



KOREAN SOOL AWARD



2025 Korean Sool Award

2025 Korean Sool Award
Winners Collection



2025 Korean Sool Award

2025 Korean Sool Award
Winners Collection

2025 Korean Sool Award

대한민국 우리술 품평회



Competition Overview

Objective

Selection and Cultivation of excellent traditional liquor to enhance the quality and competitiveness of Korean sool.

Hosted



Ministry of Agriculture,
Food and Rural Affairs

Organized



Korea Agro-Fisheries & Food
Trade Corporation

Competition Categories (6 types of liquor)

Low Alcohol Takju, High Alcohol Takju, Yakju&Cheongju, Fruit Wine,
Distilled Liquor (Spirit, Distilled Soju) Other Liquors (Liquor, Other Liquors)

Schedule

Submission Registration

- Registration Period : June 02, 2025 (Mon) ~ June 13, 2025 (Fri)
- Registration Method : Online registration via Thesool website

Product Evaluation (Sensory Evaluation by Experts and Public Committee)

- Evaluation Period : June 23, 2025 (Mon) ~ June 28, 2025 (Sat)
- Evaluation Venue : Korea Food Grand Master Center

Document Evaluation

- Evaluation Period : July 10, 2025 (Thu) ~ July 11, 2025 (Fri)
- Evaluation Venue : Residence in Seoul

Presidential Award On-Site Evaluation

- Evaluation Date : July 21, 2025 (Mon) ~ July 24, 2025 (Thu)
- Evaluation Venue : Manufacturing facilities of the Grand 2 companies in each category (total of 12 locations)

Presidential Award Product Evaluation

- Evaluation Date : July 25, 2025 (Fri)
- Evaluation Venue : The Sool Gallery

Selection Results

A total of 18 awards (Grand Prize > Best Award > Excellence Award in each of the 6 categories)
※ The Presidential Award will be selected from among the Grand Prize winners in each category.



Low Alcohol Takju

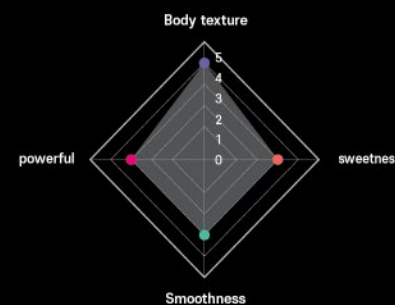
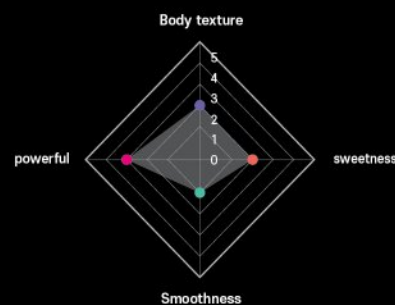
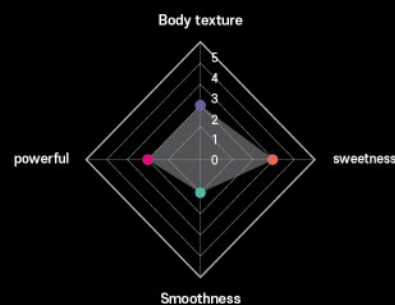
저도탁주



Strawberry Rice Wine

Tiger Citron Draft Makgeolli

Sanjeong Lake Dongjeongchun Makgeolli



2025 Korean Sool Award

Low Alcohol Takju

저도탁주

Grand Prize



Tiger Citron Draft Makgeolli



- Manufacturer** BHD BREWERY Co.,Ltd.
- Location** 835, Seobong-ro, Jeongnam-myeon, Hwaseong-si, Gyeonggi-do
- Contact** +82-31-354-9376 **Volume and Alcohol Content** 750ml / 5%
- Main ingredient** Rice (Hwaseong, Gyeonggi-do), citron undiluted solution (Goheung, Jeollanam-do)
- Brewing Method** Manufactured by using Goheung citron stock solution for alcohol made by using domestic rice
- Flavor** A taste that combines the sweetness and acidity of takju with the unique and rich scent of citron
- Product Features** It is made of makgeolli using citron in season in winter, satisfying the five senses of consumers with the fresh citron scent and color, and makgeolli that anyone can enjoy without burden with a low alcohol content of 5%
- Pairing** Braised spicy chicken, gopchang, jeon(Korean pancakes), jokbal(Pig feet), pizza, pasta, chicken, etc

