cooperative Corporation

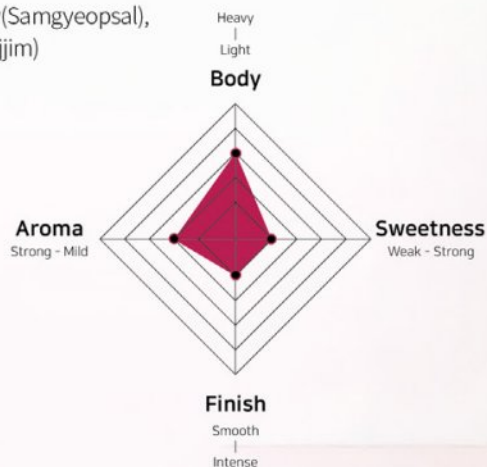
Yemil Wine Dry

Fruit Wine

Yeongwol grapes (domestic), refined sugar, yeast,
potassium metabisulfite (antioxidant)

Recommended Pairing

Korean Beef(Hanwoo), Pork Belly(Samgyeopsal),
Bulgogi, Braised Short Ribs(Galbijjim)



2024
Excellence Award



Company Yemil 2-ri Agricultural Cooperative Corporation

Contact 82-33-375-3720

Address 237 Yemilchon-gil, Gimsatgat-myeon,
Yeongwol-gun, Gangwon-do, Korea
yemilwine.com



74
-
75

This distilled soju is made from "Totomi" rice produced in Wonju, using only pure water and wheat nuruk without any additives. The first and last distillates are discarded, resulting in a soju with a smooth finish and a clean aftertaste. The subtle aroma and delicate balance capture the essence of its origins without the overpowering scent of nuruk.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Gang
won**

Alcohol
Content
41%

Cooperative Mowall

Mowall In

Distilled Soju

Domestic rice, purified water, wheat nuruk

Recommended Pairing

Raw Fish(Hoe), Beef, Pork Dishes,
Hot Pot, Clear and Mild Soups,
Ginseng Chicken Soup(Samgyetang)



2020
Grand Prize



Company Cooperative Mowall

Contact 82-33-748-8008

Address 84 Panbushinchon-gil, Panbu-myeon,
Wonju-si, Gangwon-do, Korea
www.mowall.co.kr





A Guide
to Korean Traditional
Liquor for Toasting

Traditional Korean Liquor

Toasting Liquor Guidebook

Chungcheong · Daejeon



This premium makgeolli is crafted with integrity using five natural ingredients: rice from Chungcheong Province, water, yellow koji, white koji, yeast, and nuruk—without any artificial sweeteners. It is characterized by a smooth finish, a naturally sweet taste free from additives, and a subtle fruity aroma that lingers on the palate.

Shintanjin Brewery Agricultural Corporation Co., Ltd.

Doksuri Makgeolli

Takju (Unfiltered Rice Wine)

Purified water, rice (domestic), nuruk, yeast

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki,
Various Types of Korean Pancakes(Jeon)



A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Dae
jeon**

Alcohol
Content
6%

80
-
81

2024
Grand Prize



Company Shintanjin Brewery Agricultural Corporation Co., Ltd.

Contact 82-42-932-0432

Address 128 Sintaenjin-ro 738beon-gil, Daedeok-gu,
Daejeon, Korea
www.stjujo.co.kr



This handcrafted premium makgeolli is made using Dangjin rice from reclaimed soil in Chungnam, enriched by the sea breeze of the West Coast, with added white lotus leaves. It is fermented under precise temperature control in traditional jars over 80 years old. The nutty flavor of rice blends harmoniously with the floral aroma of white lotus, delivering a subtle sweetness and a clean, balanced taste.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Chung
nam**

Alcohol
Content
7%

Sinpyeong Brewery Agricultural Cooperative Corporation

Baekryun Misty

Takju (Unfiltered Rice Wine)

Purified water, white rice, starch syrup, liquid fructose, nuruk, lotus leaves, citric acid, yeast, prepared seed malt, aspartame, lactic acid, refined enzymes

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki, Various Types of Korean Pancakes(Jeon)



2015 Grand Prize
2016 Encouragement Award



Sinpyeong Brewery Agricultural Cooperative Corporation **Company**

82-41-362-6080 **Contact**

813 Sinpyeong-ro, Sinpyeong-myeon, **Address**

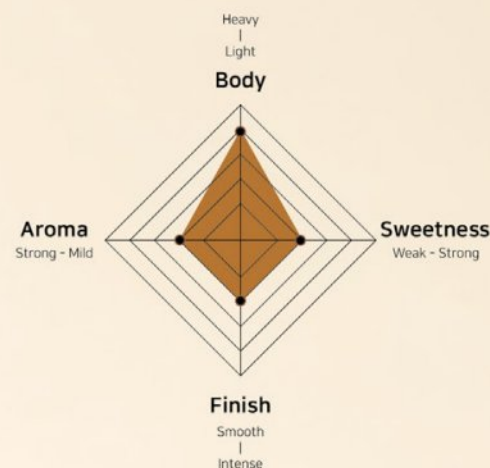
Dangjin-si, Chungnam, Korea

www.koreansul.co.kr



Sobaeksan Fresh Makgeolli, brewed at Daegang Brewery in Danyang, Chungbuk, is crafted using the traditional method with a perfect ratio of rice and wheat, capturing the authentic flavor of Korean makgeolli. Renowned for its excellence, it was even served at a Blue House banquet during President Roh Moo-hyun's tenure. It features a strong fermentation aroma from the grains, a well-balanced sweetness and tartness, and a slight heaviness from the wheat flour, yet offers a clean finish.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Daegang Brewery

Sobaeksan Fresh Makgeolli

Takju (Unfiltered Rice Wine)

Purified water, wheat flour (imported),
malted grain, rice (domestic), yeast,
aspartame (sweetener, contains phenylalanine),
acesulfame potassium (sweetener)

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki,
Various Types of Korean Pancakes(Jeon)



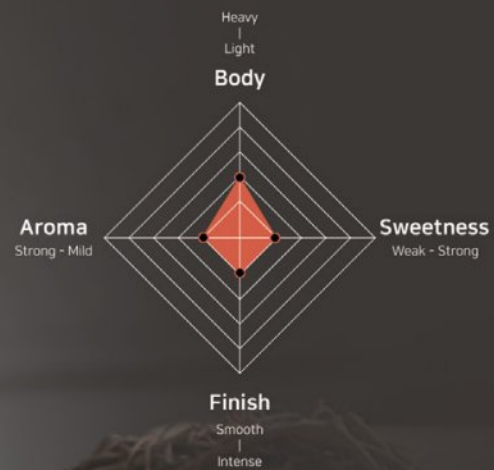
Daegang Brewery **Company**
82-43-422-0900 **Contact**

113-7 Jangnim-ri, Daegang-myeon, **Address**
Danyang-gun, Chungbuk, Korea
krwine.modoo.at



This makgeolli, a representative product of Okcheon, Chungbuk, is made by blending rice and wheat. It delivers a lively and fresh flavor, characteristic of unpasteurized makgeolli, and is among the most popular flavors produced by Iwon Brewery.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



I-won Brewery

I-won Makgeolli

Takju (Unfiltered Rice Wine)

Purified water, rice 8.05% (imported/domestic), wheat flour (imported), malted grain, refined enzymes, yeast, starch syrup, aspartame (synthetic sweetener, contains phenylalanine), acesulfame potassium (synthetic sweetener)

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki, Various Types of Korean Pancakes(Jeon)



I-won Brewery Company
82-43-732-2177 Contact

113 Myomok-ro, Iwon-myeon, Address
Okcheon-gun, Chungbuk, Korea
www.iwonwine.com



86
-
87



This yakju, Gaya-gok Wangju, originates from the family of Empress Myeong seong, the last empress of Joseon. It is used as the ritual wine for the Royal Ancestral Rites at Jongmyo Shrine. To maximize the medicinal properties, herbs are harvested at their peak seasons. Gaya-gok Wangju is crafted with pure water from Gaya-gok, seasonal pine needles, wild chrysanthemum, red ginseng, and plums, creating a rich variety of flavors and aromas. It is regarded as one of the finest yakju

88
-
89



A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Chung
nam**

Alcohol
Content
13%

Daeyoon Gayagok Brewery Agricultural
Corporation Co., Ltd.

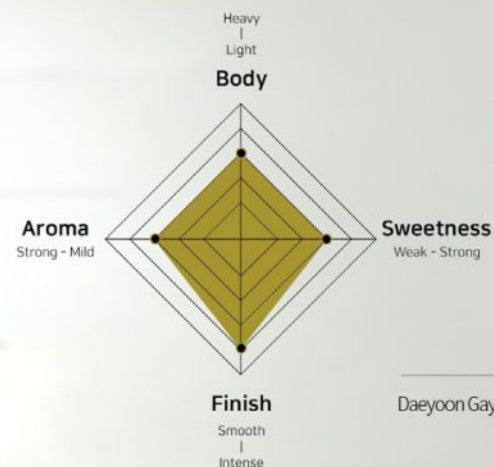
Daeyoon Gayagok Wangju

Yakju · Cheongju (Refined Rice Wine)

Purified water, rice (domestic),
starch syrup, yeast, nuruk

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine(Hanjeongsik)



Daeyoon Gayagok Brewery Agricultural Corporation Co., Ltd. **Company**

82-41-741-7977 **Contact**

809 Maejukheon-ro, Gayagok-myeon, **Address**

Nonsan-si, Chungcheongnam-do, Korea
dygayagok.modoo.at



Myeoncheon Dugyeonju, designated as National Intangible Cultural Heritage No. 86-2, is a traditional folk yakju originating from the Goryeo dynasty. It is made without artificial ingredients, using glutinous rice, nuruk, and azalea flowers, and undergoes a long fermentation and aging process at low temperatures for about 100 days. Known as a medicinal liquor, it leverages the properties of azalea flowers and is traditionally believed to help with neuralgia, female cold syndromes, back pain, and rheumatism.

Myeoncheon Dugyeonju Preservation Society

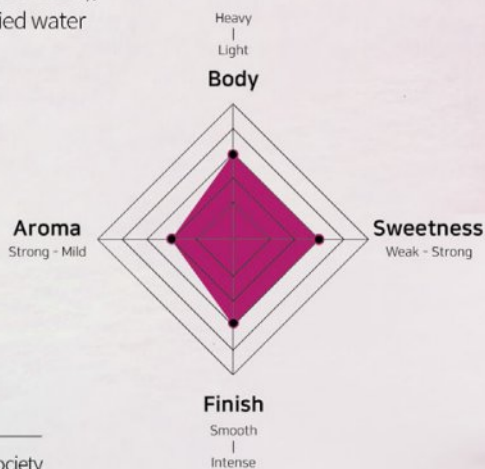
Myeoncheon Dugyeonju

Yakju · Cheongju (Refined Rice Wine)

52% glutinous rice (domestic), 6.2% nuruk (domestic),
0.2% azalea flowers (domestic), 41.6% purified water

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine(Hanjeongsik)



Company Myeoncheon Dugyeonju Preservation Society

Contact 82-41-355-5430

Address 250 Seongha-ro, Myeoncheon-myeon,
Dangjin-si, Chungcheongnam-do, Korea
www.면천두견주.한국



Chung
nam

Alcohol
Content
18%

90
-
91

면천

700ml×2
ALC:18%

This yakju recreates "Byeokhyangju," made with 100% domestic rice and pure water from Chojeong mineral springs in Chojeong-ri, Chungbuk. After more than 90 days of fermentation, the result is a clear and refreshing yakju. As its name suggests, "Byeokhyangju" delivers a greenish hue, fruity aroma, and crisp freshness.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

Chung
buk

Alcohol
Content
15%

Janghee Agricultural Corporation Co., Ltd.

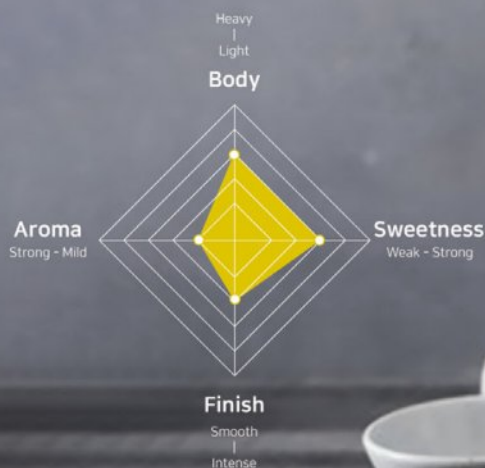
King Sejong Eoju Yakju

Yakju · Cheongju (Refined Rice Wine)

55.27% purified water, 34.43% glutinous rice (domestic),
8.6% non-glutinous rice (domestic),
1.7% nuruk (domestic)

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine(Hanjeongsik)



2019
Grand Prize



Company Janghee Agricultural Corporation Co., Ltd.

Contact 82-70-4415-6567

Address 1275 Miwonchojeong-ro, Naesu-eup,
Cheongwon-gu, Cheongju-si, Chungbuk, Korea
jhdg3491.modoo.at



92
-
93

This premium cheongju is brewed with 100% pesticide-free glutinous rice from Nonsan, cultivated using the snail farming method, and contains no added sweeteners. It undergoes natural fermentation and low-temperature aging for 60 days, resulting in an exceptional crispness. It delivers the nutty aroma and rich sweetness of grains, with a smooth finish followed by a subtle bitterness that adds to its charm.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Chung
nam**

Alcohol
Content
14%

Yangchon Brewery

Snail Rice Cheongju

Yakju · Cheongju (Refined Rice Wine)

Purified water, 33.05% pesticide-free glutinous rice (domestic),
6.61% pesticide-free rice (domestic), yeast, seed malt

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine(Hanjeongsik)



Yangchon Brewery **Company**

82-41-741-2011 **Contact**

14-7 Maejukheon-ro 1665beon-gil, Yangchon-myeon, **Address**

Nonsan-si, Chungcheongnam-do, Korea

www.yangchon.co.kr



Yeonmiju is a modernized recreation of "Baekhwa-ju," a liquor brewed 1,000 years ago during the Baekje era in the Cheonan region. It adopts the "Mujeungjasailbeop," a fermentation technique involving raw rice soaked in water, steamed with boiling water, and fermented with nuruk. Unlike methods using steamed rice or hard-boiled rice (godubap), Yeonmiju ferments raw rice for over 60 days, resulting in a clear, radiant appearance and a distinct subtle aroma and flavor.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Chung
nam**

Alcohol
Content
13%

Ipjang Brewery Agricultural Corporation Co., Ltd.

Cheonan Yeonmiju

Yakju · Cheongju (Refined Rice Wine)

65.4% purified water, rice (domestic), nuruk, acesulfame potassium, red ginseng, and six other medicinal herbs

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine(Hanjeongsik)

2011 Excellence Award
2012 Encouragement Award
2014 Outstanding Award



Ipjang Brewery Agricultural Corporation Co., Ltd. **Company**

82-10-5430-874 **Contact**

808 Seongjin-ro, Ipjang-myeon, Seobuk-gu, **Address**

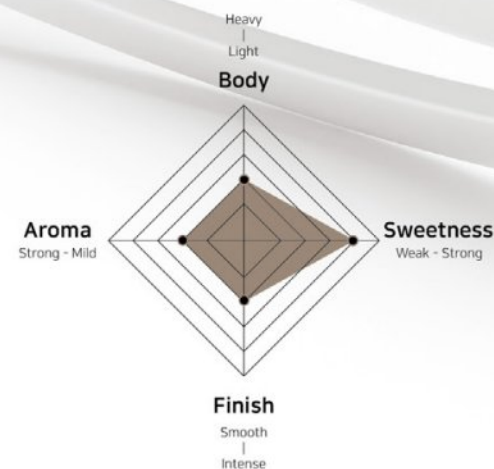
Cheonan-si, Chungcheongnam-do, Korea
yeonmiju.modoo.at

This traditional liquor is brewed using 100% domestic glutinous rice and nuruk without any artificial sweeteners, preserving its delicate aroma and unique umami taste. It is fermented and aged at low temperatures over an extended period, resulting in a rich fruity aroma, excellent acidity, and no hangover effects.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

Chungbuk

Alcohol
Content
17%



Jungwondang

Cheongmyeongju

Yakju · Cheongju (Refined Rice Wine)

Purified water, glutinous rice (domestic),
non-glutinous rice (domestic),
wheat flour, nuruk (domestic)

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine(Hanjeongsik)

2022 Grand Prize
2023 Outstanding Award



Jungwondang **Company**
82-43-842-5005 **Contact**

112-10 Cheonggeum-ro, Jungangtap-myeon, **Address**
Chungju-si, Chungbuk, Korea
www.청명주.com



Gugiju is a traditional liquor made with rice, nuruk, wolfberry (fruit and leaves), jìgolpi (bark of wolfberry root), dujung bark, licorice, and wild chrysanthemum. Despite the absence of added sugar, it features a subtle sweetness, a clean finish, and no aftertaste. Master Lim personally cultivates, hand-harvests, and cleans the wolfberries, as well as grows the glutinous rice and dujung bark. The liquor has a clear light amber hue with a prominent aroma of cooked botanicals. Upon tasting, a unique sweetness emerges, reminiscent of caramel from long-aged liquor. It has low acidity, a full-bodied texture, and a lingering sweet aftertaste.

