


The Korean Sool/ Table

June 8, 2026
Korea Cultural Center
Washington, DC

 Ministry of Agriculture,
Food and Rural Affairs

 Korean Cultural Center
Washington, D.C.

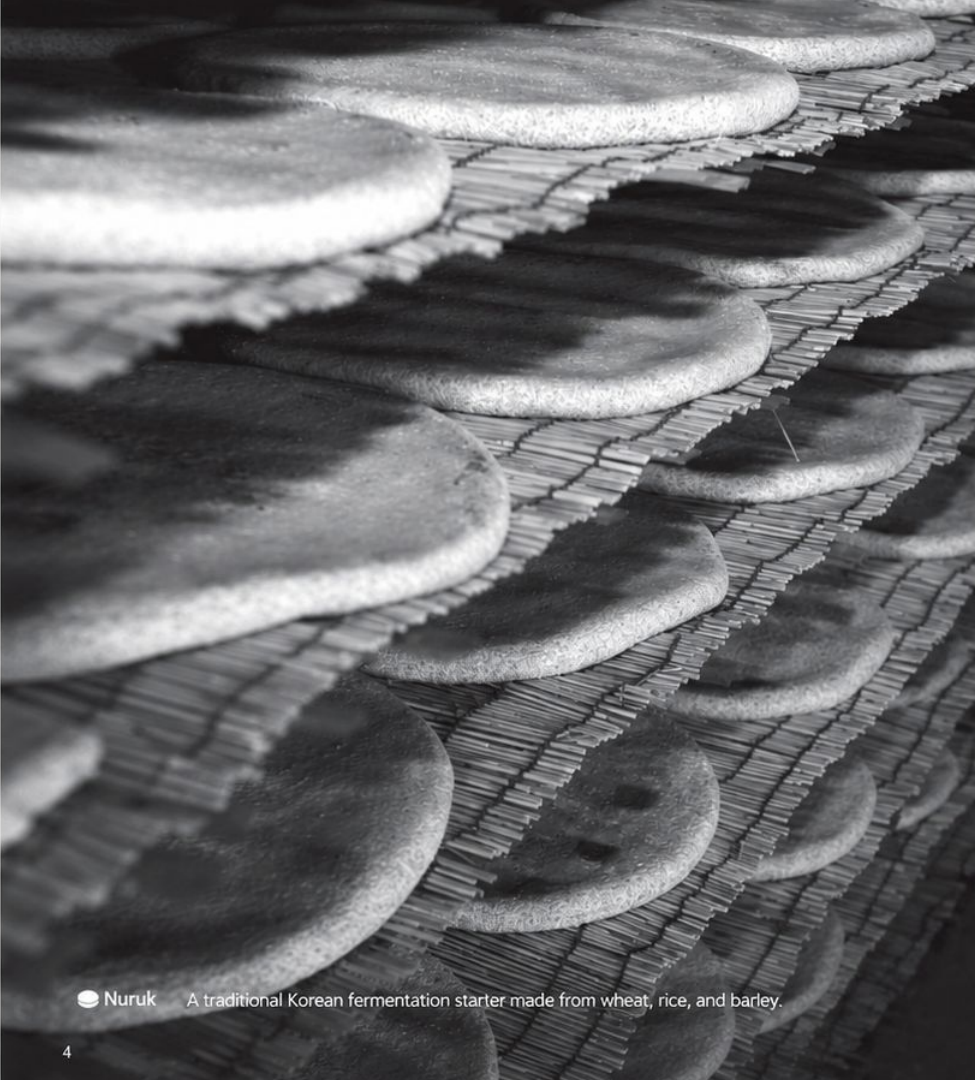
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KOREAN *Sool* With The World





 Nuruk A traditional Korean fermentation starter made from wheat, rice, and barley.

An Introduction to Korean Traditional Alcohol

Liquors that are crafted using old recipes are called 'Jeonteongju' or 'Traditional Alcohol'. These alcohols inherit the techniques and brewing know-how that has been passed down since ancient times. Through the 'Act to Preserve Traditional Alcohols', the artisans who preserve these cultural treasures are designated as 'Intangible Cultural Assets' or 'Korea Grand Master' through their skill and use of regional raw materials. Korean traditional alcohol can be categorized into 'Takju'—a cloudy alcohol like 'makgeolli', 'Yakju' or 'Cheongju'—a golden clear alcohol similar to wine or sake, 'Distilled Liquor' which includes spirits like soju, and 'Fruit Wines' fermented from local fruits.