Best Award



Strawberry Rice Wine



- Manufacturer** SUNG-SU BREWERY
- Location** 802-5, Gwanjin-ro, Seongsu-myeon, Jinan-gun, Jeonbuk Special Self-Governing Province
- Contact** +82-63-432-8272 **Volume and Alcohol Content** 750ml / 6%
- Main ingredient** Rice and strawberries (Jinan, North Jeolla Province)
- Brewing Method** 60 days of low-temperature aging after making three times
- Flavor** A taste that combines the sweet rice of the newly harvested rice with the flavor of high-sugar strawberries
- Product Features** Premium Samyangju Makgeolli made of fresh rice and strawberries without any synthetic additives such as fragrances or pigments
- Pairing** Snacks

Excellence Award



Sanjeong Lake Dongjeongchun Makgeolli



- Manufacturer** SoolBineun Jeongane Co.,Ltd.
- Location** 335, Sanjeonghosu-ro, Yeongbuk-myeon, Pocheon-si, Gyeonggi-do
- Contact** +82-31-532-9708 **Volume and Alcohol Content** 720ml / 6%
- Main ingredient** Rice(Pocheon Rice)
- Brewing Method** It is a solid fermented liquor with very little water content compared to general fermented liquor
- Flavor** Features a complex aroma of floral and fruity notes, with a subtle tea-like fragrance that is distinct from typical makgeolli
- Product Features** A liquor that reproduces Dong Jeong-chun, one of the three great spirits of the Joseon Dynasty
- Pairing** All kinds of Korean Vinegared Salad(Chomuchim) and all kinds of jeon (Korean pancakes)



High Alcohol Takju

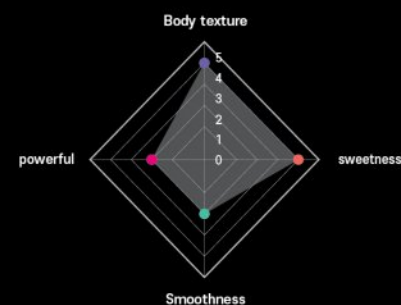
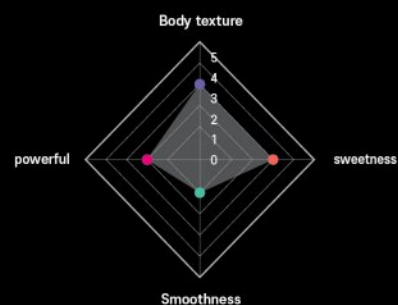
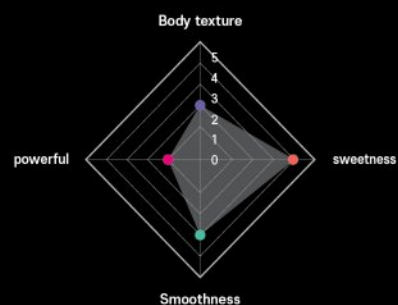
고도탁주



JIRANJIGYO PREMIUM TAKJU

EunHwasoo 12

Cheongmyeongju Takju



2025 Korean Sool Award

High Alcohol Takju

고도탁주

Grand Prize



EunHwasoo 12



- Manufacturer** Bai-Hyo Gongbang 1991
- Location** 49 Guncheong-gil, Yeongyang-eup, Yeongyang-gun, Gyeongsangbuk-do (part of Ju2-dong and Ju3-dong)
- Contact** +82-70-7361-1991 **Volume and Alcohol Content** 500ml / 12%
- Main ingredient** Rice (Yeongyang-gun, Gyeongbuk)
- Brewing Method** Development of in-house rice nuruk for high-sugar fermentation, "Byeolheneun Barn" brewed with the aromatic liquor fermentation technology, and triple filtration for a texture full of romantic sentiment
- Flavor** Acacia, vanilla and flower-scented, melon-like sweet fruit scent soft and elegant, dense sweetness that spreads in the mouth
- Product Features** Makgeolli, which modernizes the alcohol "Gamhyangju" of the Joseon Yangban family, is as sweet as honey and romantic as starlight
- Pairing** A deep sweet taste full of umami if you drink it alone, a soft and harmonious sweet taste that enhances the flavor of food with Korean food such as kimchi pancake, meat pancake, gochujang, and pork belly