Cheongyang Dunsong Gugiju

Cheongyang Dunsong Gugiju

Yakju · Cheongju (Refined Rice Wine)

70.3% white rice (domestic), 15% glutinous rice (domestic),
2.7% wolfberry (domestic), 9% jìgolpi (domestic),
3% dujung bark (domestic)

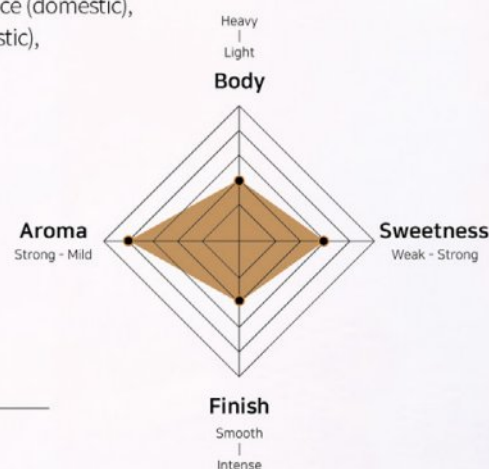
Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine(Hanjeongsik)

2010
Outstanding Award



Company Cheongyang Dunsong Gugiju
Contact 82-41-942-8138
Address 2-10 Chugwang-gil, Ungok-myeon,
Cheongyang-gun, Chungcheongnam-do, Korea
dunsong.modoo.at



Chung
nam

Alcohol
Content
16%

100
-
101



This traditional liquor is crafted through three fermentation processes over more than 100 days of aging and maturation. It is made entirely with healthy ingredients, including fresh and aged rehmannia, ginseng, angelica root, chrysanthemum, wolfberry, ophiopogon, polygonum multiflorum, and ox knee (ten medicinal herbs in total), along with domestic rice and nuruk made from native Korean wheat. The clear water used is purified from underground sources in Cheongju. This premium liquor contains no artificial additives and is fermented with integrity.

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A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Sinsun Agricultural Corporation Co., Ltd.

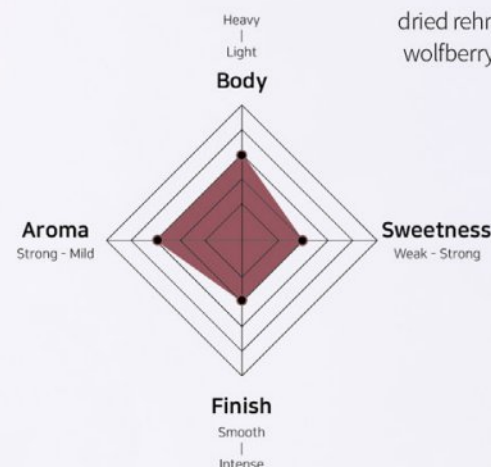
Cheongju Sinseonju Yakju

Yakju · Cheongju (Refined Rice Wine)

Rice, purified water, nuruk, chrysanthemum, ox knee, polygonum multiflorum, wolfberry, ophiopogon, fresh rehmannia, dried rehmannia, ginseng, angelica root, asparagus root, wolfberry root (all ingredients are domestically sourced)

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine(Hanjeongsik)



2021
Outstanding Award



Sinsun Agricultural Corporation Co., Ltd. **Company**

82-43-234-6799 **Contact**

5 Geotdae-ro, Sangdang-gu, **Address**

Cheongju-si, Chungbuk, Korea
sinseonju.modoo.at





This yakju is brewed with rice grown in Cheongju and handcrafted traditional mung bean nuruk (Hyangon-gok). It contains no artificial additives and is aged for over 100 days. It boasts the aroma of well-aged nuruk with hints of pear blossoms, buckwheat flowers, and young apples. The flavor begins with sweetness and mild acidity, followed by a rich and full-bodied taste. After prolonged low-temperature aging, it offers a clean and smooth finish. Its balanced sweetness, sourness, and bitterness create a harmonious taste and aroma.

Hwayang Agricultural Corporation LLC

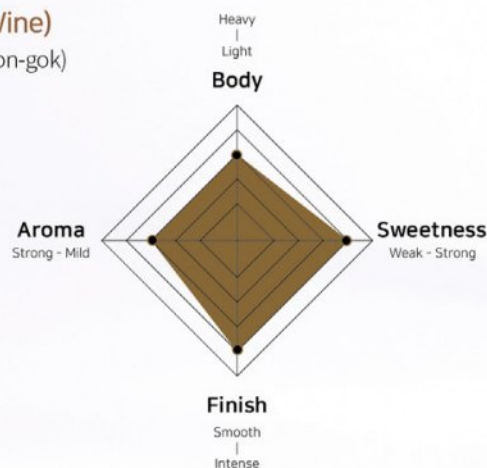
Pungjeong Sagye Spring

Yakju · Cheongju (Refined Rice Wine)

Rice, traditional mung bean nuruk (Hyangon-gok)

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine(Hanjeongsik)



2016 Excellence Award
2017 Grand Prize
2019 Outstanding Award
2021 Grand Prize
2024 Outstanding Award



Company Hwayang Agricultural Corporation LLC

Contact 82-43-214-9424

Address 8-2 Pungjeong 1-gil, Naesu-eup, Cheongwon-gu,
Cheongju-si, Chungbuk, Korea
www.hwayang.co



This traditional liquor is crafted with 100% domestic glutinous rice and nuruk as its main ingredients, harmoniously blended with natural wellness ingredients such as wild chrysanthemum, soybeans, ginger, and red chili peppers. It undergoes 100 days of aging to deepen its flavor. Known as "Anjunbaengi Sul" (Sitting Liquor) due to its sweet aroma and unique umami that make it hard to stop drinking once tasted.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Chung
nam**

Alcohol
Content
18%

Hansan Sogokju Master Agricultural Corporation Co., Ltd.

Hansan Sogokju

Yakju · Cheongju (Refined Rice Wine)

Glutinous rice (domestic), white rice (domestic),
nuruk (wheat: domestic), purified water,
wild chrysanthemum,
soybeans, ginger, red chili peppers

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine
(Hanjeongsik)



Hansan Sogokju Master Agricultural Corporation Co., Ltd. **Company**

82-41-951-0290 **Contact**

1118 Chungjeol-ro, Hansan-myeon, **Address**

Seocheon-gun, Chungcheongnam-do, Korea

www.sogokju.co.kr



Chung
nam

Alcohol
Content
16%

The natural water from the Hansan region is unique, containing no salt and only a slight amount of iron, giving it a distinctive taste. All ingredients used to make Sogokju, including glutinous rice, nuruk, white rice, wild chrysanthemum, ginger, soybeans, and red chili peppers, are carefully selected from high-quality domestic sources, with no artificial additives.

Hansan Yedameun Sogokju

Hansan Sogokju

Yakju · Cheongju (Refined Rice Wine)

Glutinous rice (domestic), nuruk (wheat, domestic),
non-glutinous rice (domestic), purified water,
wild chrysanthemum, soybeans, yeast

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine
(Hanjeongsik)



2018
Excellence Award



Company Hansan Yedameun Sogokju

Contact 82-41-951-0785

Address 5 Hanma-ro, Hansan-myeon, Seochon-gun,
Chungcheongnam-do, Korea
예담은소곡주.com



108
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109

This wine boasts a deep red color and is best enjoyed with ample exposure to oxygen. The sweetness envelops the palate, followed by a subtle acidity that cleanses the mouth. It finishes exceptionally smoothly, leaving no off-flavors and ensuring a truly delightful drinking experience.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Wolryuwon

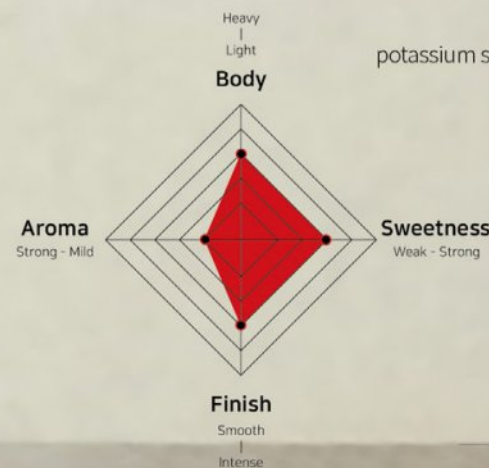
Bebemaru (Campbell Rose)

Fruit Wine

100% domestic grapes, refined sugar, yeast,
potassium metabisulfite (antioxidant),
potassium sorbate (synthetic preservative) within 0.02%

Recommended Pairing

Cakes and other desserts, Fruits,
Pasta, Salad, Various cheeses



2016
Outstanding Award



Wolryuwon Company
82-10-2466-7789 Contact

4-14 Namseongdong 3-gil, Hwanggan-myeon, Address
Yeongdong-gun, Chungbuk, Korea
eaudelune.modoo.at



110
-
111



This is the first wine in Korea to receive a James Suckling point rating. Made from grapes grown in Korea, it captures the essence of grapes that have endured the hot and humid Korean summer. To enhance its color and flavor, daily punching down was performed, followed by 12 months of low-temperature aging in stainless steel tanks.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Sanmak Winery

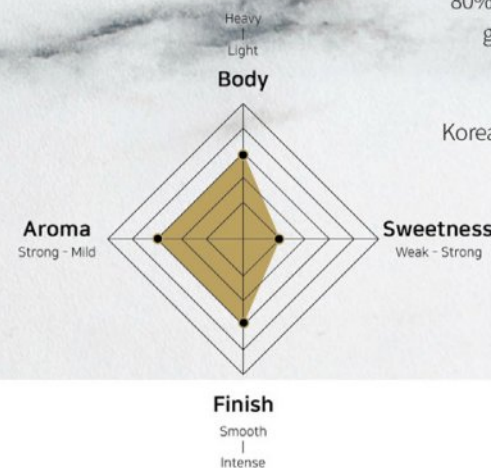
Secret Garden

Fruit Wine

80% domestic Campbell Early, 20% wild grapes, grapes, white sugar, potassium metabisulfite

Recommended Pairing

Korean Beef(Hanwoo), Pork Belly(Samgyeopsal), Bulgogi, Braised Short Ribs(Galbijjim)



112
-
113



Sanmak Winery **Company**
82-43-745-3888 **Contact**
31-45 Sanmakgol-gil, Yeongdong-eup, **Address**
Yeongdong-gun, Chungbuk, Korea
sanmacwinery.com



This wine is made by destemming, crushing, and juicing grapes, then fermenting and aging the juice using Doranwon's unique method. It features a transparent and beautiful light pink color, with aromas of strawberry, rose, cherry, and peach. The wine has a balanced sweet and sour flavor, showcasing the best characteristics of Campbell grapes.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Doranwon

Chateau Miso Rose Sweet

Fruit Wine

89.90% domestic grapes, potassium metabisulfite (antioxidant), potassium sorbate (synthetic preservative), white sugar, yeast

Recommended Pairing

Cakes and other desserts, Fruits, Pasta, Salad, Various cheeses



2013 Grand Prize
2018 Grand Prize
2020 Excellence Award



Doranwon Company
82-43-743-2109 Contact
143 Yujeonjangeok-gil, Maegok-myeon, Address
Yeongdong-gun, Chungbuk, Korea
샤토미소와인.kr



This white wine is made from Cheongsu grapes, a variety developed for white wine production by the Okcheon Grape Research Center and the Rural Development Administration in Chungcheongbuk-do. It retains the fresh aroma of green grapes, with a balanced sweetness and acidity.

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A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



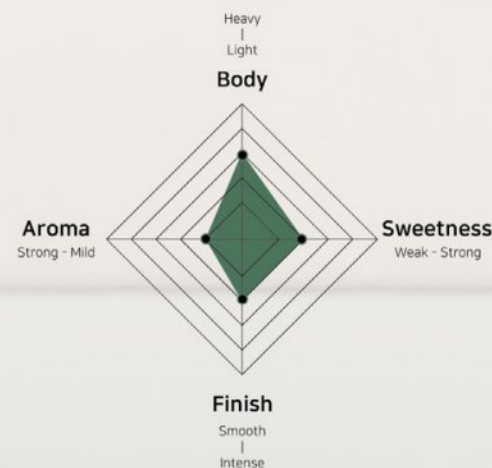
Bulhwi Farm Sinabro Cheongsu White

Fruit Wine

Cheongsu grapes (domestic), white sugar, yeast,
potassium metabisulfite (antioxidant),
potassium sorbate (synthetic preservative)

Recommended Pairing

Light Dishes or Mild Seafood,
Appetizers



2021 Excellence Award
2022 Excellence Award
2023 Excellence Award
2024 Outstanding Award



Bulhwi Farm **Company**
82-10-3161-3933 **Contact**
26 Yakmok 2-gil, Simcheon-myeon, **Address**
Yeongdong-gun, Chungbuk, Korea
bhwinery.com



Produced with grapes grown in Yeongdong, the hometown of grapes, this wine features a sparkling pale apricot hue. It offers aromas of Western pear, apricot, peach, fruit cocktail, white flowers, and muscat. With a well-balanced sweetness and acidity, it boasts a fragrant perfume-like aroma with a medium-length finish.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Alcohol
Content
12%

Yeopo Wine Farm

Yeopo's Dream White

Fruit Wine

Green grapes, white sugar,
potassium metabisulfite (antioxidant),
yeast, potassium sorbate (preservative)

Recommended Pairing

Light Dishes or Mild Seafood,
Appetizers



2015 Outstanding Award
2017 Excellence Award
2021 Outstanding Award



Yeopo Wine Farm **Company**
82-43-744-7702 **Contact**

75 Yujeomjichon-gil, Yanggang-myeon, **Address**
Yeongdong-gun, Chungbuk, Korea
www.yeopo.co.kr



Chung
nam

Alcohol
Content
12.5%

This traditional persimmon wine is crafted using patented fermentation technology. By cultivating red koji strains through an innovative method, it preserves the nutritional components of persimmons while harmonizing their natural astringency and sweetness. The wine has a light reddish hue from the red koji and tannins, with a subtle persimmon aroma and a distinctive astringent flavor that envelops the palate.

Yangchon Winery

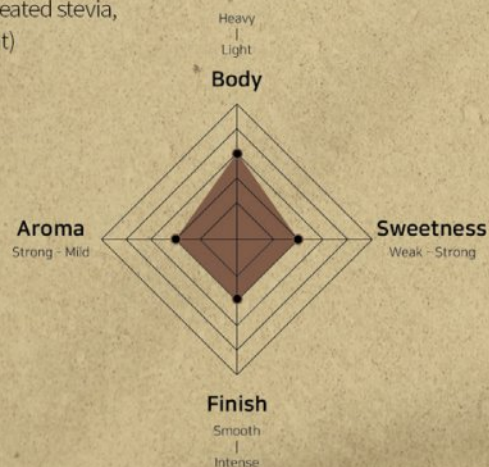
Choosi

Fruit Wine

Persimmons, red koji, yeast, glucose, tartaric acid, pectinase, hemicellulase, enzyme-treated stevia, potassium metabisulfite (antioxidant)

Recommended Pairing

Salad, Cheese, Pasta,
Canapés



120
-
121



Company Yangchon Winery

Contact 82-41-734-8910

Address 1075-21 Hwangsanbeol-ro, Yangchon-myeon,
Nonsan-si, Chungcheongnam-do, Korea
yangchonwine.modoo.at



Country Campbell Sweet is handcrafted using Country Winery's unique brewing techniques, featuring fermentation rooms, low-temperature aging facilities, and underground storage. No "antioxidants" like sulfur dioxide or "preservatives" such as sorbic acid are used in any production process. The wine highlights the familiar and delightful flavors of Campbell grapes, with sweet strawberry jam and gentle rose aromas being particularly impressive.

Country Farm

Country Campbell Sweet

Fruit Wine

85.72% domestic grapes,
white sugar, yeast

Recommended Pairing

Korean Beef(Hanwoo), Pork Belly(Samgyeopsal),
Bulgogi, Braised Short Ribs(Galbijjim)

2020
Grand Prize



Company Country Farm

Contact 82-43-742-2095

Address 30 Johyeon-gil, Yeongdong-eup,
Yeongdong-gun, Chungbuk, Korea
www.countrywine.co.kr



A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

Chungbuk

Alcohol
Content
12%



122
-
123

This wine is crafted from King Delaware grapes grown using organic farming methods. It is the only rosé wine in Korea made from the King Delaware grape variety. It features a light pink color and a sweet rose aroma that leaves a lasting impression.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Alcohol
Content
12%

Galgisan Grape Farm Agricultural Corporation Co., Ltd.