Takju
(Makgeolli)

Alcohols that are brewed using grains such as rice or barley and use fermentation starters including nuruk, koji or yeast are called 'Takju'. The word 'Tak' means 'Cloudy', any fermented alcohol with sediment is called 'Takju'. The word 'Makgeolli' means 'Freshly filtered', and makgeolli is a form of Takju.



Yakju /
Cheongju

Using the same brewing techniques as 'Takju', 'Yakju' or 'Cheongju' is the golden clear liquor that separates from the sediment layer during fermentation or filtration. Yakju or Cheongju can be produced from a variety of grains or fermentation starters, the defining characteristic being its clarity and fragrance.



Distilled
Liquor

When fermented alcohols such as Takju, Yakju or Cheongju are distilled, they can be classified as Distilled Liquor. There are many categories of distilled liquors such as soju, liqueurs and general distilled alcohols, but of course the most representative for Korean traditional alcohol is Soju. 'So' means to burn, and 'Soju' comes to represent the distilled spirit from the process of heating fermented rice based alcohols.



Fruit Wines

Fruit wines are fermented from regional fruits that are unique to the area. Grapes, wild berries, apples, peaches and strawberries are used in the many varieties of Korean fruit wines.

Buja 10

Category | Takju
Alcohol Content | 10%
Ingredients | Rice, Bio-Nuruk
Shelf Life | 1 Year

AWARDS

2013 Korean Sool Competition
'Pasteurized Makgeolli Category'
Second Prize
2014 SIWC Bronze
2014 Monde-Selection Silver
2016 Korean Sool Competition
'Pasteurized Makgeolli Category'
Grand Prize



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+82-31-354-9376

www.baedoga.co.kr

Sweet	■ ■ ■ ■ □
Sour	■ □ □ □ □
Carbonation	■ □ □ □
Body	■ ■ ■ ■ □

Overview

This takju uses premium quality rice, and has a higher alcohol percentage compared to other kinds of makgeolli. This takju is recommended for those who prefer a rich and complex rice-forward flavour.

Special Characteristics

With a 10% alcohol content and quality rice used in the brewing process, this takju is smooth, sweet and has a light fruit fragrance. When serving, put 100ml into a glass with an ice cube in order to open up the full aroma.

Cultural Notes

The name 'Buja' which means 'Rich', comes from the history of the region. This takju is a representative of the style of drink enjoyed by the nobility of the Gyeongseong region. By not steaming the rice, but rather using it in its raw form, the true character of the takju comes through.

Food Pairing – Eggplant tempura and a sweet & sour sauce

With a strong aroma and low acidity, this takju goes well with eggplant tempura and a sweet & sour sauce. It also pairs well with fish jeon and tofu dishes.



Baeknyeon Saeng Makgeolli 'Misty'

Category | Takju

Alcohol Content | 7%

Ingredients | Dangjin Rice, Lotus leaves,

Rice Nuruk

Shelf Life | 20 Days

AWARDS

2014 Korean Sool Competition

'Pasteurized Makgeolli Category' Grand Prize

2015 Korean Sool Competition

'Pasteurized Makgeolli Category' Second Prize

2015 SIWC Bronze, IWSC Bronze

2015 Monde-Selection Bronze

Korea Grand Master 79



SHIN PYEONG BREWERY

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Dangjin, Chungcheongnam-do

+82-41-362-6080

www.koreansul.co.kr

Sweet	■ ■ ■ □ □
Sour	■ □ □ □ □
Carbonation	■ ■ ■ □ □
Body	■ ■ □ □ □

Overview

This brewery has been in the same location since 1933 and has continued their family tradition through third generation until today. They were the very first brewery registered for the 'Find Korea's Breweries' project promoting brewery tourism by MAFRA, and are renowned for their aromatic brew.

Special Characteristics

This brewery uses 'Haenaru' rice and lotus leaves, which results in a crisp, clean taste with an earthy aroma. The light carbonation balances well with the ingredients, making it a very fresh and drinkable brew. The premium line of this brewery is only brewed in Hangari (Korean clay pots).