Best Award



JIRANJIGYO PREMIUM TAKJU



- Manufacturer** JIRANJIGYO
- Location** 5-1 Sunchang 7-gil, Sunchang-eup, Sunchang-gun, Jeonbuk Special Self-Governing Province
- Contact** +82-10-9533-1478 **Volume and Alcohol Content** 500ml / 13%
- Main ingredient** Sticky rice, non-sticky rice (Jeonbuk Sunchang)
- Brewing Method** Ferment for 100 days in the traditional way, make yeast with domestic wheat, lotus leaves, and fig leaves and ripen for 90 days
- Flavor** Rich body, tropical fruit, fig, green grape nuance
- Product Features** When making yeast, Jiranjigyo uses fig leaves along with second-generation yeast that has been passed down from generation to generation to create a unique yeast unique to Jiranjigyo. JiranjigyoTakju is a traditional wine characterized by complex and rich taste and aroma by filtering the table wine without going through a filter
- Pairing** JiranjigyoTakju is a sweet and sour liquor that is recommended to eat cold, and the food to be accompanied is paired with meat pancakes, herbs, and sashimi that are not strong in liver

Excellence Award



Cheongmyeongju Takju



- Manufacturer** Jungwondang
- Location** 112-9 Cheonggeum-ro, Jungangtap-myeon, Chungju-si, Chungcheongbuk-do
- Contact** +82-43-842-5005 **Volume and Alcohol Content** 375ml / 12%
- Main ingredient** Sticky rice (Chungju, North Chungcheong Province)
- Brewing Method** Make a tip with a hole rice cake and add it with glutinous rice to ferment at low temperature for 100 days
- Flavor** Tropical fruits and nuts with a milky body and fresh acidity
- Product Features** It is a liquor made of rice cakes using blue rice wine (yellow rice cake) and has an excellent flavor
- Pairing** Spicy seafood dishes, steamed seafood, seafood pasta, spicy fish stew, etc



Yakju&Cheongju

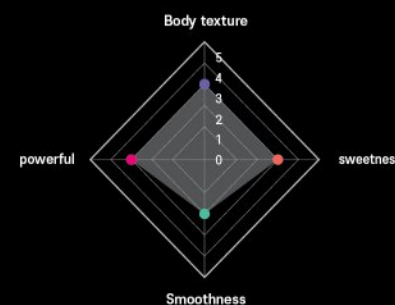
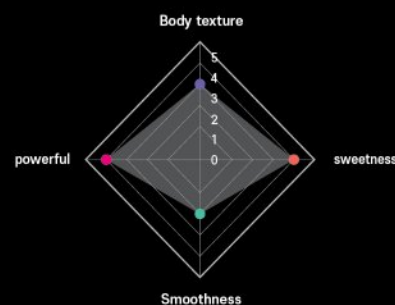
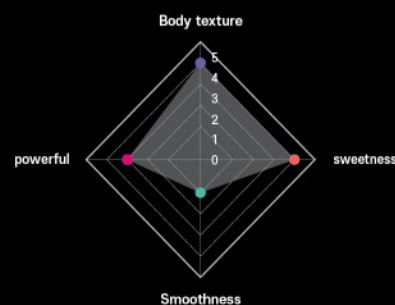
약 · 청주