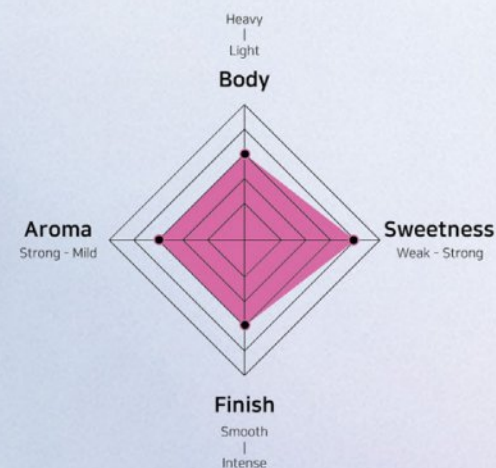
Four M Rose

Fruit Wine

Grapes, white sugar, yeast,
potassium metabisulfite,
potassium sorbate

Recommended Pairing

Cakes and other desserts,
Fruits, Pasta, Salad,
Various cheeses



Galgisan Grape Farm Agricultural Corporation Co., Ltd. **Company**

82-10-4715-3100 **Contact**

4 Mori 1-gil, Haksan-myeon, **Address**

Yeongdong-gun, Chungbuk, Korea
fourmwine.com



This premium Soju is crafted by bottling 100-day aged fermentation raw liquor made with clean underground water and aging it for an additional 180 days. Unlike diluted soju, it retains the rich aroma of fermented raw liquor. Distilled under vacuum pressure, it eliminates off-flavors and bitterness, offering a clean, smooth experience with a subtle fragrance and rich taste.

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A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Arirang Brewery Agricultural Corporation Co., Ltd.

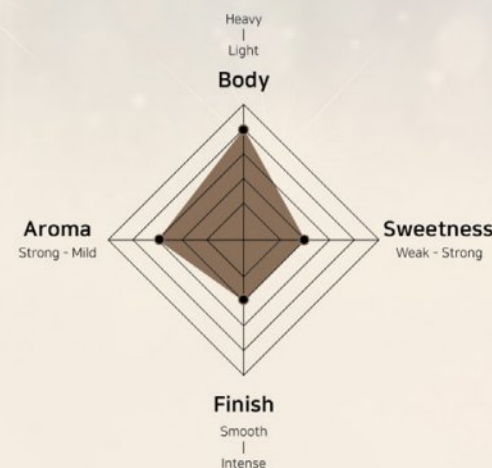
Winter Soju 45

Distilled Soju

Rice (domestic), nuruk, yeast, enzymes

Recommended Pairing

Raw Fish(Hoe), Beef, Pork Dishes, Hot Pot,
Clear and Mild Soups, Ginseng Chicken
Soup(Samgyetang)



Arirang Brewery Agricultural Corporation Co., Ltd. **Company**

82-41-943-7678 **Contact**

46-19 Bangjukgol-gil, Daechi-myeon, **Address**

Cheongyang-gun, Chungcheongnam-do, Korea
ystar.modoo.at



This traditional liquor is crafted with ginseng over 5 years old, renowned for its superior medicinal properties, which is crushed and fermented at low temperatures with rice and nuruk. Grown without pesticides, it stands as a premium liquor comparable to those from around the world. It has a light yellowish-brown color and delivers a sour note rather than sweetness upon tasting. The light finish and subtle bitterness left in the mouth enhance appetite and pair wonderfully with meals.



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-
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A Guide to Korean
Traditional Liquor for Toasting
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**Chung
nam**

Alcohol
Content
43%

Geumsan Insamju Agricultural Corporation Co., Ltd.

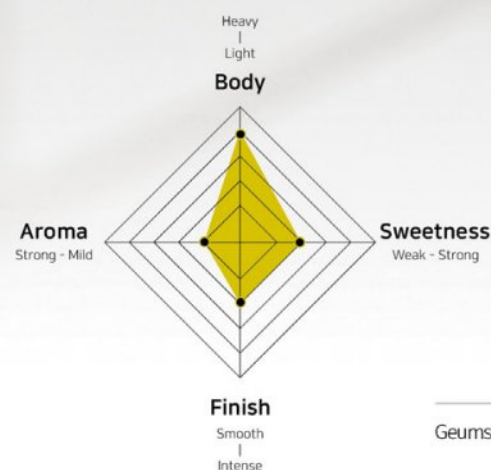
Geumsan Ginseng Baekju

Distilled Liquor

Distilled rice base (domestic) 96.762%,
ginseng (domestic) 3.238%

Recommended Pairing

Beef Tartare(Yukhoe), Raw Fish(Hoe),
Light Soups, Stews,
or Mild and Savory Dishes



Geumsan Insamju Agricultural Corporation Co., Ltd. **Company**

82-41-754-3313 **Contact**

23 Pacho-gil, Geumseong-myeon, **Address**

Geumsan-gun, Chungcheongnam-do, Korea

www.insamwine.com



Chung
nam

Alcohol
Content
35%

Dureang Brandy is distilled from Dureang Wine using a vacuum distillation system, preserving its rich aroma and smooth texture without any burnt notes. Even after swallowing, it leaves a pleasant aftertaste and a deep, lingering flavor.

Aging in oak barrels imparts a deep oak aroma. The initial sip brings a smooth sweetness, followed by a subtle bitterness that gently fades away. The aftertaste remains elegant, leaving a lasting impression of its rich and full-bodied character.

Dure Brewery Agricultural Corporation Co., Ltd.

Dureang Brandy

Distilled Liquor

Oak-aged concentrate: Grapes (96.12%),
potassium metabisulfite, yeast, sugar,
purified water

Recommended Pairing

Beef Tartare(Yukhoe), Raw Fish(Hoe),
Light Soups, Stews,
or Mild and Savory Dishes



2015 Excellence Award
2017 Grand Prize
2018 Outstanding Award
2020 Excellence Award
2021 Grand Prize
2023 Grand Prize



Company Dure Brewery Agricultural Corporation Co., Ltd.

Contact 82-41-583-8213

Address 17-6 Yulmok-gil, Ipijang-myeon, Seobuk-gu,
Cheonan-si, Chungcheongnam-do, Korea
www.duraean.co.kr



130
-
131

This liquor is crafted using traditional distillation methods. Rice is fermented and aged before being distilled through a vacuum distillation process. It is then infused with medicinal herbs such as Jecheon astragalus and aged for over a year. The liquor has a clear amber color, with aromas of astragalus, herbs, and oak blending with the alcohol. On the palate, it begins mildly but develops into a strong alcohol presence accompanied by bitterness and herbal notes. It is characterized by its overall heavy body.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

Chungbuk

Alcohol
Content
43%

Yongdusan Joeunsul
Agricultural Cooperative Corporation
Pine & Crane

Distilled Liquor

White rice (domestic), nuruk, astragalus (domestic), yeast, purified water

Recommended Pairing

Beef Tartare(Yukhoe), Raw Fish(Hoe), Light Soups, Stews, or Mild and Savory Dishes



2011 Outstanding Award
2012 Outstanding Award
2016 Grand Prize



Yongdusan Joeunsul Agricultural Cooperative Corporation **Company**

82-43-642-7723 **Contact**

647 Songhakjucheon-ro, Songhak-myeon, **Address**

Jecheon-si, Chungbuk, Korea

www.joeunsul.com



Songroju is a traditional liquor from Boeun, Chungcheongbuk-do, brewed with pine resin knots (Gwan-sol), giving it a unique aroma and a sharp, distinctive taste. It undergoes an extensive 200-day traditional brewing process. The preparation involves mixing pine knots with raw chestnuts, nuruk, and non-glutinous rice to brew Songjeongju. This clear liquor is then distilled to produce Songroju.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Songroju

Distilled Liquor

Purified water, rice (domestic), pine knots (domestic), nuruk (domestic), poria mushroom (domestic), malt (domestic)

Recommended Pairing

Beef Tartare(Yukhoe), Raw Fish(Hoe), Light Soups, Stews, or Mild and Savory Dishes

Songroju **Company**
82-410-6877-0774 **Contact**
151 Samgagubyung-gil, Songnisan-myeon, **Address**
Boeun-gun, Chungbuk, Korea
songroju.modoo.at



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This liquor is made by distilling and aging fermented rice-based grain liquor, following traditional methods. It recreates the pure and smooth taste of authentic traditional soju. Using only steamed rice and nuruk made from 100% domestic rice, it contains no chemical additives for flavor or aroma. Despite its high alcohol content, it is free from hangovers and offers a clean taste.

Jecheon Hanyak Agricultural Cooperative Corporation

Uirim Soju

Distilled Soju

100% domestic rice

Recommended Pairing

Raw Fish(Hoe), Beef, Pork Dishes,
Hot Pot, Clear and Mild Soups,
Ginseng Chicken Soup(Samgyetang)

2013
Encouragement
Award



Company Jecheon Hanyak Agricultural Cooperative Corporation

Contact 82-43-642-9000

Address 16-10 Bukbu-ro 5-gil, Bongyang-eup,
Jecheon-si, Chungbuk, Korea

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Chungbuk

Alcohol
Content
40%

韓秘名品酒

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한비명품주

This distilled traditional soju is made using pure native yeast patented by the Rural Development Administration, capturing the essence of nature. Certified as an organic processed food, it is a local specialty liquor. Crafted from 100% eco-friendly organic rice, it undergoes fermentation, aging, and vacuum distillation at low temperatures, resulting in a strong yet smooth finish with a distinctive rice aroma.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Joeunsul Sejong Agricultural Corporation Co., Ltd.

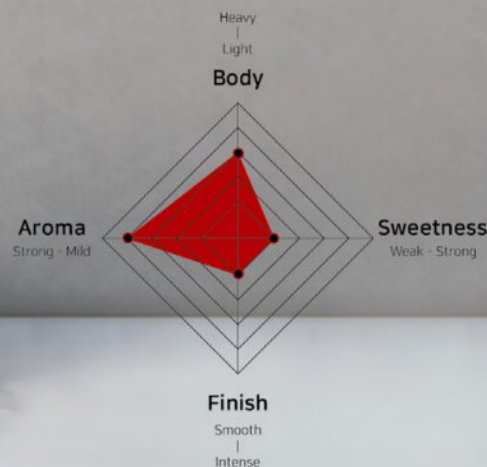
Ido 42

Soju

Water, distilled base
(100% organic rice, domestic)

Recommended Pairing

Raw Fish(Hoe), Beef, Pork Dishes,
Hot Pot, Clear and Mild Soups,
Ginseng Chicken Soup
(Samgyetang)



2016 Grand Prize
2021 Outstanding Award
2024 Presidential Award



Joeunsul Sejong Agricultural Corporation Co., Ltd. **Company**

82-43-218-7689 **Contact**

5-2 Sacheon-ro 18beon-gil, Cheongwon-gu, **Address**

Cheongju-si, Chungbuk, Korea

www.joeunsulsj.co.kr



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**Chung
nam**

Alcohol
Content
40%

This apple distilled liquor is distilled twice using a copper still and aged for three years in oak barrels. Made with only apples, yeast, and water, it contains no additives and is considered Korea's Calvados. The oak barrel aging brings out subtle apple flavors, along with hints of vanilla and chocolate, while offering a clean finish.

Yesan Apple Wine Agricultural Corporation Co., Ltd.

Chusa 40

Distilled Liquor

Apple distilled base (apples: domestic),
purified water

Recommended Pairing

Beef Tartare(Yukhoe), Raw Fish(Hoe),
Light Soups, Stews,
or Mild and Savory Dishes



2019
Grand Prize



Company Yesan Apple Wine Agricultural Corporation Co., Ltd.

Contact 82-41-337-9584

Address 107-25 Daemong-ro, Godeok-myeon,
Yesan-gun, Chungnam, Korea
추사.com



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Designated as Korea's Traditional Food Masterpiece No. 4 in 1994, this traditional folk liquor has been passed down through 15 generations. Originating from a royal recipe gifted by the court, it has been refined over centuries to become a palace liquor once served to kings. Made entirely from seasonal domestic ingredients, it achieves harmony between yin and yang, with the refreshing and mild flavors of pine needles and chrysanthemum flowers standing out as its hallmark.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Chung
nam**

Alcohol
Content
40%

Gyeryong Baekilju

Gyeryong Baekilju

Liqueur

Glutinous rice (domestic) 34.1%, rice (domestic) 10.5%,
grain starter, purified water 45.6%, pine needles,
azalea flowers, chrysanthemum flowers,
Schisandra berries, honey

Recommended Pairing

Pork Ribs, Bulgogi,
Korean Pancakes(Jeon)



Gyeryong Baekilju Company
82-41-853-8511 Contact

32 Bongjeong-gil, Gongju-si, Chungnam, Korea Address
www.paegiljumall.com



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A Guide
to Korean Traditional
Liquor for Toasting

Traditional Korean Liquor

Toasting Liquor Guidebook

Jeolla



Jeon
nam

Alcohol
Content
5.5%

This liquor is crafted from domestic rice, Hallabong oranges, and handmade ipguk (rice starter) passed down for three generations. It offers a refreshing citrus flavor from the Hallabong, balanced sweetness and acidity, and a smooth finish.

Dado Chamjuga Agricultural Corporation LLC

Rabong

Takju (Unfiltered Rice Wine)

Water, rice (domestic), Hallabong oranges (domestic), oligosaccharide, nuruk, aspartame (sweetener, contains phenylalanine), formulated starter, yeast.

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki,
Various Types of Korean Pancakes(Jeon)



2023
Grand Prize



Company Dado Chamjuga Agricultural Corporation LLC

Contact 82-80-280-2211

Address 9 Sinchon 2-gil, Dado-myeon, Naju-si,
Jeollanam-do, Korea
chamjuga.com



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This product features a refreshing sweetness reminiscent of Korean melons or cantaloupe, with a balanced level of carbonation and sweetness, and a smooth finish. Using traditional fermentation techniques combined with advanced temperature control systems, it is fermented and aged at low temperatures, resulting in a product rich in nutrients. The natural carbonation from fermentation enhances its umami and crispness.

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A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Jeon
buk**

Alcohol
Content
6%

Dongjin Brewery

Julpo Fresh Makgeolli

Takju (Unfiltered Rice Wine)

Purified water, rice 15% (domestic), fructose, nuruk (wheat),
aspartame (contains phenylalanine, sweetener),
sodium saccharin (sweetener), yeast, starter

Recommended Pairing

Bossam, Tofu Kimchi,
Soupy Tteokbokki, Various Types of
Korean Pancakes(Jeon)



2014
Excellence Award



Dongjin Brewery **Company**
82-63-582-0027 **Contact**

14-11 Buan Agricultural Industrial Complex-gil, **Address**
Haengan-myeon, Buan-gun, Jeonbuk-do, Korea
dongjinwine.modoo.at



Cypress Forest Oxygen Makgeolli 12 is a pure grain liquor made with only rice, water, and nuruk. Instead of synthetic sweeteners, an ample amount of rice is used to enhance its natural sweetness, complemented by a subtle acidity. This additive-free makgeolli, made with a four-step brewing process (sagyangju) involving three additional fermentations, boasts exceptional complexity, a rich and full-bodied texture, and a dense flavor. You can adjust its intensity by adding ice or a little water to suit your preference.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Jeon
nam**

Alcohol
Content
12%

Cheongsannoksu Agricultural Corporation Co., Ltd.

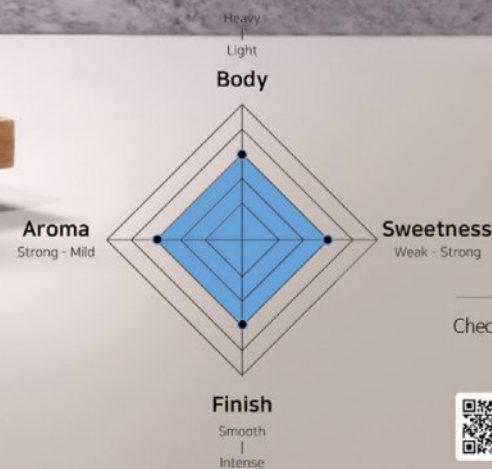
Cypress Forest Oxygen Makgeolli 12

Takju (Unfiltered Rice Wine)

Purified water, non-glutinous rice (domestic) 28.7%,
glutinous rice (domestic) 13.4%, nuruk, galactooligosaccharide,
lactic acid bacteria, yeast

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki,
Various Types of Korean Pancakes(Jeon)



Cheongsannoksu Agricultural Corporation Co., Ltd. **Company**

82-61-393-4141 **Contact**

240 Jeongogae-ro, Jangseong-eup, **Address**

Jangseong-gun, Jeollanam-do, Korea

smartstore.naver.com/bluegreenk



150
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This premium additive-free product is made by fermenting and aging high-quality local glutinous rice and non-glutinous rice (50:50 from Haenam) for approximately 720 hours using steamed rice and nuruk. It boasts a mild and clean taste that is especially appealing.