Cultural Notes

As a third generation brewery, Shinpyeong Makgeolli was popular throughout the marketplace. One day, a monk came to the brewery and recommended By adding lotus leaves to the light, refreshing brew, Shinpyeong has created a truly unique makgeolli. By the lotus leaves. The second generation brewer, Master Kim Yong Sae, then became an Intangible Cultural Asset for his skill in using lotus leaves.

Food Pairing – Korean Zucchini Jeon, Tofu & Onion Jeon

Crumbled tofu, onion and sweet zucchini fried in an oily pancake goes well with 'Misty'. It also pairs well with charcoal grilled ribs and mung bean pancakes.



Cheonbihyang Takju

Category | Takju

Alcohol Content | 14%

Ingredients | Rice, Wheat Nuruk

Shelf Life | 3 Months



JOHEUNSOOL

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Pyeongtaek-si, Gyeonggi-do

+82-31-681-8929

www.jsul.modoo.at

Sweet	■ ■ ■ □ □
Sour	■ □ □ □ □
Carbonation	■ □ □ □ □
Body	■ ■ ■ ■ □

Overview

This brewery only uses rice and nuruk, without the addition of any artificial sweeteners. Their process of aging creates a rich, sweet and smooth taste with light fruit aromas.

Special Characteristics

This Takju has a complex profile with notes of caramel and a smooth finish. It is a high quality brew that maintains integrity of ingredients and process, resulting in a truly special flavour.

Cultural Notes

'Cheonbihyang' which means 'A Thousand Secret Aromas' is unlike most breweries in that they brew their takju in 5 stages. Where most breweries take around 10 days to brew, Cheonbihyang takes 3 months a further aging time in cold storage. Their commitment and respect to the quality and the process of traditional alcohol can be tasted in every glass.

Food Pairing – Grilled Buttered Abalone

The aroma from the uttered abalone goes perfectly with a glass of Cheonbihyang. It also lends itself to rich meats such as steak and also seafood.



Gapyeong Chat Can

Category | Takju

Alcohol Content | 6%

Ingredients | Rice, Gapyeong Pine Nuts, Rice Nuruk

Shelf Life | 1 Year

AWARDS

2015 Korean Sool Competition

'Pasteurized Makgeolli Category' Second Prize



WOORISOOL

29, Daebonganseon-ro, Jojongmyeon,
Gapyeong-gun, Gyeonggi-do

+82-31-585-8525

www.woorisool.kr

Sweet	■ ■ ■ □ □
Sour	■ □ □ □ □
Carbonation	■ ■ ■ ■ □
Body	■ □ □ □ □

Overview

This brewery was the first to introduce canned makgeolli to the market in 1990 and became a large exporter as a result. The convenience of the can and the nutty aroma of pine nuts makes a fun drinking experience.

Special Characteristics

This makgeolli has a sweet and refreshing taste with a gentle finish of creamy pine nuts. Even though it is pasteurized, the convenience of being in a can makes it transportable and easily enjoyed anywhere on the go.

Cultural Notes

Even when using a small amount of pine nuts, their flavour and aroma can be felt strongly. Pine nuts were a common infusion in traditional recipes and known as 'Baekja' in old texts.

Food Pairing – Tofu Dishes

This canned makgeolli is an easy food pairing and goes well with a lot of dishes because of its light texture. It particularly goes well with a variety of tofu, cheonggukjang and other savory elements. It also pairs well with buckwheat jelly or cold pine dishes.



Moonhui Omija

Category | Takju
 Alcohol Content | 12%
 Ingredients | Chapssal, Wheat Nuruk, Omija
 Shelf Life | 3 Months

AWARDS

MBC World Kimchi Festival Premium
 Handcrafted Makgeolli Grand Prize



MUNKYEONGJUJO

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 Munkyeong-si, Gyeongbuk
 +82-54-552-8252
www.moomijasul.modoo.at

Sweet	■ ■ ■ ■ □
Sour	■ ■ ■ □ □
Carbonation	■ □ □ □ □
Body	■ ■ ■ ■ □

Overview

Breweries these days are able to distinguish themselves by using small production methods and quality ingredients. This brewery uses only hangari (clay pots) and 'omija' which is a five-flavoured berry native to Korea.

Special Characteristics

Munkyeong is a famous region for the five-flavoured berry 'omija' and this brewery incorporates it into all their products. The characteristics of 'Moonhui' is a soft and gentle flavour from its aging process, finished with a slight hint of vanilla and fruit. The sweetness of the rice is balanced by the fresh acidity of the omija berries.