Gyeongseong Gwahaju

Cheonbiyang Yakju

Dudumulmul Yakju



2025 Korean Sool Award

Yakju&Cheongju

약 · 청주

Grand Prize



Manufacturer	Joeunsool Brewery
Location	108, Aging Madul-gil, Oseong-myeon, Pyeongtaek-si, Gyeonggi-do
Contact	+82-31-681-8929
Volume and Alcohol Content	500ml / 15%
Main ingredient	Rice (Pyeongtaek, Gyeonggi Province)
Brewing Method	Brewed in the style of Oyangju
Flavor	A subtle lingering fruit aroma unique to homemade nuruk, with a pure, lotus-like floral fragrance
Product Features	Clear and luxurious herbal liquor (Yakju) made with the soft sweetness, fresh acidity and Oyangju style of rice
Pairing	Steamed sea bream, Korean beef tartare, and citron sauce cold vegetables

Best Award



Manufacturer	SOOLAWON
Location	93-12 Jumbong-gil, Yeoju-si, Gyeonggi-do
Contact	+82-70-8776-0007
Volume and Alcohol Content	375ml / 20%
Main ingredient	Sticky rice (Gyeonggi Yeoju), distilled water (Gyeonggi rice)
Brewing Method	It makes alcohol with glutinous rice and blends rice distillers during fermentation, breaks fermentation, and ages at low temperatures for more than 6 months
Flavor	Aromas of subtle grain, ripe apricot, pear, caramel, banana, and whisky notes, followed by soft sweetness and a hint of gentle acidity
Product Features	It is a liquor that combines the techniques of Takju, Yakju, and Soju, and it is soft to swallow even with high alcohol by volume Deep and rich taste with the exquisite combination of distillate and fermented liquor
Pairing	Korean beef, lamb chops, grilled eel, aged cheese, nuts, dark chocolate, dessert wine or pairing wine for Korean course meal

Excellence Award



Manufacturer	Subeulga Agricultural Corporation
Location	Floor No. 1, Gaigok-ro 3, Giheung-gu, Yongin-si, Gyeonggi-do
Contact	+82-10-2638-9429
Volume and Alcohol Content	375ml / 15%
Main ingredient	Sticky rice, Non-sticky rice (Yongin, Gyeonggi Province)
Brewing Method	Traditional method
Flavor	Fruity scent. Flower scent
Product Features	Colorful, complex and excellent combination of flavors
Pairing	Red meat, seafood, cheese



Fruit wine

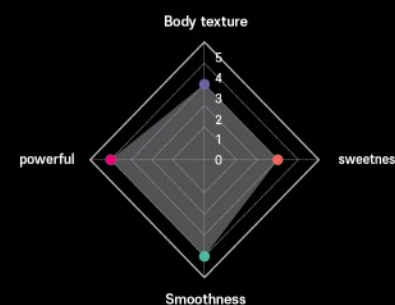
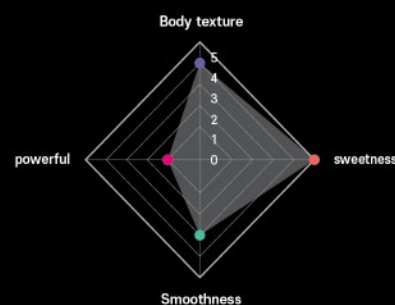
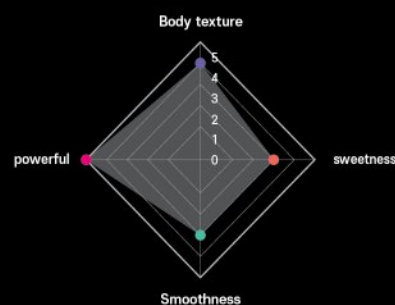
과실주



Krate Dry

Miratto Shine Muscat White Sparkling

Country Campbell Sweet



2025 Korean Sool Award

Fruit wine

과실주

Grand Prize



Miratto Shine Muscat White Sparkling



- Manufacturer** Geumyong Nong san
- Location** 5-11 Beophwa-gil, Yongsan-myeon, Yeongdong-gun, Chungcheongbuk-do
- Contact** +82-43-744-8998 **Volume and Alcohol Content** 750ml / 5%
- Main ingredient** Shine Muscat (Youngdong, Chungcheongbuk-do)
- Brewing Method** Sparkling wine brewed with Shine Muscat varieties
- Flavor** Wine with a subtle scent of tropical fruits and flowers such as lilies and acacia, unique to the Shine Muscat variety
- Product Features** Sparkling wine with a subtle scent of tropical fruits unique to the Shine Muscat variety, good balance between sugar and acidity, and a refreshing feeling of carbonation to sweeten the taste
- Pairing** Chicken, pizza, tteokbokki, Jeon (Korean pancake), Korean traditional sweets and cookies, fruit, whipped cream cake.