Samsan Brewery

Haenam Glutinous Rice Fresh Makgeolli (9%)

Takju (Unfiltered Rice Wine)

Purified water, glutinous rice (domestic),
non-glutinous rice (domestic),
grain starter, nuruk, lactic acid

Recommended Pairing

Bossam, Tofu Kimchi,
Soupy Tteokbokki, Various Types of
Korean Pancakes(Jeon)

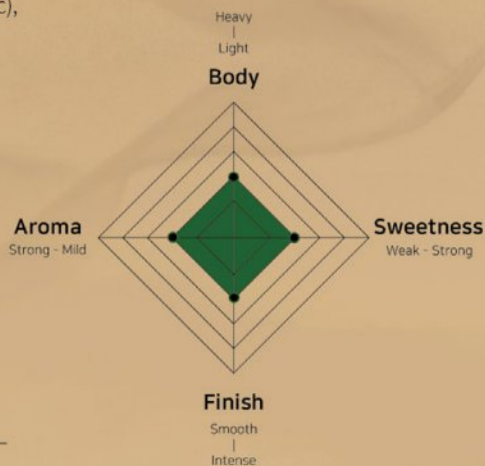
2024
Grand Prize



Company Samsan Brewery

Contact 82-61-534-5507

Address 583-1 Gosan-ro, Samsan-myeon,
Haenam-gun, Jeollanam-do, Korea
samsanjujo.co.kr



A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

Jeon
nam

Alcohol
Content
9%



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-
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Jeon
buk

Alcohol
Content
6%

This traditional fermented liquor is made with clear water from Mount Jirisan and 100% domestic rice, infused with natural rosemary and lavender pine scents during fermentation and aged at low temperatures. It enhances the health benefits of herbs and traditional fermentation. Featuring a subtle herbal aroma and smooth taste, it is crafted using the brewery's patented technology.

Jirisan Unbong Brewery Agricultural Cooperative

Jirisan Herb Rice Makgeolli

Takju (Unfiltered Rice Wine)

Purified water, puffed rice (domestic) 12.228%, rice starter, yeast, grain starter, fructose (domestic), rosemary and lavender leaf and stem extract 0.458%, turmeric 0.015%, refined enzyme, aspartame (artificial sweetener, contains phenylalanine)

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki,
Various Types of Korean Pancakes(Jeon)



Company Jirisan Unbong Brewery Agricultural Cooperative

Contact 82-63-634-0009

Address 1018 Hwangsang-ro, Unbong-eup,
Namwon-si, Jeonbuk-do, Korea
www.herbsul.com



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This makgeolli harmonizes the savory taste of glutinous rice and the flavor of non-glutinous rice. It has a natural sweetness from the raw ingredients that is not overpowering, paired with balanced acidity, making it a great match for any dish. Made without artificial sweeteners, it is free from hangovers and contains live lactic acid bacteria as it is unpasteurized, aiding digestion. The high-quality ingredients ensure the original flavors of the materials shine through.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Jeon
nam**

Alcohol
Content
9%

Haechang Brewery Agricultural Corporation Co., Ltd.

Haechang 9% Glutinous Rice Fresh Makgeolli

Takju (Unfiltered Rice Wine)

Purified water, glutinous rice (domestic),
non-glutinous rice (domestic),
rice starter, grain starter, yeast

Recommended Pairing

Bossam, Tofu Kimchi,
Soupy Tteokbokki, Various Types of
Korean Pancakes(Jeon)



Haechang Brewery Agricultural Corporation Co., Ltd. **Company**

82-61-532-5152 **Contact**

1 Haechang-gil, Hwasan-myeon, **Address**

Haenam-gun, Jeollanam-do, Korea

haechangmakgeolli.co.kr



Jeon
buk

Alcohol
Content
15%

This is a regional specialty liquor from Sunchang, made at the only brewery using ingredients grown locally in Sunchang. After 100 days of fermentation and 90 days of aging, it boasts a nutty grain aroma and a subtle fruit scent, along with a pleasant natural sweetness. The flavor starts with a tangy note, transitions smoothly down the throat, and leaves a clean sweetness in the mouth before fading. The finish is marked by a complex bitterness and astringency.

Friends' Liquor Jiranjigyo Agricultural Corporation Co., Ltd.

Jiranjigyo Yakju

Yakju · Cheongju (Refined Rice Wine)

Glutinous rice, non-glutinous rice (domestic),
traditional nuruk (domestic wheat), purified water

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine(Hanjeongsik)



2022 Outstanding Award
2024 Excellence Award



Company Friends' Liquor Jiranjigyo Agricultural Corporation Co., Ltd.

Contact 82-10-9533-1478

Address 5-1 Sunchang 7-gil, Sunchang-eup,
Sunchang-gun, Jeonbuk-do, Korea
smartstore.naver.com/limsugzu



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This premium traditional liquor is made without artificial sweeteners or additives, using domestic glutinous rice, clear water from Naejangsan Mountain, and handmade nuruk. It undergoes 60 days of low-temperature fermentation and 30 days of aging. Without back-blending, the fermentation process naturally matches the desired alcohol level. Once the clear liquor separates, it is strained and bottled in its original aged state.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Jeon
buk**

Alcohol
Content
13.8%

Alcohol
Content
18.6%

Han Yeongseok Fermentation Research
Institute Agricultural Corporation Co., Ltd.

Han Yeongseok Cheongmyeongju

Yakju · Cheongju (Refined Rice Wine)

Glutinous rice (domestic), purified water, Han Young-seok nuruk (domestic)

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine(Hanjeongsik)

2024
Grand Prize



Han Yeongseok Fermentation Research Institute
Agricultural Corporation Co., Ltd.
82-10-5340-5112
66 Dapgok-gil, Jeongeup-si, Jeonbuk-do, Korea
www.instagram.com/hanslab_kor

**Company
Contact
Address**



Jeon
nam

Alcohol
Content
16%

This liquor is brewed using only eco-friendly, pesticide-free glutinous rice produced in Haenam, aged for 30 days. It boasts the sweet and smooth flavor of glutinous rice, paired with a subtle aroma. It exudes a nutty scent reminiscent of honey butter almonds, with a surprisingly refreshing taste. The distinct feature is the acidity that emerges amidst the sweetness.

Haenam Jinyangju

Haenam Jinyangju

Yakju · Cheongju (Refined Rice Wine)

Glutinous rice, purified water, nuruk

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine(Hanjeongsik)



Company Haenam Jinyangju
Contact 82-61-532-9858
Address 11 Deokjeong-gil, Gyeokok-myeon,
Haenam-gun, Jeollanam-do, Korea
chamjuga.com



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Jeon
buk

Alcohol
Content
12%

This wine is made exclusively with wild grapes (meoru) and table grapes grown at an altitude of 800 meters using sustainable farming methods that reduce pesticide use and prioritize environmental care. It combines the best qualities of meoru and grapes, preserving the fragrance of grapes while balancing the acidity and sweetness of meoru to create a harmonious wine.

Deokyu Brewery

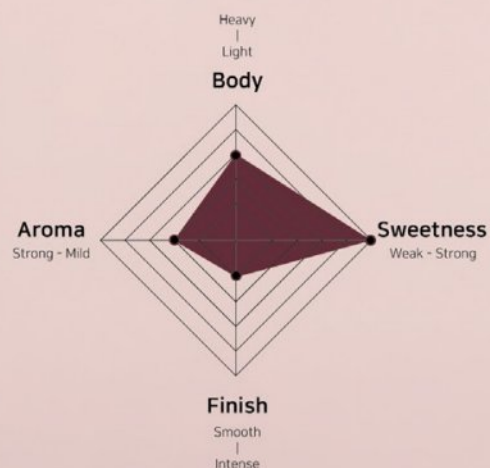
Dal 1614 Sweet

Fruit Wine

Wild grapes (meoru, domestic), grapes (domestic), sugar, fructose, potassium metabisulfite (antioxidant), yeast, enzyme-treated stevia.

Recommended Pairing

Salad, Cheese, Pasta,
Canapés



Company Deokyu Brewery
Contact 82-80-338-9000
Address 1375-7 Jangmu-ro, Anseong-myeon,
Muju-gun, Jeonbuk-do, Korea
meorusove.modoo.at



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Muju, located at an average altitude of 500 meters in the heart of the Baekdudaegan mountain range, is a pristine region where fireflies thrive. This wine is crafted by fermenting wild mountain grapes (meoru) grown in clean Muju, boasting a rich aroma, a harmonious blend of sweet and tangy flavors, and a smooth finish. Additionally, it contains abundant xanthophyll-based purple pigments that help maintain skin elasticity.

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A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Jeon
buk**

Alcohol
Content
12%



Sandeulbeot Agricultural Corporation Co., Ltd.

Meoru Story

Fruit Wine

Purified water, wild mountain grapes (meoru, domestic) 29.273%, distilled spirits, sugar, isomaltooligosaccharide, concentrated red grape juice, concentrated apple juice, shade purple grape color (berry pigment), sodium metabisulfite (antioxidant), contains sulfites, yeast, pomegranate flavor, lemon flavor

Recommended Pairing
Salad, Cheese, Pasta, Canapés

2013
Outstanding Award



Sandeulbeot Agricultural Corporation Co., Ltd. **Company**

82-63-322-9447 **Contact**

74 Seochang-ro, Jeoksang-myeon, **Address**

Muju-gun, Jeonbuk-do, Korea

sda2008.modoo.at



This bokbunja wine is crafted from 100% bokbunja berries grown in Gochang, fermented in loess cave cellars. It features a perfect balance of sweetness and tartness from the bokbunja, a smooth finish, and an excellent aroma and flavor that preserve its unique characteristics.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Jeon
buk**

Alcohol
Content
9.9%

Gochang West Coast Bokbunja Wine
Agricultural Cooperative Corporation

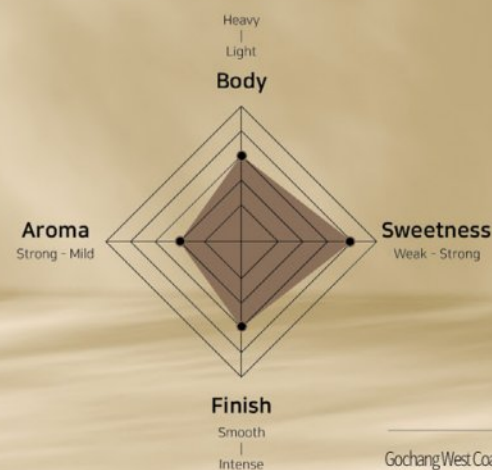
Seonun

Fruit Wine

Fermented bokbunja wine base 33.3% (from Gochang; includes bokbunja, yeast, sugar),
purified water, distilled spirits, fructose, xylitol, citric acid

Recommended Pairing

Ginseng Chicken Soup(Samgyetang),
Grilled Eel, Boiled Pork(Suyuk)



2015 Excellence Award
2016 Outstanding Award



Gochang West Coast Bokbunja Wine Agricultural Cooperative Corporation **Company**

82-63-564-7300 **Contact**

414-30 Jeonbongjun-ro, Sinrim-myeon, **Address**

Gochang-gun, Jeonbuk-do, Korea

www.북분자주.kr



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Only carefully selected bokbunja berries are used as the base ingredient for this wine. It undergoes fermentation for over three months, followed by two years of low-temperature aging. The process includes triple cold filtration to remove any impurities, stabilizing the aroma at -10°C to preserve its flavor, and completing the pure bokbunja fermented extract.

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A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Jeon
buk**

Alcohol
Content
16%

Seonun Bokbunja Wine Heungjin Co., Ltd.

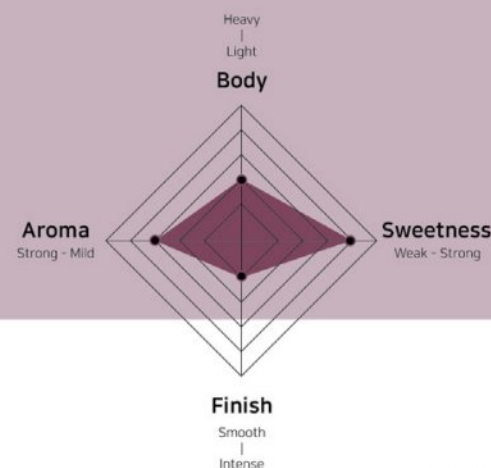
Seonunsan Bokbunja Wine

Fruit Wine

Bokbunja (100% from Gochang) 48.3%,
fructose 2.8%, citric acid 0.8%,
sucralose 0.007%, refined spirits 24.8%,
purified water 23.3%

Recommended Pairing

Ginseng Chicken Soup(Samgyetang),
Grilled Eel, Boiled Pork(Suyuk)



2018
Outstanding Award



Seonun Bokbunja Wine Heungjin Co., Ltd. **Company**

82-63-561-0209 **Contact**

535 Bokbunja-ro, Buan-myeon, **Address**

Gochang-gun, Jeonbuk-do, Korea

shopping.naver.com/fresh/traditionalalcohol/stores/100077745



This liquor is distilled from freshly harvested barley and traditional nuruk after low-temperature fermentation, followed by extended aging. Despite its high alcohol content of 40 degrees, it offers a smooth finish, reflecting the elegance of traditional Korean liquor. As a well-aged spirit, it features a subtle aroma and is free of hangovers.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Jeon
nam**

Alcohol
Content
40%

Byeongyeong Brewery

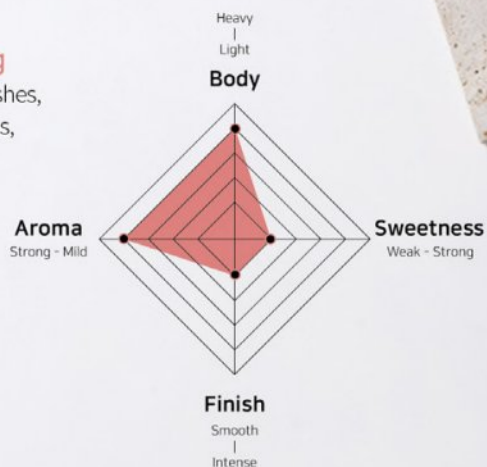
Byeongyeong Soju

Distilled Soju

Barley-distilled soju base
(fresh barley, 100% domestic),
purified water

Recommended Pairing

Raw Fish(Hoe), Beef, Pork Dishes,
Hot Pot, Clear and Mild Soups,
Ginseng Chicken Soup
(Samgyetang)



2022
Excellence Award



Company Byeongyeong Brewery

Contact 82-61-432-1010

Address 40 Hamel-ro, Byeongyeong-myeon,
Gangjin-gun, Jeollanam-do, Korea



Jeon
buk

Alcohol
Content
32%

This clear liquor combines a blue-green hue reminiscent of bamboo sap with golden tones. It features a subtle bamboo aroma and a mild sweetness on the palate. With an alcohol content of 32 degrees, the initial taste is bold but soon transitions smoothly down the throat.

Taein Brewery

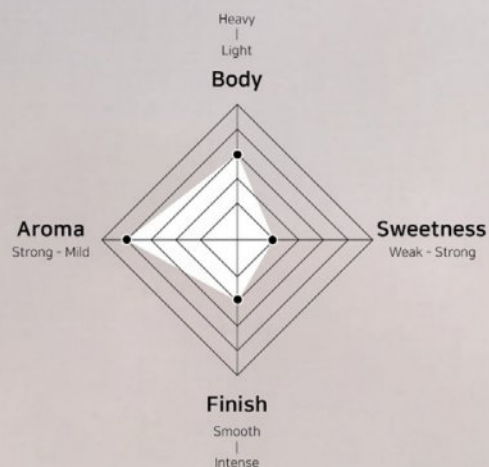
Jukryeokgo

Distilled Liquor

100% rice (domestic), bamboo sap

Recommended Pairing

Beef Tartare(Yukhoe),
Raw Fish(Hoe), Light Soups, Stews,
or Mild and Savory Dishes



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Company Taein Brewery

Contact 82-63-534-4018

Address 302-1 Taeheung-ni, Taein-myeon,
Jeongeup-si, Jeonbuk-do, Korea

Jeon
nam

Alcohol
Content
41%

This distilled soju is crafted with eco-friendly rice from Damyang using traditional Korean soju brewing techniques, distilled multiple times for a refined flavor. It is a low-temperature aged distilled soju featuring a subtle honey aroma and smooth aging notes, offering a gentle and non-overpowering flavor profile.

Jukhyang Brewery Agricultural Corporation Co., Ltd.

Jukhyang 41 (Gold Lable)

Distilled Soju

Purified water, rice (domestic), honey,
prepared starter, refined enzyme,
lactic acid

Recommended Pairing

Raw Fish(Hoe), Beef, Pork Dishes,
Hot Pot, Clear and Mild Soups,
Ginseng Chicken Soup
(Samgyetang)



2021
Grand Prize



Company Jukhyang Brewery Agricultural Corporation Co., Ltd.