Cultural Notes

'Moonhui' is the old name for the region of Munkyeong and it was given by Goryeo Dynasty King Taejo after he heard some good news. This takju is brewed in 3 stages and fermented for 100 days, the process of which is entirely done by hand.

Food Pairing – Tofu Kimchi

With fried kimchi topped on tofu squares as an appetiser, Moonhui's creamy texture pairs beautifully. It also goes well with cheeses and shellfish.



Drunk Monkey

Category | Takju

Alcohol Content | 10.8%

Ingredients | Rice, Red Yeast, Wheat Nuruk

Shelf Life | 1 Month



SULSAEM

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Cheoin-gu, Yongin-si, Gyeonggi-do

☎ +82-10-4218-5225

🌐 www.sulsaem.com

Sweet	■ ■ ■ ■ □
Sour	■ □ □ □ □
Carbonation	■ □ □ □ □
Body	■ ■ ■ □ □

Overview

Most makgeolli and takju varieties use short grain sticky rice or other forms of white rice. Drunk Monkey uses rice inoculated with red yeast to give a vibrant and bright colour, showcasing the versatility of different kinds of Korean alcohol.

Special Characteristics

The combination of red yeast and Korean rice gives a strong, sweet and slightly acidic flavour profile which is unique to other liquors.

Cultural Notes

The name 'Drunk Monkey' comes from the idea that when people drink they lower their inhibitions and are able to express their emotions to one another freely. The health benefits of the red yeast also contains Monacolin K, which is known for preventing diseases and lowering cholesterol.

Food Pairing – Simmered Fish with Soy Sauce (Korean Style)

Kodari Jorim, or simmered fish with a special soy based sauce, makes for a complex pairing. It also goes well with grilled pork or steamed flounder.



Solsongju Gold

Category | Yakju

Alcohol Content | 13%

Ingredients | Rice, Pine Extract, Wheat Nuruk

Shelf Life | 1 Year

AWARDS

Korea Grand Master 27

Intangible Cultural Heritage 35-
Gyeongsangnam-do



SOLSONGJU

3, Jigokchangchon-gil, Jigok-myeon,
Hamyang-gun, Gyeongsangnam-do

+82-55-963-8992

www.solsongju.com

Sweet	■ ■ ■ □
Sour	■ □ □ □
Bitter	■ □ □ □
Aroma	■ ■ ■ □

Overview

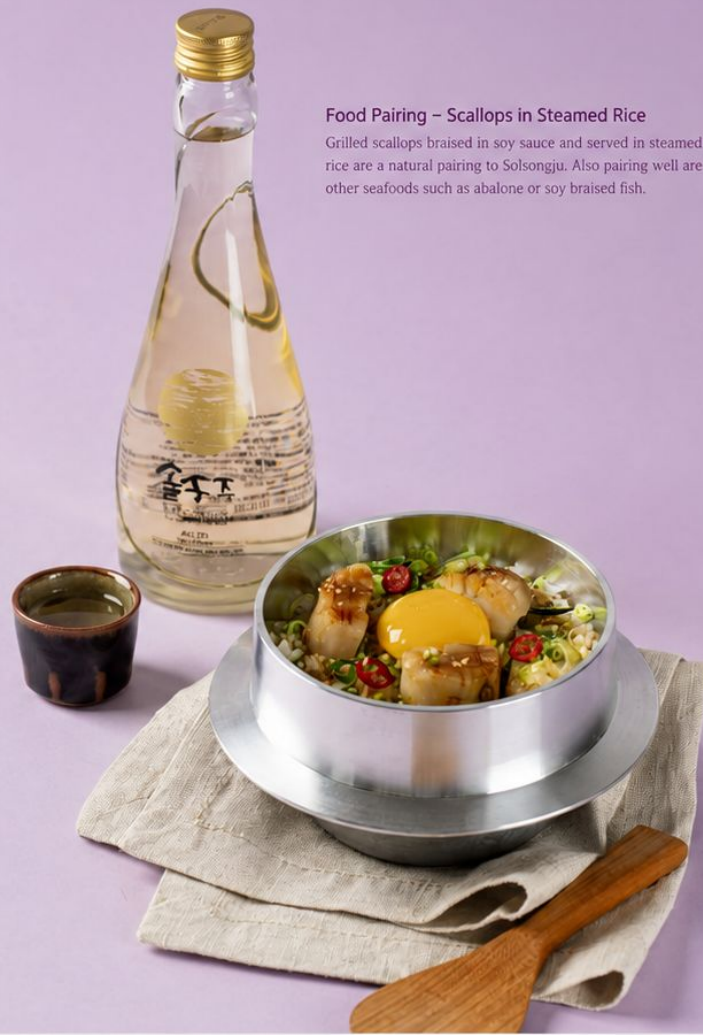
This brewery has a rich 500 year tradition and their Yakju has an aroma and character appreciated by many wine lovers and tastes similar to Chardonnay. It was the official sool for the 2007 North-South Korea Summit, and is crafted by a Korea Grand Master.