Best Award



Krate Dry



- Manufacturer** Sudosan Winery
- Location** 29 Geumgok-ri 3-gil, Jeungsan-myeon, Gimcheon-si, Gyeongsangbuk-do
- Contact** +82-54-439-1518 **Volume and Alcohol Content** 750ml / 11.5%
- Main ingredient** 100% Sanmuru (Gimcheon, Gyeongsangbuk-do)
- Brewing Method** Oak ripening
- Flavor** Wine that feels the seriousness of a full body strong against a spicy scent
- Product Features** A handcrafted wine made from eco-friendly organic wild grapes (sanmuru) grown at an altitude of 500 meters.
- Pairing** It goes well with fatty foods such as beef sirloin, beef sashimi, and bulgogi

Excellence Award



Country Campbell Sweet



- Manufacturer** Country Winery
- Location** 26 Cho Hyun-gil, Yeongdong-eup, Yeongdong-gun, Chungcheongbuk-do
- Contact** +82-43-742-2095 **Volume and Alcohol Content** 750ml / 12%
- Main ingredient** Campbell's Early Grape (Youngdong, Chungcheongbuk-do)
- Brewing Method** Making wine in a natural way without using any antioxidants or preservatives during the fermentation process of three weeks and a low-temperature maturation period of one year
- Flavor** A sweet strawberry jam scent unique to Campbell's early grapes, a mixture of raspberry juice and gentle flowers, a dessert wine with a light body feel, moderately high sugar content and acidity
- Product Features** <Country Campbell Sweet> Wine was obtained as the first fruit wine made from grapes in Korea under the "National Designation of Alcohol Quality Certification" (National Designation-Ga-102) and based on the best grapes and clean manufacturing facilities, SO₂-FREE Natural Wine made with differentiated facilities and construction methods unique to Country Winery
- Pairing** Desserts such as soft cheese, cookies, nuts, cakes, and spicy Korean food



Distilled liquor

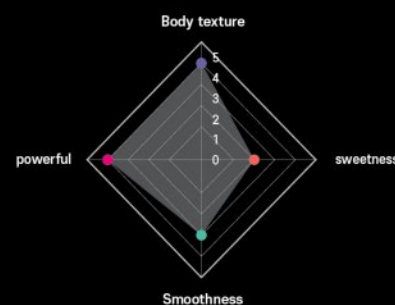
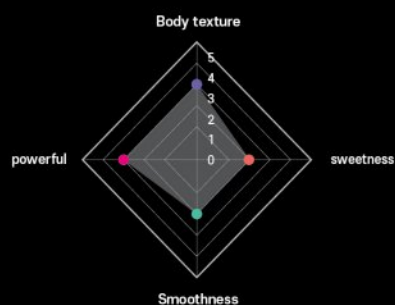
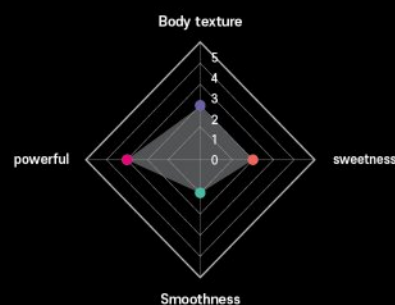
증류주