Contact 82-10-3622-5200

Address 30 Oeda-gil, Damyang-eup,
Damyang-gun, Jeollanam-do, Korea
jhdg.co.kr



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This liquor is crafted using pure natural water and premium red ginseng extract, which is made by steaming carefully cultivated 4-year-old ginseng from the Jinan Plateau using traditional methods by Korea's top red ginseng artisan. Distilled twice from rice, it features a rich, deep flavor with the natural sweetness of rice and the mild bitterness of ginseng, complemented by a smooth finish.

Taepyeong Distillery Agricultural Corporation Co., Ltd.

Jinshim Red Ginseng Liquor

Distilled Liquor

375ml: Distilled rice base (steamed rice, puffed rice, purified water, yeast), refined spirits, red ginseng concentrate (0.12%), enzyme-treated stevia, citric acid.
400ml: Distilled rice base (puffed rice, yeast, nuruk), fresh ginseng, red ginseng concentrate (0.114%), refined spirits, purified water

Recommended Pairing

Beef Tartare(Yukhoe), Raw Fish(Hoe), Light Soups, Stews, or Mild and Savory Dishes

2011 Excellence Award
2012 Encouragement Award
2013 Excellence Award
2014 Outstanding Award
2018 Outstanding Award



Company Taepyeong Distillery Agricultural Corporation Co., Ltd.
Contact 82-63-433-0078
Address 15-35 Geobukbawi-ro 3-gil, Jinan-eup,
Jinan-gun, Jeonbuk-do, Korea
juga.modoo.at



Jeon
buk

Alcohol
Content
19%

Alcohol
Content
38%

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-
179

Based on rice and glutinous rice, it is brewed with ten types of medicinal herbs—such as goji berries, omija, and Chinese yam—without any additional additives. The inclusion of these herbs is reputed to promote blood circulation and boost vitality, as well as to help reduce fever, soothe, deworm, alleviate inflammation, and relieve diabetes and neuralgia. Ancient records even note that regular consumption can inhibit aging and benefit the skin. Despite the abundance of herbal ingredients, a clean aroma of smoke and oak emerges. Although it is 25° (alcohol), it does not come across as harsh; rather, its sweetness accentuates its full-bodied character.

Chusung Goeul

Chusungju

Distilled Liquor

Purified water, rice (domestic), nuruk (wheat: domestic), schisandra, goji berries, morus fruit, pueraria root, atractylodes rhizome, achyranthes root, dioscorea, cinnamon bark, eucommia bark, job's tears, lotus seeds

Recommended Pairing

Beef Tartare(Yukhoe), Raw Fish(Hoe), Light Soups, Stews, or Mild and Savory Dishes



Company Chusung Goeul

Contact 82-61-383-3011

Address 29 Churyeong-ro, Yong-myeon,
Damyang-gun, Jeollanam-do, Korea
chusungju.co.kr



Jeon
nam

Alcohol
Content
25%

180
-
181

This distilled soju is crafted using barley-based nuruk and fermented at low temperatures for over 15 days, then distilled drop by drop in the traditional sojutgori method. Aged for 180 days, Tock Hanjan Soju features the soft and subtle sweetness of barley, complemented by a nutty grain aroma and smoky notes from distillation. Despite its alcohol content, it offers a clean finish, making it easy to drink. The lingering alcohol aroma provides a refreshing sensation in the mouth.

*Enjoy chilled for a richer barley sweetness and a smoother finish.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Jeon
nam**

Alcohol
Content
30%

Daema Distillery Agricultural Corporation LLC

Tock Hanjan Soju

Distilled Soju

Purified water, distilled base (purified water, barley powder (domestic), rice powder (domestic), prepared starter, refined enzyme, yeast)

Recommended Pairing

Raw Fish(Hoe), Beef, Pork Dishes,
Hot Pot, Clear and Mild Soups,
Ginseng Chicken Soup(Samgyetang)

2014
Outstanding Award



Daema Distillery Agricultural Corporation LLC **Company**

82-61-351-9988 **Contact**

699 Dongsam-ro, Daema-myeon, **Address**

Yeonggwang-gun, Jeollanam-do, Korea
tocksoju.modoo.at



Jeon
buk

Alcohol
Content
38%

This premium liquor is crafted using glutinous rice, white rice, and nuruk mixed with pine pollen, then aged and distilled. It undergoes additional aging with pine needles and medicinal herbs before being filtered and subjected to a 100-day low-temperature long-term maturation process. This exquisite liquor embodies a 1,300-year-old brewing tradition.

Songhwa Distillery

Songhwa Baekilju

Liqueur

Purified water (56.25%), rice (domestic) 23.61%, glutinous rice (domestic) 11.8%, nuruk (wheat: domestic) 3.54%, cornus fruit, schisandra berries, pine needles, goji berries (each 0.885%, domestic), honey (domestic), pine pollen (0.04%, domestic)

Recommended Pairing

Pork Ribs, Bulgogi,
Korean Pancakes(Jeon)



Company Songhwa Distillery
Contact 82-63-221-7047
Address 1096 Gui-ro, Gui-myeon,
Wanju-gun, Jeonbuk-do, Korea
songhwa1.modoo.at



184
-
185

This liquor is crafted with rice, pear, ginger, cinnamon, and turmeric, which together give Lee Gang Ju its rich, distinctive flavor. The process of managing the flavors of these ingredients is meticulous. Rather than fermenting all ingredients together in a single tank, each one undergoes separate fermentation. The base sago is prepared in the fermentation room, while the raw extracts of each ingredient are steeped for a year in the infusion room. The sago and extracts are then blended and aged in the maturation room for 1 to 3 years. This careful process ensures consistent flavor, regardless of seasonal variations in the ingredients.

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A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Jeon
buk**

Alcohol
Content
25%

Jeonju LeeGangJu Co., Ltd.

Jeonju LeeGangJu

Liqueur

Purified water, rice (domestic), barley (domestic), pear (domestic) 4%,
ginger (domestic) 0.1%, turmeric, cinnamon, yeast,
honey, nuruk, enzyme preparation

Recommended Pairing

Pork Ribs, Bulgogi,
Korean Pancakes(Jeon)



2010 Grand Prize
2011 Grand Prize



Jeonju LeeGangJu Co., Ltd. **Company**

82-63-212-5765 **Contact**

28 Maeam-gil, Deokjin-gu, Jeonju-si, **Address**

Jeonbuk-do, Korea

www.leegangju.co.kr



Jeon
nam

Alcohol
Content
40%

This premium traditional folk liquor has been passed down since the Goryeo Dynasty. Made with rice, barley, and zi cao (*Lithospermum erythrorhizon*), it combines taste, aroma, and color in perfect harmony. It is exclusively produced in Jindo County. During the Joseon Dynasty, it was called Ji Chojoo (Purple Grass Liquor) and was considered the finest tribute liquor presented to the king.

Daedaero Agricultural Cooperative Corporation

Jindo Hongju

Liqueur

Domestic rice 99%, zi cao (domestic) 1%, purified water, prepared starter, yeast, oligosaccharide, citric acid, alanine

Recommended Pairing

Pork Ribs, Bulgogi,
Korean Pancakes(Jeon)



2010 Encouragement Award
2015 Encouragement Award



Company DaedaeroAgricultural Cooperative Corporation

Contact 82-61-542-3399

Address 288-23 Myeongnyangdaechup-ro,
Gunnae-myeon, Jindo-gun, Jeollanam-do, Korea
e-hongju.co.kr



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A Guide
to Korean Traditional
Liquor for Toasting

Traditional Korean Liquor

Toasting Liquor Guidebook

Gyeongsang

•

Busan

•

Ulsan



This traditional liquor is crafted using the fresh air and clean water of Geumjeong Fortress. Made with wild nuruk fermented in a pristine natural environment and 250m-deep bedrock water, it boasts a subtle aroma and a rich, savory taste. With traditional nuruk, it has a more pronounced acidity than typical makgeolli, giving it a distinctive flavor.

Geumjeong Sanseong Tosanju LLC

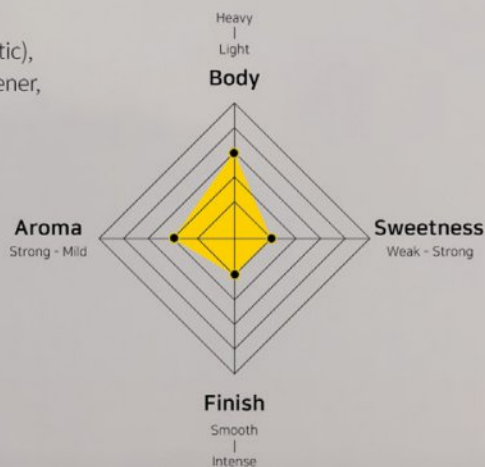
Geumjeong sanseong Makgeolli

Takju (Unfiltered Rice Wine)

White rice (domestic), wheat nuruk (domestic), purified water, aspartame (synthetic sweetener, contains phenylalanine)

Recommended Pairing

Bossam, Tofu Kimchi,
Soupy Tteokbokki,
Various Types of Korean
Pancakes(Jeon)



Company Geumjeong Sanseong Tosanju LLC

Contact 82-80-9000-5858

Address 453 Sanseong-ro, Geumjeong-gu, Busan, Korea
sanmak.kr



A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

Busan

Alcohol
Content
8%

192
-
193



This handcrafted traditional liquor is made entirely by hand, following each step of the brewing process. Using only three ingredients—organic glutinous rice, traditional nuruk made from Korean wheat, and pure water from the pristine Dongno area of Baekdudaegan—it is aged for over 100 days in traditional clay pots. Brewed using the three-stage fermentation technique (Samyangju method), it boasts exceptional flavor.

Mungyeong Brewery

Moonhee

Takju (Unfiltered Rice Wine)

Purified water, glutinous rice 100% (domestic),
traditional nuruk

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki,
Various Types of Korean
Pancakes(Jeon)



Company Mungyeong Brewery

Contact 82-54-552-8252

Address 49-15 Noeun 1-gil, Dongno-myeon,
Mungyeong-si, Gyeongbuk, Korea
munheebrewery.modoo.at



A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



194
-
195

This rice makgeolli is crafted with clear underground water from the pristine natural environment of Uljin, a natural ecological preservation area. Combined with carefully selected ingredients and produced in a modern sanitary facility, it preserves the authentic flavor of makgeolli by maintaining an alcohol content of 7%. It features natural carbonation, a refreshing effervescence, and a sweet-and-sour taste. The unique smoothness and lightness of rice makgeolli make it stand out.

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A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Uljinsul Brewery

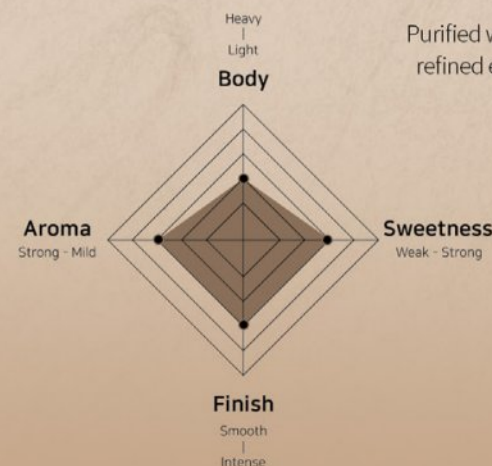
Miso Fresh Makgeolli

Takju (Unfiltered Rice Wine)

Purified water, puffed rice (domestic), nuruk, yeast,
refined enzymes, aspartame (synthetic sweetener,
contains phenylalanine)

Recommended Pairing

Bossam, Tofu Kimchi,
Soupy Tteokbokki, Various Types of
Korean Pancakes(Jeon)



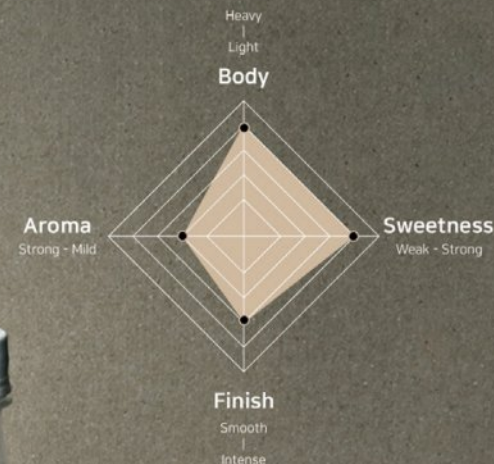
Uljinsul Brewery **Company**
82-54-782-1855 **Contact**
141 Uljinbuk-ro, Uljin-gun, Gyeongbuk, Korea **Address**

This makgeolli is fermented using high-quality nuruk and rice in a traditional method, resulting in an apricot-colored drink resembling fresh yogurt. It has a fine texture, offering exceptional refreshment without the typical coarseness of makgeolli. Featuring the rich grainy taste of rice from Unyang, known for its pristine water and ample sunlight, it delivers a delightful umami flavor characteristic of well-fermented makgeolli. Additionally, the soft nuruk aroma from premium nuruk blends harmoniously with the complex fruity notes developed during maturation.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

Ulsan

Alcohol
Content
6.5%



Boksoon Brewery

Boksoondoga Son Makgeolli

Takju (Unfiltered Rice Wine)

Purified water, rice (domestic), gokja (wheat), syrup, sugar, aspartame (sweetener, contains phenylalanine)

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki,
Various Types of Korean Pancakes(Jeon)



Boksoon Brewery Company

82-1577-6746 **Contact**

48 Hyangsan-dong-gil, Sangbuk-myeon, **Address**

Ulju-gun, Ulsan, Korea

boksoon.com



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-
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This makgeolli is made entirely from glutinous rice. The subtle natural carbonation creates a pleasant tingling sensation with the first sip. It strikes a perfect balance between sweetness and acidity, harmonizing to support the flavor of the makgeolli. A slight bitterness lingers in the aftertaste, but the soft carbonation and fragrant fruity aroma leave a refreshing finish.

Beotdream Agricultural Corporation Co., Ltd.

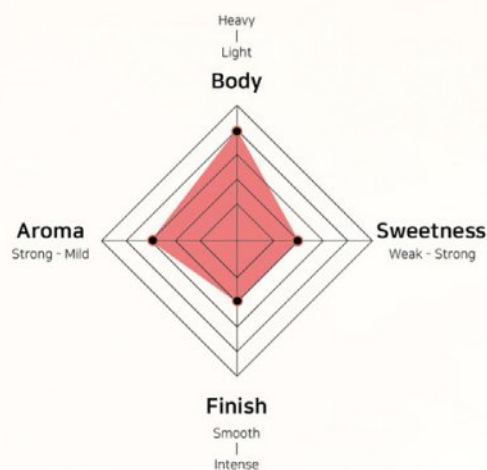
Bolbbalgan Makgeolli 10

Takju (Unfiltered Rice Wine)

Purified water, glutinous rice (domestic),
nuruk (wheat, domestic)

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki,
Various Types of Korean Pancakes(Jeon)



2024
Excellence Award



Company Beotdream Agricultural Corporation Co., Ltd.

Contact 82-51-337-3762

Address 259 Daejeo-ro, Gangseo-gu, Busan, Korea
butdream.modoo.at



Busan

Alcohol
Content
10%



200
-
201

This makgeolli is brewed using fresh rice from the Sangju region (Sangju Sambaek Rice) and traditional nuruk. It features the smooth texture unique to rice makgeolli and is notable for its refreshing quality. After consumption, it leaves a clear head and a clean finish. Despite containing wheat, the characteristic heaviness of wheat is barely noticeable.

Euncheok Brewery

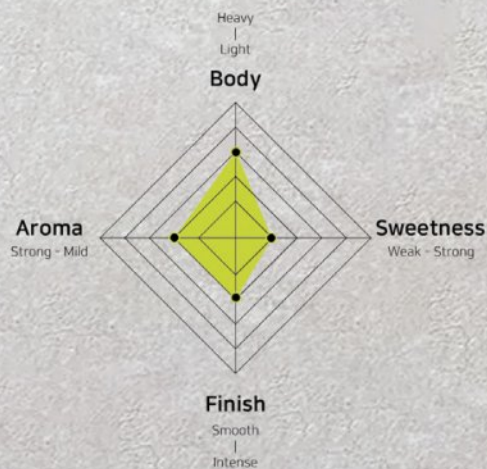
Eunjagol Fresh Takbaegi

Takju (Unfiltered Rice Wine)

Purified water, white rice (domestic), wheat flour (USA, Australia), starch syrup, guk (wheat), nuruk, refined enzymes, yeast, aspartame (synthetic sweetener, contains phenylalanine), prepared starter

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki, Various Types of Korean Pancakes(Jeon)



2016
Grand Prize



Company Euncheok Brewery

Contact 82-54-541-6409

Address 16-9 Bongjung 2-gil, Euncheok-myeon, Sangju-si, Gyeongbuk, Korea
takbaeki.modoo.at



A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

Gyeongbuk

Alcohol
Content
5%

202

203



Inspired by the Korean dialect word for cooked rice, "I-Bap," the Ibabi is a handcrafted rice wine made through a month-long cold aging process for a richer and deeper flavor. Made exclusively with rice, nuruk, and water, this makgeolli is unfiltered to preserve its natural taste. It offers a refreshing and refined sweetness with a balance of sweet and sour notes developed during fermentation.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Alcohol
Content
17%

Heung Hae Ra Ipap Agricultural Corporation Co., Ltd.