Special Characteristics

This pale golden Yakju has infusions of pine extract and uses rice from the Hamyang region. The relatively light ABV of 13% makes it a light and refreshing liquor, easily paired with most Korean foods.

Cultural Notes

The main feature of Solsongju is the infusion of pine needles, which is said to have a healing effect on the body and preservation property in alcohol. The recipe for Solsongju is worth a taste compared to European gin.



Food Pairing – Scallops in Steamed Rice

Grilled scallops braised in soy sauce and served in steamed rice are a natural pairing to Solsongju. Also pairing well are other seafoods such as abalone or soy braised fish.

Hansan Sogokju

Category | Yakju

Alcohol Content | 18%

Ingredients | Rice, Nuruk, Chrysanthemum, Beans, Ginger, Red Pepper

Shelf Life | 6 Months Fresh / 1 Year Pasteurised

AWARDS

Korean Grand Master Number 19

Intangible Cultural Heritage 3-Chungnam



HANSAN SOGOKJU

118, Chungjeol-ro, Myeoncheon-myeon, Seocheon-gun, Chungcheongnam-do
 +82-41-951-0290
 www.sogokju.co.kr

Sweet	■ ■ ■ ■ □
Sour	■ ■ ■ □ □
Bitter	■ □ □ □ □
Aroma	■ □ □ □ □

Overview

Hansan Sogokju has a history dating back to the Baekjae Dynasty over 1,500 years ago. The town of Hansan itself has over 70 breweries, each with their own interpretation of this cultural recipe. Due to its sweetness and higher alcohol content, it's known as 'The Legless Liquor'—meaning it's easily drinkable to a point where one does not realize how much they have drunk until they stand up.

Special Characteristics

Even though it has a high ABV of 18%, Hansan Sogokju has such a sweet and rich flavour which makes it easy to drink. It is fermented over 100 days in the winter at low temperatures and has a unique savoury taste, with the addition of chrysanthemum creating a delicate aroma.

Cultural Notes

Hansan Sogokju has the nickname of 'Sitting Legless Booze', in that it's easy to drink while sitting down that once you rise, you may find yourself feeling legless. This came from a story of a thief in the Baekjae dynasty who caught himself unable to rise from the table after drinking Sogokju. It is now the representative alcohol of Seocheon, Chungnam.

Food Pairing – Sea snails and Bibimmyeon

The strong aroma of Hansan Sogokju goes well with a fresh, acidic and sweet and sour balance of Bibimmyeon and sea snails. It also goes well with bluecrab and steamed angler fish.



Poongjeong Sagye Chun

Category | Yakju

Alcohol Content | 15%

Ingredients | Rice, Mung-bean Nuruk

Shelf Life | 2 Months

AWARDS

2016 Korean Sool Competition

"Yakju / Cheongju Category" Second Prize

2017 Korean Sool Competition

"Yakju / Cheongju Category" Grand Prize

2019 Korean Sool Competition

"Yakju / Cheongju Category" Third Prize



HWAYANG

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+82-43-214-9424

www.hwayang.co

Sweet	■ ■ ■ ■ □
Sour	■ ■ ■ □ □
Bitter	■ ■ □ □ □
Aroma	■ ■ ■ □ □

Overview

This Yakju is a crisp, clean and well balanced expression of what Korean traditional alcohol is capable of.

Special Characteristics

Poongjeong Sagye harnesses the balance between sweetness, sourness and bitterness through its 100 days of aging. It has gentle expressions of pear flowers and apple aromas, and is best enjoyed at a temperature between 12 ~13 degrees celsius to truly experience its flavour.