Soju Yeoyoo

GAMUCHI SOJU 25%

CHUSA 50



2025 Korean Sool Award

Distilled liquor

증류주

Grand Prize



GAMUCHI SOJU 25%



- Manufacturer** Agric. Cop. DANONG BIO
- Location** 117 Ga-dong, Na-dong Danong Bio, Megapolis 1-ro, Daesowon-myeon, Chungju-si, Chungcheongbuk-do
- Contact** +82-43-854-9954 **Volume and Alcohol Content** 375ml / 25%
- Main ingredient** Non-sticky rice (Chungju, North Chungcheong Province)
- Brewing Method** Distilled soju, which is distilled through an atmospheric pressure multi-stage distiller from Kothe, Germany, after making alcohol by using only 100% Chungju New rice and floating directly from the distillery. After distillation, it is aged in a stainless steel tank and a jar, respectively, and is completed by blending circumstances that have been aged for at least six months
- Flavor** After soft vanilla and aroma, the flavor of savory rice continues and ends clear
- Product Features** Gamuchi is a brand inspired by the Korean native freshwater fish "Gamulchi" that overcomes the harsh environment with strong vitality and adaptability, and it combines the savory rice scent with subtle sweetness, so you can enjoy it at room temperature
- Pairing** From light sashimi and clean soup dishes to seasonal vegetables, light meat and grilled Korean traditional cookie

Best Award



Soju Yeoyoo



- Manufacturer** Yangchon Brewery
- Location** 14-7, Maejukheon-ro 1665beon-gil, Yangchon-myeon, Nonsan-si, Chungcheongnam-do
- Contact** +82-41-741-2011 **Volume and Alcohol Content** 375ml / 40%
- Main ingredient** Rice (Nonsan, Chungcheongnam-do)
- Brewing Method** Premium distilled soju made with 100% rice from Nonsan
- Flavor** The throat is soft and you can feel the lingering scent of white flower and grain
- Product Features** YangchonYeoyoo soju is a premium distilled traditional soju that restored the traditional soju, which was released as Songgwang Soju by Yangchon Brewery in 1956, and features soft swallowing, the scent of white flowers and lingering scent for a long time in search of the optimal fermentation time.
- Pairing** Meat, soup, sashimi, traditional Korean food

Excellence Award



CHUSA 50



- Manufacturer** Yesan Apple Wine Agricultural Corporation Co., Ltd.
- Location** 107-25 Daemong-ro, Godeok-myeon, Yesan-gun, Chungcheongnam-do
- Contact** +82-41-337-9584 **Volume and Alcohol Content** 500ml / 50%
- Main ingredient** Apple (Yesan-gun, Chungcheongnam-do)
- Brewing Method** Distillers fermented and distilled from Yesan apples and aged once in a French oak barrel and once more in an oak barrel that aged Syrah wine.
- Flavor** Flavors of ripe fruits, chocolate and nuts spread smoothly, and the lingering effects of dry red wine remain for a long time
- Product Features** Aged in oak barrels made from French oak, soft vanilla and apple scents blend, Syrah's deep berry, red wine feel and a little spiciness pass by
- Pairing** Dried fruit, smoke cheese, smoked barbecue



Other Liquors

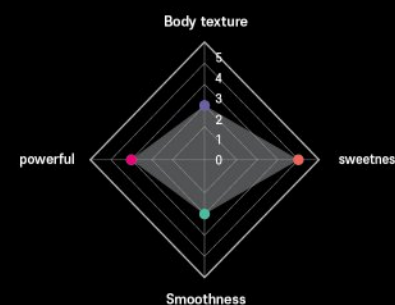
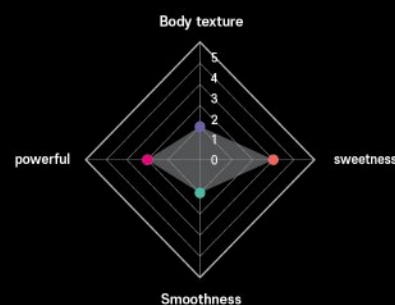
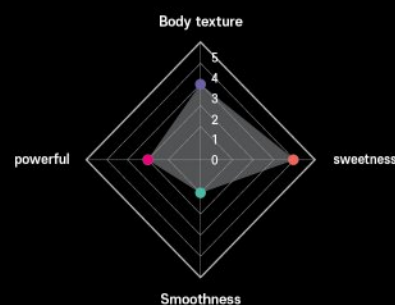
기타주류