Ibabi

Takju (Unfiltered Rice Wine)

Rice (domestic) 42%, nuruk (gokja) 4%,
water (purified) 54%

Recommended Pairing

Bossam, Tofu Kimchi, Soupy Tteokbokki,
Various Types of Korean Pancakes(Jeon)



2024
Outstanding Award



Heung Hae Ra Ipap Agricultural Corporation Co., Ltd. **Company**
82-54-262-9486 **Contact**

1F, 72 Handong-ro, Heunghae-eup, Buk-gu, **Address**
Pohang-si, Gyeongbuk, Korea
smartstore.naver.com/hungheraipop



204
-
205

This traditional Korean liquor is brewed using pure Korean rice, jujube, and nuruk, paired with clear, mineral-rich purified water free of heavy metals. It features a clean and subtle color, texture, sweet flavor, and a rich aroma with a refreshing finish. Known for its refined quality, it is an excellent choice as a welcome drink or banquet beverage.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Alcohol
Content
16%

Misong Brewery

Gyeongsan Jujube Yakju Chu

206
-
207

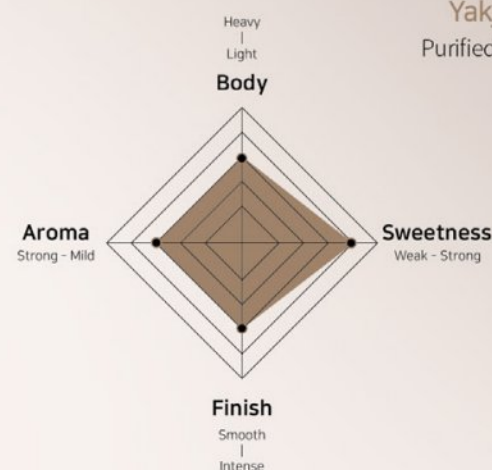


Yakju · Cheongju (Refined Rice Wine)

Purified water, glutinous rice, white rice (domestic),
jujube, nuruk, wheat (contains)

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine
(Hanjeongsik)



2023
Excellence Award



Misong Brewery **Company**
82-507-1401-2024 **Contact**

967-4 Seonhwa-ri, Jinryang-eup, **Address**

Gyeongsan-si, Gyeongbuk, Korea

www.instagram.com/misong_brewery



Gyeongbuk

Alcohol
Content
17%

Gyodong Beopju is a traditional Korean liquor that embodies virtue in its rich aroma, elegance in its clear golden hue, and the depth of care in its soft, profound taste. No additional ingredients are used to enhance the flavor or aroma, allowing the natural bittersweet taste of glutinous rice, the mild acidity of traditional cheongju, and the subtle depth of nuruk to shine.

Gyeongju Gyodong Beopju

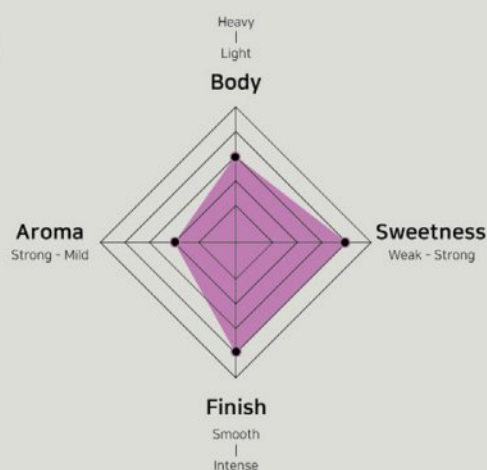
Gyeongju Gyodong Beopju

Yakju · Cheongju (Refined Rice Wine)

Domestic glutinous rice, water, domestic wheat nuruk

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine(Hanjeongsik)



Company Gyeongju Gyodong Beopju
Contact 82-54-772-2051
Address 19-21 Gyochon-an-gil, Gyeongju-si,
Gyeongbuk, Korea
www.kyodongbeopju.com



208
-
209

This Yakju is crafted using premium yuzu and 100% domestic rice. A special blend enhances the aroma and flavor of yuzu to its fullest, while Malgeunnaeil's unique techniques—cold aging and the iyangju method (a double fermentation process where additional mash is added to the base)—create a light yet clean taste.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Gyeong
nam**

Alcohol
Content
7%

Malgeunaeil Agricultural Corporation Co., Ltd.

Malgeunaeil Yuzu

Yakju · Cheongju (Refined Rice Wine)

Purified water, rice (domestic), ipguk, other fructose, spirits, nuruk, yeast, yuzu juice 0.72% (domestic), enzyme preparation

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine(Hanjeongsik)



Malgeunaeil Agricultural Corporation Co., Ltd. **Company**

82-70-4105-0997 **Contact**

411-8 Samgwi-ro, Seongsan-gu, Changwon-si, **Address**

Gyeongnam, Korea

www.malgeunaeil.co.kr



This liquor is crafted using the delicate flavors and aroma of white lotus flowers, lotus leaves, glutinous rice, non-glutinous rice, and traditional nuruk, brewed three times and fermented for over three months. Its subtle lotus flower fragrance provides a calming sensation, making it easy to enjoy till the last glass. The harmonious balance of sweetness and sourness is a key characteristic.

Seokjeon Sangon Traditional Liquor Brewery
Agricultural Cooperative Corporation

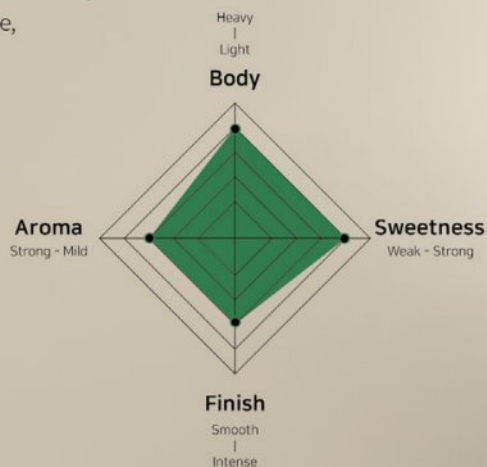
Baekryeon Hwaju Seollyeon

Yakju · Cheongju (Refined Rice Wine)

Purified water, white rice, glutinous rice,
nuruk, lotus flowers, lotus leaves

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine
(Hanjeongsik)



Company Seokjeon Sangon Traditional Liquor Brewery Agricultural Cooperative Corporation

Contact 82-54-976-3552

Address 19 Dong-san 2-gil, Waegwan-eup,
Chilgok-gun, Gyeongbuk, Korea



Made with 100% domestic fresh rice, pine shoots, pine needles, and clear water, this premium traditional Yakju features a subtle pine aroma, mild sweetness, and a smooth taste. Its moderate alcohol content makes it an excellent aperitif or a light accompaniment to meals.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Gyeong
nam**

Alcohol
Content
13%

Solsongju Agricultural Corporation Co., Ltd.

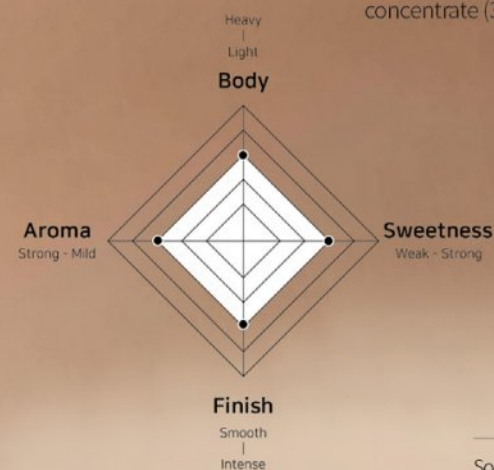
Solsongju

Yakju · Cheongju (Refined Rice Wine)

Purified water, white rice (domestic), domestic pine shoot concentrate (33% pine shoot, 67% purified water) 5.2%, nuruk, enzyme preparation, yeast

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine
(Hanjeongsik)



Solsongju Agricultural Corporation Co., Ltd. **Company**

82-55-963-8992 **Contact**

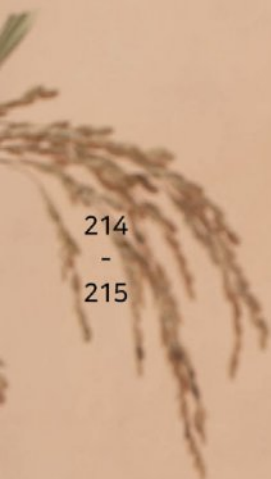
3 Jigokchangchon-gil, Jigok-myeon, **Address**

Hamyang-gun, Gyeongnam, Korea

www.solsongju.com

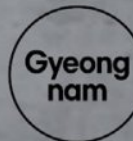


214
-
215



Made using high-quality domestic kiwifruit (chamdarae) grown with ocean breezes, this wine preserves the natural flavor and aroma of kiwifruit through storage and aging at low temperatures of 12-17°C. It features a clear golden color and a sweet, rich aroma. The taste is well-balanced with sweetness and acidity, offering a clean finish due to its tanginess.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



216
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217



Oreum Brewery Agricultural Cooperative Corporation

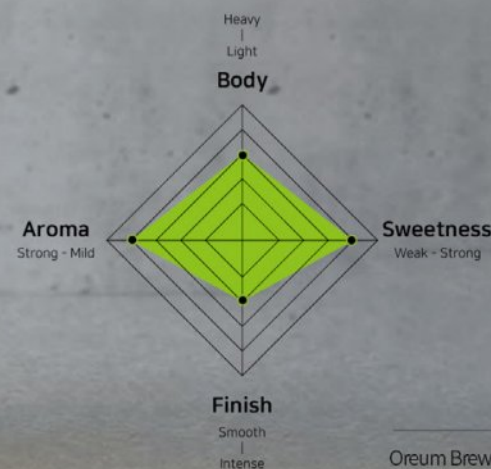
3004 (DaraeWine Sweet)

Fruit Wine

Kiwifruit (chamdarae, domestic) 100%,
purified water, sugar, yeast,
sodium metabisulfite (antioxidant) 0.02%

Recommended Pairing

Salad, Cheese, Pasta, Canapés



2015
Encouragement
Award



Oreum Brewery Agricultural Cooperative Corporation **Company**

82-55-855-3626 **Contact**

31-20 Miryong-gil, Sacheon-si, Gyeongnam, Korea **Address**

daraewineshop.co.kr



This authentic medium-bodied white wine features a brilliant golden hue and the fresh, soft aroma of acacia blossoms. It emphasizes freshness, with citrus notes emerging in the finish. Although it may seem sweet, it is surprisingly dry, which is a defining characteristic.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

Gyeongbuk

Alcohol
Content
11%

Hanguk Wine Agricultural Corporation Co., Ltd.

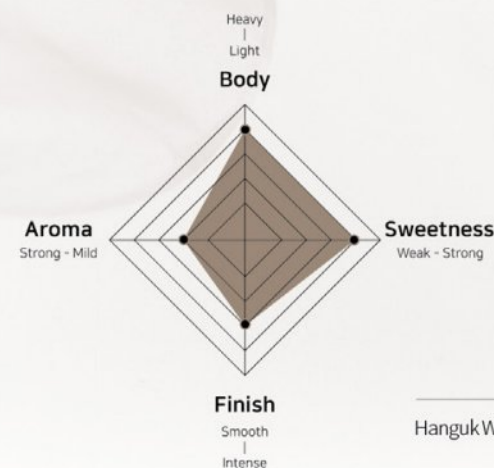
Vin Corée White Wine

Fruit Wine

Domestic grapes, yeast, sugar,
potassium metabisulfite ($\leq 0.035\%$)

Recommended Pairing

Light Dishes or Mild Seafood,
Appetizers



Hanguk Wine Agricultural Corporation Co., Ltd. **Company**

82-54-333-3010 **Contact**

414-2 Wonki-ri, Geumho-eup, **Address**

Yeongcheon-si, Gyeongbuk, Korea

www.vincorewinery.com



This wine is made by purely fermenting peaches harvested at the peak of their sweetness in late August without adding any additional sugar. It is characterized by the soft and fragrant taste and aroma of peaches that linger in the finish.

Godori Winery

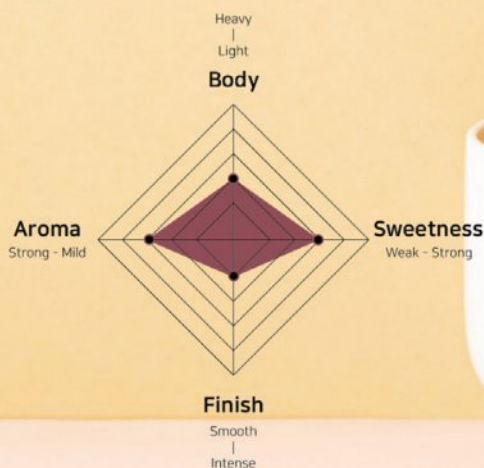
Peach Wine

Fruit Wine

Peaches (nectarine, yellow peach) 98.938% (domestic),
potassium metabisulfite 0.03%, potassium sorbate 0.017%,
yeast 0.015%, sugar 1%

Recommended Pairing

Salad, Cheese, Pasta, Canapés



Company Godori Winery

Contact 82-10-3514-6470

Address 63 Mindo-gil, Gogeum-myeon,
Yeongcheon-si, Gyeongbuk, Korea
www.고도리와인.com



A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Gyeongbuk

Alcohol Content
6.5%

220
-
221



This high-quality sparkling wine is crafted using the traditional champagne-making method, requiring three years of dedication and meticulous effort. The wine undergoes a second fermentation in the bottle, followed by removal of sediment and final corking. It features fruity aromas with subtle spice notes.



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-
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A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Omynara (JL)

Omy-Rose Gyeol

Fruit Wine

Omija (Schisandra chinensis, domestic)

Recommended Pairing

Cakes and other desserts, Fruits, Pasta,
Salad, Various cheeses



Omynara (JL) **Company**

82-54-572-0601 **Contact**

609 Saejae-ro, Mungyeong-eup, **Address**

Mungyeong-si, Gyeongbuk, Korea

omynara.com



This wine is made exclusively from organically grown Korean mountain grapes (sanmeoru) without blending with other varieties, highlighting its elegant sweetness and tannins. It is aged in oak barrels for over three years to enhance its rich flavors. The initial fruity aroma is followed by subtle notes of rose petals, vanilla, and oak.

Sudosan Winery

Kraté Medium Dry

Fruit Wine

Mountain grapes (sanmeoru, 100% domestic), yeast,
sugar, potassium metabisulfite (antioxidant)

Recommended Pairing

Salad, Cheese, Pasta, Canapés



2022
Grand Prize



Company Sudosan Winery

Contact 82-70-8065-4595

Address 29 Geumgok-ri 3-gil, Jungsan-myeon,
Gimcheon-si, Gyeongbuk, Korea
smartstore.naver.com/sdsmeru



Gyeongbuk

Alcohol
Content
11.5%

224
-
225

This wine is made from mountain grapes grown at altitudes above 500 meters on Jirisan Mountain. The large temperature difference between day and night, adequate rainfall, and germanium-rich soil contribute to the high sugar content and excellent aroma of the grapes. This aged wine features a soft and mild taste that perfectly balances the sweet and sour flavors of the mountain grapes.

Hamyang Winery

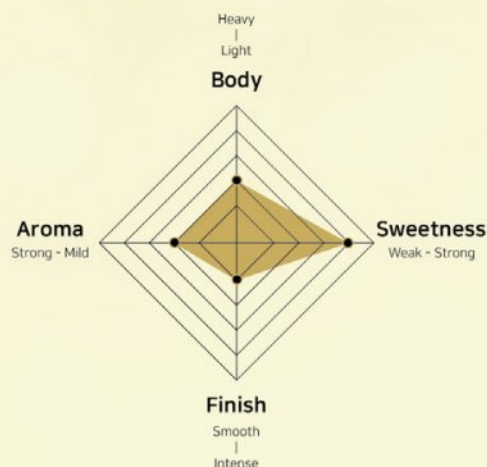
Hamyang Sweet

Fruit Wine

Mountain grapes 98% (Hamyang, Gyeongnam),
anhydrous sulfur dioxide 0.035%,
sorbic acid 0.02%, fructose, yeast

Recommended Pairing

Salad, Cheese, Pasta, Canapés



Company Hamyang Winery

Contact 82-55-964-2500

Address 442-14 Sambong-ro, Hamyang-eup,
Hamyang-gun, Gyeongnam, Korea
sanmuru.com



A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

**Gyeong
nam**

Alcohol
Content
10.5%



226
-
227

This distilled soju is made with high-quality rice harvested from fertile soil and the clean, clear water of Andong. It has a soft grain aroma, a spicy sensation that fills the mouth, and a subtly bitter taste that leaves a lingering depth.