Cultural Notes

The Four Seasons of Poongjeong reflects the characteristics of Korea's four seasons. The brewery crafts their own nuruk from mung beans, and have a Takju, Yakju, Gwahaju and Soju, each named after the season they represent. The brewery is located in Cheongju which is famous for clean water and fresh air.

Food Pairing – Pork Shabu

The gentle balance of Poongjeong Sagye Chun goes well with a clean and aromatic pork shabu served with Yuja sauce. It also goes well with meat, vegetable wraps and seafood cold noodles.



Myeongcheon Dugyeongju

Category | Yakju

Alcohol Content | 18%

Ingredients | Rice, Azalea Flowers, Nuruk

Shelf Life | 3 Months

HONORS

Important Intangible Cultural Heritage 86



MYEONGCHEON DUGYEONGJU BOJEONHUI

27, Golleong-gil, Myeongcheon-myeon,

Dangjin, Chungnam

+82-41-355-5430

www.면천두견주.한국

Sweet	■ ■ ■ ■ □
Sour	■ □ □ □ □
Bitter	■ □ □ □ □
Aroma	■ ■ □ □ □

Overview

This yakju is made by a Korean Grand Master, and represents the springtime of Korea with its infusions of azalea flowers.

Special

Characteristics

The sweet rice and delicate azalea flowers harmonize together to create a luxurious and slightly earthy flavour. This yakju is carefully crafted over a 100 day period from fermentation to aging.

Cultural

Notes

Azalea flowers have a long history of medicinal properties. In the Goryeo Dynasty, General Bok Jigyeom was said to have fallen ill with an unknown ailment. His daughter took him to the mountains of Ami-san to pray and he was said to have received the knowledge of azalea alcohol or 'Dugyeongju'.

Food Pairing – Pan fried flower cakes

The sweetness of Dugyeongju matches with aroma of these chewy textured rice cakes decorated with flowers. It also pairs well with Bulgoggi and spicy seafood soup.



Cheongmyeongju

Category | Yakju
 Alcohol Content | 17%
 Ingredients | Chapssal, Nuruk
 Shelf Life | 3 Months

HONORS

Intangible Cultural Heritage 2-Chungbuk



JUNGWONDANG

112-10, Cheongjuem-ro,
 Jungangtap-myeon, Chungju, Chungbuk
 +82-43-842-5005
<http://www.청명주.com>

Sweet	■ ■ ■ ■ □
Sour	■ ■ ■ ■ □
Bitter	■ □ □ □ □
Aroma	■ ■ ■ □ □

Overview

Cheongmyeongju is a recipe that has been passed down for hundreds of years when Korean traditional alcohol was seasonal. This recipe was designed to be enjoyed for special celebrations around the springtime.

Special Characteristics

Cheongmyeongju is a special recipe that is made with 100% chapssal, or short grain sticky rice. It contains no artificial sweeteners but has natural sweetness from the starch in the rice.

Cultural Notes

Cheongmyeongju was a drink much enjoyed by the scholars during the Joseon Dynasty, mostly used as a celebratory drink for holidays and rituals. It has been well documented in many old texts, and is now a designated cultural asset.

Food Pairing – Bossam

The sweet and acidic balance of Cheongmyeongju lends itself to be paired well with the savouriness of steamed pork belly. It also goes well with aromatic chicken soup and fish jeon.



Omaegi Malgeunsool

Category | Yakju

Alcohol Content | 16%

Ingredients | Millet, Rice, Nuruk

Shelf Life | 6 Months

AWARDS

Korea Grand Master 84

Intangible Cultural Heritage 11-Jeju



JEJU SOOL IGNEUN-JIP

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Pyoseon-myeon, Seogwipo, Jeju

+82-64-787-5046

www.jejugosorisul.com

Sweet ■■■■□

Sour ■■■■□

Bitter ■■■■□

Aroma ■■■■□

Overview

Due to Jeju's geography, it is not traditionally a place to grow rice. Therefore the traditional alcohol was made using millet, as this yakju does. It has a unique character due to the combination of rice and millet.

Special Characteristics

The word 'Omaegi' is jeju dialect for 'Millet' and where this yakju gets its name. The profile is a rich, soft sweetness with a fruity aroma that is unlike other rice based yakju or cheongjus.

Cultural Notes

Omaegi Sool is a cultural representation of the region of Jeju and is a recipe practiced with care and devotion by its brewers. Each stage is handcrafted in the traditional ways passed down from their ancestors.