Foxrain Mead Apple

Honeymoon

Corevest Barrel Aged Bochet



2025 Korean Sool Award

Other Liquors

기타주류

Grand Prize



Honeymoon



- Manufacturer** Ivy Agricultural Cooperative Corporation
- Location** 110, Wangchang-ro-gil, Gangha-myeon, Yangpyeong-gun, Gyeonggi-do
- Contact** +82-31-775-6020 **Volume and Alcohol Content** 375ml / 10%
- Main ingredient** Honey (Yangpyeong, Gyeonggi Province)
- Brewing Method** Brewed using only natural raw materials, excluding artificial additives using only the finest natural flower honey, clean water, and yeast. Pure fermented liquor that preserves the original taste and aroma of honey by not using any sugar, synthetic flavoring or preservative as the principle of additive-free
- Flavor** The subtle sweetness of honey and the fresh fruit scent resembling apple apricot harmonize, leaving a soft and clean aftertaste of flowers and honey for a long time
- Product Features** Pure fermentation premium Mead made with only eco-friendly wildflower honey, water, and yeast. It does not contain sugar, synthetic flavor, or preservative at all, so it makes the natural taste of flower honey, and it goes well with various alcoholic beverages as well as alone due to its light and soft throat
- Pairing** Oil pasta, gambas, bulgogi, seafood, cheese salad, grilled cheese

Best Award



Foxrain Mead Apple



- Manufacturer** Yangninevino
- Location** Room 101, Punchbowl-ro 65, Dongmyeon, Yanggu-gun, Gangwon-do
- Contact** +82-33-481-9976 **Volume and Alcohol Content** 375ml / 7%
- Main ingredient** Civet honey, apple (Yanggu, Gangwon)
- Brewing Method** Fermented liquor
- Flavor** Sweet taste, subtle honey scent, fresh apple, soft carbonation
- Product Features** Real honey liquor with soft sparkling carbonation without chemical preservatives with 100% domestic honey and apple juice from Yanggu, Gangwon-do
- Pairing** Salami, brie cheese, tteokbokki, canape

Excellence Award



Corevest Barrel Aged Bochet



- Manufacturer** COREVEST DISTILLERY
- Location** 33-23, Gimpo-daero 1759beon-gil, Yangchon-eup, Gimpo-si, Gyeonggi-do, Republic of Korea
- Contact** +82-507-1425-0320 **Volume and Alcohol Content** 375ml / 11.5%
- Main ingredient** Honey (Gimpo, Gyeonggi Province)
- Brewing Method** Fermented liquor
- Flavor** Vanilla, cinnamon, leather flavour derived from caramel, toffee and oak ripening. Soft tannins and long lasting sweet aftertaste
- Product Features** Acacia honey is caramelized at high temperatures and then aged in oak barrels, with woody vanilla and spy notes blending with the thick caramel scent of boches. The deep, complex flavor created by the passage of time presents a new possibility for Mead
- Pairing** Aged cheese, dried beef jerky, dark desserts such as brownies, foods with strong sweetness and flavor, etc



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Tiger Citron Draft Makgeolli

BHD BREWERY Co., Ltd.



EunHwasoo 12

Bal-Hyo Gongbang 1991



Cheonbihyang Yakju

Joeunsool Brewery



Miratto Shine Muscat White Sparkling

Geunmyong Nong san



GAMUCHI SOJU 25%

Agric. Cop. DANONG BIO



Honeymoon

Ivy Agricultural Cooperative Corporation

Best Award



Strawberry Rice Wine

SUNG-SU BREWERY



JIRANJIGYO PREMIUM TAKJU

JIRANJIGYO



Gyeongseong Gwahaju

SOOLAWON



Krate Dry

Sudosan Winery



Soju Yeoyoo

Yangchon Brewery



Foxrain Mead Apple

Yangrinevino

Excellence Award



Sanjeong Lake Dongjeongchun Makgeolli

SoolBineun Jeongane Co.,Ltd



Cheongmyeongju Takju

Jungwondang



Dudumulmul Yakju

Subeulga Agricultural Corporation



Country Campbell Sweet

Country Winery



CHUSA 50

Yesan Apple Wine Agricultural Corporation Co., Ltd.



Corevest Barrel Aged Bochet

COREVEST DISTILLERY