National Heritage · Master Cho Okhwa Andong Soju

National Heritage · Master Cho Okhwa Andong Soju 45

Distilled Soju

Non-glutinous rice (domestic),
wheat-based nuruk (fermentation starter)

Recommended Pairing

Raw Fish(Hoe), Beef, Pork Dishes,
Hot Pot, Clear and Mild Soups,
Ginseng Chicken Soup(Samgyetang)



Company National Heritage · Master Cho Okhwa Andong Soju

Contact 82-54-858-4541

Address 71-1 Gangnam-ro, Andong-si, Gyeongbuk, Korea
www.andongsoju.com

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

Gyeongbuk

Alcohol
Content
45%

228
-
229





Made with 100% domestic rice and natural bedrock water from the highlands of Andong, this product is crafted exclusively from 45-degree distilled spirit using modern processes such as vacuum distillation and freeze filtration. A unique feature is its long-term aging process for premium products, similar to famous whiskies or cognacs.

Utopia Agricultural Corporation Co., Ltd.

Royal Andong Soju

Distilled Soju

Purified water, rice (domestic), wheat flour (imported), nuruk (fermentation starter), yeast

Recommended Pairing

Raw Fish(Hoe), Beef, Pork Dishes,
Hot Pot, Clear and Mild Soups,
Ginseng Chicken Soup(Samgyetang)



2012 Encouragement Award
2013 Excellence Award
2014 Excellence Award
2015 Outstanding Award



Company Utopia Agricultural Corporation Co., Ltd.

Contact 82-54-841-3378

Address 1111-2 Gwang-eum-ri, Namhu-myeon,
Andong-si, Gyeongbuk, Korea
sojumall.modoo.at



230
-
231

Gyeongbuk

Alcohol
Content
45%

A traditional distilled soju made with the secret recipe of a master artisan with 500 years of heritage and 270m deep underground bedrock water from the highlands of Andong. Made by creating nuruk with Andong rice, transforming it into makgeolli, and then into cheongju, distilled using the artisan's unique three-stage fermentation method. It retains the subtle aroma of rice and delivers a smooth, rich flavor.

Master Park Jaesuh Andong Soju Distillery

Master Andong Soju

Distilled Soju

Soju distilled base (white rice: domestic, prepared fermentation starter, yeast, nuruk, refined enzymes) 100%

Recommended Pairing

Raw Fish(Hoe), Beef, Pork Dishes, Hot Pot, Clear and Mild Soups, Ginseng Chicken Soup(Samgyetang)

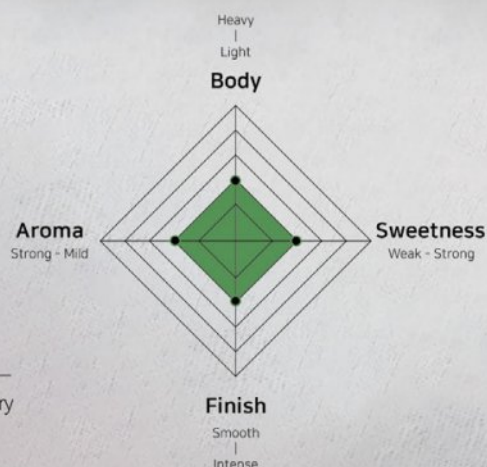
2011
Excellence Award



Company Master Park Jaesuh Andong Soju Distillery

Contact 82-54-856-6903

Address 6 Sanupdanji 6-gil, Pungsan-eup,
Andong-si, Gyeongbuk, Korea
www.adsoju.com



232
-
233

"Mildam" means "a deliciously distilled drink made through triple distillation," boasting a clean taste as clear as its color. Crafted with sweet sorghum grown in Yecheon, this drink undergoes three rounds of distillation, resulting in a smooth and pure flavor. Without additives, it highlights the natural sweet aroma of sweet sorghum.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



234
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235



Chakhan Nongbu Agricultural Corporation CO., Ltd.

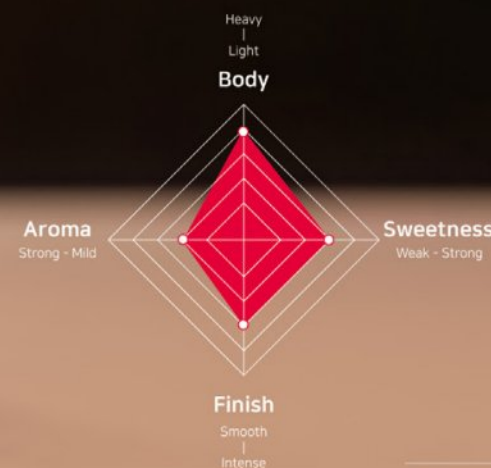
Mildam

Distilled Liquor

Distilled base from sweet sorghum juice (domestic),
purified water

Recommended Pairing

Beef Tartare(Yukhoe), Raw Fish(Hoe),
Light Soups, Stews,
or Mild and Savory Dishes



Chakhan Nongbu Agricultural Corporation CO., Ltd. **Company**
82-54-652-0877 **Contact**

16-8 Bokcheon-gil, Yongmun-myeon, **Address**
Yecheon-gun, Gyeongbuk, Korea
smartstore.naver.com/macatto



This traditional distilled rice soju is made using carefully selected 100% domestic rice and underground rock water. It is crafted through modern techniques, including vacuum distillation and freeze filtration, and then aged for an extended period. The result is a fragrant, smooth, and mild traditional soju without any off-flavors.

Andong Soju Ilpoom Co., Ltd.

Andong Soju Ilpoom 40 Gold

Soju

Distilled rice base (white rice: domestic), purified water,
oak barrel-aged distilled rice base (white rice: domestic), sugar

Recommended Pairing

Raw Fish(Hoe), Beef, Pork Dishes,
Hot Pot, Clear and Mild Soups,
Ginseng Chicken Soup(Samgyetang)



2015
Grand Prize



Company Andong Soju Ilpoom Co., Ltd.

Contact 82-54-854-6080

Address 95-30 Yanggwang 1-gil, Pungsan-eup,
Andong-si, Gyeongbuk, Korea
ilpoomsoju.com



A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

Gyeongbuk

Alcohol
Content
40%



236

237

This premium soju is crafted using 100% organic whole wheat through a traditional handmade method. It takes two years to complete a single bottle of Jinmaek Soju, with meticulous care given to every step. Organic wheat and yeast are combined and fermented three times, followed by a 6-month to 2-year aging process before being distilled using accumulated artisan techniques.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



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Milgwa Nonilda Agricultural Corporation Co., Ltd.

Jinmaek Soju 40

Soju
100% soju base

Recommended Pairing

Raw Fish(Hoe), Beef, Pork Dishes,
Hot Pot, Clear and Mild Soups,
Ginseng Chicken Soup(Samgyetang)



Milgwa Nonilda Agricultural Corporation Co., Ltd. **Company**
82-54-841-1105 **Contact**
32 Seonseong Jungang-gil, Andong-si, **Address**
Gyeongbuk, Korea
3d.co.kr



Gyeong
nam

Alcohol
Content
16%

Sannaetul Omija Liqueur from Geochang uses clean omija berries grown at altitudes above 600m. These berries are cultivated without pesticides due to minimal pests and diseases in high-altitude areas. The main ingredient, omija, has five flavors (sweet, sour, spicy, bitter, and salty) and is rich in anthocyanins, which are known for their antioxidant properties. It promotes skin beauty, prevents aging, and helps in osteoporosis prevention.

Geochang Apple Horticulture Agricultural Cooperative

Sannaetul Omija Liqueur

Liqueur

Omija (domestic) 15.72%, alcohol, succinic acid, purified water, sugar, oligosaccharide

Recommended Pairing

Pork Ribs, Bulgogi,
Korean Pancakes(Jeon)



2010 Encouragement Award
2012 Grand Prize
2014 Grand Prize
2016 Excellence Award
2019 Excellence Award



Company Geochang Apple Horticulture Agricultural Cooperative

Contact 82-55-945-2545

Address 3452-41 Geohaam-daero, Geochang-eup,
Geochang-gun, Gyeongnam, Korea
kcapple.nonghyup.com



240
-
241

Gwahaju is a traditional Korean rice wine that has been produced since the early Joseon Dynasty and was once presented as a tribute to the royal court. It is a soft and unique traditional liquor with a distinct aroma, sweetness, and slight sourness. The liquor is crystal-clear and has a subtle herbal fragrance. The initial taste is very light, followed by a mild bitterness that spreads across the palate. After drinking, the alcohol lightly tingles the tongue. Its minimal sweetness and delicate bitterness complement food well.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor



Gimcheon Gwahaju

Gimcheon Gwahaju

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-
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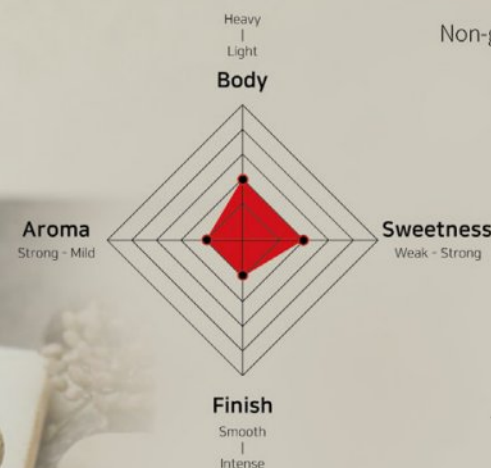


Other Alcoholic Beverages

Non-glutinous rice, nuruk (fermentation starter),
spring water, yellow mold leaves

Recommended Pairing

Salad, Pizza, Cakes, Fruits,
Cheese, Spicy Fish Stew



Gimcheon Gwahaju **Company**
82-54-436-4461 **Contact**
791-1 Hyangcheon-ri, Daehang-myeon, **Address**
Gimcheon-si, Gyeongbuk, Korea
gwahaju.modoo.at





A Guide
to Korean Traditional
Liquor for Toasting

Traditional Korean Liquor

Toasting Liquor Guidebook

Jeju



Jeju

Alcohol
Content
13%

This liquor is made by fermenting Omegi-tteok (a traditional Jeju rice cake made from millet) with nuruk (fermentation starter). It includes natural underground water from Jeju, as well as bamboo leaves from Mt. Hallasan. The use of Jeju's natural spring water ensures a clean and pure flavor, with a soft texture and smooth finish.

Jeju Saemju Agricultural Cooperative Corporation

Omegi Sul

Yakju · Cheongju (Refined Rice Wine)

White rice, nuruk, millet, yeast, enzymes, licorice, bamboo leaves, wormwood, liquid fructose, purified water

Recommended Pairing

Raw Fish(Hoe), Boiled Pork(Suyuk),
Traditional Korean Cuisine
(Hanjeongsik)



Company Jeju Saemju Agricultural Cooperative Corporation

Contact 82-64-799-4225

Address 283 Aewol-ro, Aewol-eup, Jeju, Korea
jejusaemju.modoo.at



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-
247

As the glass is filled, a subtle pear blossom aroma spreads, offering a smooth finish despite its high alcohol content and a deep flavor. This drink envelops the palate with a gentle sweetness, making it a favorite among enthusiasts. It boasts a unique taste that differs from rice-based liquors and is especially popular among travelers. Its distinctive aroma and clean aftertaste leave a refreshing impression.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

Jeju

Alcohol
Content
40%

Jeju Sulikneunjib

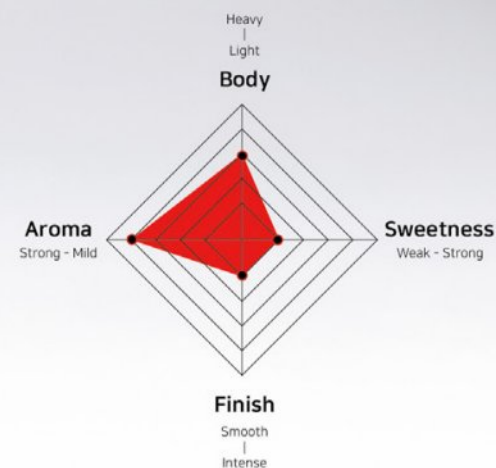
Jeju Gosorisul

Soju

Purified water, millet (domestic), barley (domestic),
nuruk (fermentation starter)

Recommended Pairing

Raw Fish(Hoe), Beef, Pork Dishes,
Hot Pot, Clear and Mild Soups,
Ginseng Chicken Soup
(Samgyetang)



Jeju Sulikneunjib **Company**

82-64-787-5046 **Contact**

4726 Jungsangdong-ro, Pyoseon-myeon, **Address**

Seogwipo-si, Jeju, Korea

www.jejugosorisul.com



Jeju

Alcohol
Content
16%

This fermented liquor is made exclusively from the roots of *Acanthopanax*, cultivated for over five years in the pristine environment of Jeju Island. Unpasteurized and free from additives, it is naturally fermented using 100% domestic Jeju *Acanthopanax* extract, with no artificial sweeteners like aspartame. The result is a balanced harmony of sweetness, acidity, and refreshment, with a soft viscosity and full-bodied texture.

Tohyang Agricultural Corporation Co., Ltd.

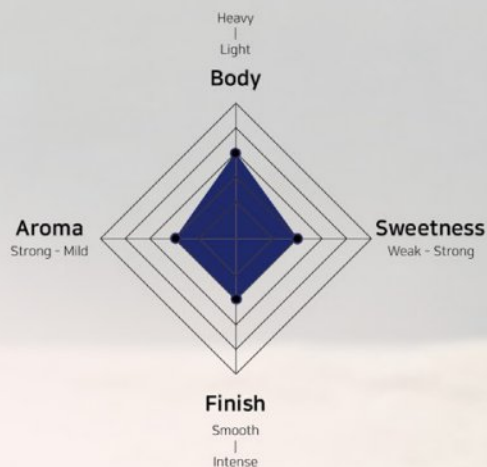
Noggo's Tears

Other Alcoholic Beverages

Extract (Jeju *Acanthopanax*, purified water),
glucose, yeast

Recommended Pairing

Salad, Pizza, Cakes, Fruits,
Cheese, Spicy Fish Stew



2015
Encouragement
Award



Company Tohyang Agricultural Corporation Co., Ltd.

Contact 82-64-796-2521

Address 372 Yeonmyeong-ro, Hangeong-myeon,
Jeju-si, Jeju, Korea
bt.ejeju.net



250
-
251

This unique beverage features the rich aroma and sweet flavor of Udo peanuts. Unlike traditional peanut makgeolli made by fermenting peanuts, this is a specialty liquor made with soju base spirit, peanut flavoring, and gardenia coloring.

A Guide to Korean
Traditional Liquor for Toasting
Traditional Korean Liquor

Jeju

Alcohol
Content
6%

Udo Peanut Makgeolli Nak-hwa Gokju
Agricultural Cooperative Corporation

Udo Peanut Fresh Traditional Liquor

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-
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Other Alcoholic Beverages

Purified water, rice (white rice), nuruk (rice), peanuts (Udo peanuts), koji starter, yeast, aspartame, acesulfame potassium, synthetic flavoring (peanut flavor)

Recommended Pairing

Salad, Pizza, Cakes, Fruits,
Cheese, Spicy Fish Stew

2024
Outstanding Award



Udo Peanut Makgeolli Nak-hwa Gokju Agricultural Cooperative Corporation

82-10-3799-9990

B-dong, 10 Udobiyang-gil, Udo-myeon, Jeju-si,

Jeju Special Self-Governing Province, Korea

smartstore.naver.com/woodopeanut



A Guide
to Korean Traditional
Liquor for Toasting

Traditional Korean Liquor

Toasting Liquor Guidebook

Traditional Alcoholic Beverages by Theme

Award-Winning Products at the Korean Traditional Liquor Competition (2022-2024)	256
Traditional Liquor by Korean Food Masters	258
Intangible Heritage Traditional Liquor	259
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Award-Winning Products at the Korean Traditional Liquor Competition

2022

No	Category	Award	Product Name	Manufacturer	Region	Page
1	Takju	Grand Prize	Iwhaju	Yangjugol Iga Traditional Liquor	Gyeonggi	18
2		Excellence Award	Boeunju	Jungwondang	Chungbuk	-
3		Outstanding Award	Gamcheon Makgeolli	Beotdream Agricultural Corporation Co., Ltd.	Busan	200
4	Yakju Cheongju	Grand Prize	Cheongmyeongju	Jungwondang	Chungbuk	98
5		Excellence Award	Cheonbiyang Yakju	Joeun Sool Agricultural Corporation Co. Ltd.	Gyeonggi	38
6		Outstanding Award	Jiranigyo Yakju	Friends' Liquor Jiranigyo Agricultural Corporation Co. Ltd.	Jeonbuk	158
7	Fruit Wine	Grand Prize	Kraté Medium Dry	Sudosan Winery	Gyeongbuk	224
8		Excellence Award	Sinabro Cheongsu White	Bulhwi Farm	Chungbuk	116
9		Outstanding Award	Grand Coteau Cheongsu White Wine 12	Green Agricultural Cooperative Corporation	Gyeonggi	40
10	Distilled Liquor	Grand Prize	Ryeo Distilled Soju 40 (100% Sweet Potato)	Kooksoondang Yeju Myeongju Agricultural Corporation Co. Ltd.	Gyeonggi	48
11		Excellence Award	Byeongyeong Soju	Byeongyeong Brewery	Jeonnam	172
12		Outstanding Award	Pungjeong Sagye Spring	Hwayang Agricultural Corporation LLC	Chungbuk	104
13	Other Alcoholic Beverages	Grand Prize	Oak-bul Sogokju	Hansen Sogokju Master Agricultural Corporation Co., Ltd.	Chungnam	108
14		Excellence Award	Honeybee Wine	Ibee Agricultural Cooperative Corporation	Gyeonggi	64
15		Outstanding Award	Corevest Acacia Mead	Corevest Brewing	Gyeonggi	62

2023

No	Category	Award	Product Name	Manufacturer	Region	Page
1	Takju	Grand Prize	Rabong	Dado Chamjuga Agricultural Corporation LLC	Jeonnam	146
2		Excellence Award	Gohyangchun	Subitneun Jeongane Agricultural Corporation Co., Ltd.	Gyeonggi	22
3		Outstanding Award	Taak 100 Natural	Taak Brew	Incheon	28
4	Yakju Cheongju	Grand Prize	Doodoomoolmool Yakju	Suboolga Agricultural Corporation Co., Ltd.	Gyeonggi	34
5		Excellence Award	Gyeongsan Jujube Yakju Chu	Misong Brewery	Gyeongbuk	206
6		Outstanding Award	Cheongmyeongju	Jungwondang	Chungbuk	98
7	Fruit Wine	Grand Prize	Kraté Medium Dry	Sudosan Winery	Gyeongbuk	224
8		Excellence Award	Sinabro Cheongsu White	Bulhwi Farm	Chungbuk	116
9		Outstanding Award	Neobeunae Red Dry	Chateau Nadri	Gangwon	72
10	Distilled Liquor	Grand Prize	Winter Soju 45	Airang Brewery Agricultural Corporation Co., Ltd.	Chungnam	126
11		Excellence Award	Feel 40	Soolawon Agricultural Corporation Co., Ltd.	Gyeonggi	56
12		Outstanding Award	Hwaju	Joeun Sool Agricultural Corporation Co. Ltd.	Gyeonggi	38
13	Other Alcoholic Beverages	Grand Prize	Dureang Brandy	Dure Brewery Agricultural Corporation Co., Ltd.	Chungnam	130
14		Excellence Award	Corevest Bochet	Corevest Brewing	Gyeonggi	62
15		Outstanding Award	Oak-bul Sogokju	Hansen Sogokju Master Agricultural Corporation Co., Ltd.	Chungnam	116

2024

No	Category	Award	Product Name	Manufacturer	Region	Page
1	Low-Alcohol Takju	Grand Prize	Doksuri Makgeolli	Shintarjin Brewery Agricultural Corporation Co., Ltd.	Daejeon	80
2		Excellence Award	Saenaengi-gil Makgeolli	Jinjeong Brewing Co., Ltd.	Gangwon	70
3		Outstanding Award	Sanjeong Lake Dongjeongchun Makgeolli	Subitneun Jeongane Agricultural Corporation Co., Ltd.	Gyeonggi	22
4	High-Alcohol Takju	Grand Prize	Haenam Glutinous Rice Fresh Makgeolli (9%)	Samsan Brewery	Jeonnam	152
5		Excellence Award	Bolbbalgan Makgeolli 10	Beotdream Agricultural Corporation Co., Ltd.	Busan	200
6		Outstanding Award	Ibabi	Heung Hae Ra Ipap Agricultural Corporation Co., Ltd.	Gyeongbuk	204
7	Yakju Cheongju	Grand Prize	Hanyeongseok Baeksuhwan Dongju	Han Yeongseok Fermentation Research Institute Agricultural Corporation Co., Ltd.	Jeonbuk	160
8		Excellence Award	Jiranigyo Premium Yakju	Friends' Liquor Jiranigyo Agricultural Corporation Co., Ltd.	Jeonbuk	158
9		Outstanding Award	Pungjeong Sagye Spring	Hwayang Agricultural Corporation LLC	Chungbuk	104
10	Fruit Wine	Grand Prize	Four M Rose	Galgisan Grape Farm Agricultural Corporation Co., Ltd.	Chungbuk	124
11		Excellence Award	Yemil Wine Dry	Yemil 2-ri Agricultural Cooperative Corporation	Gangwon	74
12		Outstanding Award	Sinabro Cheongsu White	Bulhwi Farm	Chungbuk	116
13	Distilled Liquor	Grand Prize	Ido 42	Joeunseul Sejong Agricultural Corporation Co., Ltd.	Chungbuk	138
14		Excellence Award	Dureang General Distilled Liquor	Dure Brewery Agricultural Corporation Co., Ltd.	Chungnam	130
15		Outstanding Award	Ryeo Distilled Soju 40 (100% Sweet Potato)	Kooksoondang Yeju Myeongju Agricultural Corporation Co. Ltd.	Gyeonggi	48
16	Other Alcoholic Beverages	Grand Prize	Honeymoon	Ibee Agricultural Cooperative Corporation	Gyeonggi	64
17		Outstanding Award	Udo Peanut Fresh Traditional Liquor	Udo Peanut Makgeolli Nak-hwa Gokju Agricultural Cooperative Corporation	Jeju	252



Traditional Korean Liquor by National Food Masters

No	Designation Number	Master Name	Manufacturer	Product Name	Liquor Type	Region	Page
1	National Food Master No. 1	Cho Young-gui	Songhwa Distillery	Songhwa Baekilju	Liqueur	Jeonbuk	184
2	National Food Master No. 2	Kim Chang-soo	Geumsan Insanju Agricultural Corporation Co., Ltd.	Geumsan Ginseng Wine	General Distilled Liquor	Chungnam	128
3	National Food Master No. 6	Park Jae-suh	Master Park Jaesuh Andong Soju Distillery	Master Andong Soju	Distilled Soju	Gyeongbuk	232
4	National Food Master No. 7	Lee Gi-chun	Moonbaeju Distillery	Moonbaesool	Distilled Soju	Gyeonggi	50
5	National Food Master No. 9	Cho Jung-hyung	Jeonju LeeGangJu Co., Ltd.	Jeonju LeeGangJu	Liqueur	Jeonbuk	186
6	National Food Master No. 10	Yoo Min-ja	Yucheon Brewing	Okroju	Distilled Soju	Gyeonggi	-
7	National Food Master No. 11	Im Young-soon	Cheongyang Dunsong Gugju	Cheongyang Dunsong Gugju	Medicinal Wine	Chungnam	100
8	National Food Master No. 13	Nam Sang-ran	Gayagok Wangju	Gayagok Wangju	Medicinal Wine	Chungnam	-
9	National Food Master No. 17	Song Kang-ho	Gimcheon Gwahaju	Gimcheon Gwahaju	Medicinal Wine, Other Alcoholic Beverages	Gyeongbuk	242
10	National Food Master No. 19	Woo Hee-ryeol	Hansan Sogokju Master Agricultural Corporation Co., Ltd.	Hansan Sogokju	Medicinal Wine, Liqueur	Chungnam	106
11	National Food Master No. 20-Ga	Kim Yeon-bak	National Heritage - Master Cho Okhwa Andong Soju	National Heritage - Master Cho Okhwa Andong Soju 45	Distilled Soju	Gyeongbuk	228
12	National Food Master No. 22	Yang Dae-soo	Chusung Village	Chusungju, Tamjangseu	General Distilled Liquor	Jeonnam	180
13	National Food Master No. 27	Park Heung-sun	Solsongju Agricultural Corporation Co., Ltd.	Solsongju, Damsol	Medicinal Wine, Liqueur	Gyeongnam	214
14	National Food Master No. 43	Lee Ki-sook	Gamhongro Co., Ltd.	Gamhongroju	General Distilled Liquor	Gyeonggi	44
15	National Food Master No. 48	Song Myeong-seop	Taein Brewery	Jukryeokgo	General Distilled Liquor	Jeonbuk	174
16	National Food Master No. 49	Yoo Cheong-gil	Geumjeongsanseong Local Liquor LLC	Geumjeongsanseong Makegeoli	Fresh Makegeoli	Busan	192
17	National Food Master No. 4-Ga	Lee Sung-woo	Gyeryong Baekilju	Gyeryong Baekilju	Liqueur	Chungnam	142
18	National Food Master No. 61	Kim Kyun-sik	Byeongyeong Brewery	Cheongseju, Byeongyeong Seolseong Sato	Distilled Soju	Jeonnam	172
19	National Food Master No. 68	Kang Kyung-soon	Soldakkeun's House	Omegisul	Medicinal Wine	Jeju	-
20	National Food Master No. 74	Kwak Woo-seon	Seokjeon Sangon Traditional Liquor Brewery Agricultural Cooperative Corporation	Baekryeon Hwaju Seollyeon	Medicinal Wine	Gyeongbuk	212
21	National Food Master No. 79	Kim Yong-se	Sinpyeong Brewery Agricultural Cooperative Corporation	Lotus Leaf Wine	Fresh Makegeoli	Chungnam	82
22	National Food Master No. 84	Kim Hee-sook	Jeju Sulikneunjib	Jeju Gosorisul	Distilled Soju	Jeju	248

※ (-) : This product is not listed due to the manufacturer's circumstances.



Intangible Heritage Traditional Liquor

No	Designation Number	Product Name	Designated Master	Region	페이지
1	National Intangible Heritage No. 86-2	Myeongcheon Dugyeonju	Myeongcheon Dugyeonju Preservation Society	Entire area of Chungcheongnam-do	90
2	National Intangible Heritage No. 86-3	Gyeongju Gyodong Beopju	Choi Kyung	Entire area of Gyeongsangbuk-do	208
3	National Intangible Heritage No. 86-1	Moonbaeju	Lee Gi-Chun	Entire area of Seoul	50
4	Seoul Metropolitan City Intangible Heritage No. 2	Seoul Songjeolju	Lee Seong-Ja	Seocho-gu, Seoul	-
5	Seoul Metropolitan City Intangible Heritage No. 8	Samhaeju	Kwon Hee-Ja, Lee Dong-Bok	Seocho-gu, Seoul	54
6	Seoul Metropolitan City Intangible Heritage No. 9	Hyangonju	Park Hyun-Sook	Songpa-gu, Seoul	-
7	Gyeonggi Province Intangible Heritage No. 13	Namhansanseong Soju	Kang Seok-Pil	Gwangju-si, Gyeonggi-do	-
8	Gyeonggi Province Intangible Heritage No. 12	Okroju	Yoo Min-Ja	Ansan-si, Gyeonggi-do	-
9	Gyeonggi Province Intangible Heritage No. 1	Gyeongmyeongju	Choi Ok-Geun	Namyangju-si, Gyeonggi-do	-
10	Gyeongsangbuk-do Intangible Heritage No. 11	Gimcheon Gwahaju	Song Kang-Ho	Gimcheon-si, Gyeongsangbuk-do	242
11	Gyeongsangbuk-do Intangible Heritage No. 12	National Heritage - Master Cho Okhwa Andong Soju 45	Jo Ok-Hwa	Andong-si, Gyeongsangbuk-do	228
12	Gyeongsangbuk-do Intangible Heritage No. 18	Mungyeong Hosanchun	Kwon Sook-Ja	Mungyeong-si, Gyeongsangbuk-do	-
13	Gyeongsangbuk-do Intangible Heritage No. 20	Andong Songhwaju	Lee Sook-Gyeong	Andong-si, Gyeongsangbuk-do	-
14	Gyeongsangnam-do Intangible Heritage No. 35	Hamyang Songsunju	Park Heung-Sun	Hamyang-gun, Gyeongsangnam-do	-
15	Daegu Metropolitan City Intangible Heritage No. 11	Hahyangju	Park Hwan-Hee	Dalseong-gun, Daegu	-
16	Daejeon Metropolitan City Intangible Heritage No. 9	Songsunju	Yoon Ja-Deok	Daedeok-gu, Daejeon	-
17	Jeollanam-do Intangible Heritage No. 25	Haenam Jinyangju	Choi Ok-Rim	Haenam-gun, Jeollanam-do	-
18	Jeollanam-do Intangible Heritage No. 26	Jindo Hongju	Heo Hwa-Ja	Jindo-gun, Jeollanam-do	188
19	Jeollanam-do Intangible Heritage No. 45	Boseong Ganghaju	Do Hwa-Ja	Boseong-gun, Jeollanam-do	-
20	Jeonbuk State Intangible Heritage No. 6-2	Jeonju Igangju	Jo Jeong-Hyung	Jeonju-si, Jeonbuk-do	186
21	Jeonbuk State Intangible Heritage No. 6-3	Jukryeokgo	Song Myung-Seop	Jeongeup-si, Jeonbuk-do	174
22	Jeonbuk State Intangible Heritage No. 6-4	Songhwa Baekilju	Jo Young-Gwi	Wanju-gun, Jeonbuk-do	184
23	Chungcheongnam-do Intangible Heritage No. 11	Asan Yeonyeopju	Choi Hwang-Gyu	Asan-si, Chungcheongnam-do	-
24	Chungcheongnam-do Intangible Heritage No. 19	Geumsan Ginseng Baekju	Kim Chang-Soo	Geumsan-gun, Chungcheongnam-do	128
25	Chungcheongnam-do Intangible Heritage No. 30	Cheongyang Dunsong Gugju	Lim Young-Soon	Cheongyang-gun, Chungcheongnam-do	100
26	Chungcheongnam-do Intangible Heritage No. 3	Hansan Sogokju	Woo Hee-Yeol	Seocheon-gun, Chungcheongnam-do	106
27	Chungcheongnam-do Intangible Heritage No. 7	Gyeryong Baekilju	Lee Sung-Woo	Gongju-si, Chungcheongnam-do	142
28	Chungcheongnam-do Intangible Heritage No. 2	Cheongmyeongju	Kim Young-Gi	Chungju-si, Chungcheongnam-do	98
29	Chungcheongbuk-do Intangible Heritage No. 3	Songroju	Shin Hyung-Chul	Boeun-gun, Chungcheongbuk-do	134
30	Chungcheongbuk-do Intangible Heritage No. 4	Cheongju Sinsunju	Park Nam-Hee	Cheongju-si, Chungcheongbuk-do	102
31	Jeju Special Self-Governing Province Intangible Heritage No. 11	Gosori Sul	Kim Eul-Jeong	Seogwipo-si, Jeju	248
32	Jeju Special Self-Governing Province Intangible Heritage No. 3	Seongeup Folk Village Omegisul	Kim Eul-Jeong	Seogwipo-si, Jeju	-

※ (-) : This product is not listed due to the manufacturer's circumstances.



59 Visiting Breweries

MEMO

No	Region	Brewery	Page	No	Region	Brewery	Page
1	Paju	Sanmeoru Farm Agricultural Cooperative Corporation	42	32	Ulsan	Uijinsul Brewery	196
2	Pocheon	Subitneun Jeongane Agricultural Corporation Co., Ltd.	22	33	Mungyeong	Mungyeong Brewery	194
3	Pocheon	Baasangmyeon Brewery Co., Ltd.	14	34	Andong	Master Park Jaesuh Andong Soju Distillery	232
4	Gapyeong	Woorisool Co., Ltd.	08	35	Andong	Milgwa Nonkda Agricultural Corporation Co., Ltd.	238
5	Gyeonggi-do	Ansan Green Agricultural Cooperative Corporation	40	36	Andong	National Heritage - Master Cho Okhwa Andong Soju	228
6		Yongin Sulsae Agricultural Corporation Co., Ltd.	52	37	Mungyeong	Omyeong (JL)	222
7		Yeoju Soolawon Agricultural Corporation Co., Ltd.	56	38	Gyeongsang-do	Sangju Euncheok Brewery	202
8		Hwaseong Bae Hyejeong Brewery	26	39		Uiseong Korea Apples	-
9	Osan	Osan Brewing Co., Ltd.	46	40		Yeongcheon Hanguk Wine Agricultural Corporation Co., Ltd.	218
10	Pyeongtaek	Joehun Sool Agricultural Corporation Co., Ltd.	38	41		Gimcheon Sudosan Winery	224
11	Pyeongtaek	Baegun Sesang Agricultural Cooperative Corporation	30	42	Yeongcheon	Godori Winery	220
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Publisher	Ministry of Agriculture, Food and Rural Affairs aT Korea Agro-Fisheries & Food Trade Corporation
Publication Date	December 2024
Contact Information	aT Korea Agro-Fisheries & Food Trade Corporation Department of Bio-Traditional Food Support, Food Industry Development Division
Address	227 Munhwa-ro, Naju-si, Jeollanam-do, Korea
Phone	82-61-931-1114 · www.aT.or.kr
Design	DESCOPE

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