Food Pairing – Potato Pancake

Omaegi Sool is paired well with dishes that do not compete for its aroma, such as lightly fried potato pancake. It also goes well with buckwheat and sweet potato rice cakes and root vegetables.



Cheongyang Dunsong Gugiju

Category | Yakju
Alcohol Content | 16%
Ingredients | Rice, Wolfberry, Lily turf, Eucommia, Chinese Licorice, Chrysanthemum, Nuruk
Shelf Life | 1 Year

AWARDS

2010 Korean Sool Competition
 'Yakju /Cheongju Category' Third Prize
 Korea Grand Master 11
 Intangible Cultural Heritage 30 – Chungnam



CHEONG YANGDUNSONG GUGIJU

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 Cheongyang-gun, Chungcheongnam-do
 +82-41-942-8183
 www.dunsong.modoo.at

Sweet	■ ■ ■ □ □
Sour	■ ■ □ □ □
Bitter	■ ■ ■ □ □
Aroma	■ ■ ■ □ □

Overview

This is a true representative of Korea's 'Yakju' that also contains many medicinal herbs and spices. The main ingredient is the goji berry, which can be eaten in variety of ways.

Special Characteristics

Gugiju is made with a number of different berries and spices, but because of the goji berries the colour is much darker than others in the category. With all the spices there is no yeast aroma, so the sweetness and aromatics harmonize.

Cultural Notes

The area where Gugiju is brewed is renowned for producing Goji berries. It accounts for more than half the nation's production of the goji berry and is quite famous in the region.

Food Pairing – Deokgalbi

As a sweet and heavily aromatic yakju, it pairs well with seasoned meats such as ddeok galbi. It also goes well with seasonal greens and stir fried squid.



Gamhongno

Category | General Distilled Liquor

Alcohol Content | 40%

Ingredients | Rice, Millet, Nuruk, Longan, Cinnamon, Tangerine peel, Clove, Ginger, Chinese Licorice, Jicho

Shelf Life | None

AWARDS

2011 Gyeonggi-do Korean Sool Competition Prize
Korea Grand Master 43



GAMHONGNO

149, Witgamaul-gil, Paju-eup, Paju-si, Gyeonggi-do

+82-31-954-6233

www.gamhongro43.modoo.at

Sweet	■ ■ ■ ■ □
Sour	■ □ □ □ □
Bitter	■ ■ ■ □ □
Aroma	■ ■ ■ ■ □

Overview

Gamhongno is a traditional recipe that was brewed in Pyeongyang North Korea. It is a perfect representation of the culture shared through alcohol in both countries and it has a rich story.

Special Characteristics

When sipping on the crimson colour of this high strength distilled liquor, you can feel the complexity of all seven infusion ingredients.

Cultural Notes

In the 19th Century, the ancient literature written by Kyu Kyung Lee describes three specialties of Pyeongan province to be Naengmyeon (cold noodles), goldongban (bibimbap) and Gamhongno. The medicinal ingredients give a glimpse into the drinking styles of ancient Korea.

Food Pairing – Jerky

To enhance all the aromatics in Gamhongno, it pairs beautifully with beef jerky or pine nuts. It also goes well with mung bean pancakes or vanilla icecream.



Jinsim Insamju

Category | General Distilled Liquor

Alcohol Content | 38%

Ingredients | Rice, Wheat nuruk,
Korean red ginseng, Asian ginseng

Shelf Life | None

AWARDS

- 2011 Korean Sool Competition
'General Distilled Category' Second Prize
- 2012 Korean Sool Competition
'General Distilled Category' Third
- 2013 Korean Sool Competition
'General Distilled Category' Second
- 2014 Korean Sool Competition
'General Distilled Category' Third
- 2014 Monde-Selection Gold



TAEPYEONGJUGA

- ▲ 15-35, Geobukbakwi-ro 3-gil, Jinan-eup,
Jinan-gun, Jeollabuk-do
- ☎ +82-63-433-0078
- 🌐 www.juga.co.kr

Sweet	■ ■ ■ □ □
Sour	■ □ □ □ □
Bitter	■ ■ ■ □ □
Aroma	■ ■ ■ ■ □

Overview

Ginseng liquor is a popular Korean alcohol sought out by visitors, predominantly from the Asian region. The ginseng is kept whole in the liquor for added visual effect, and using Korean red ginseng gives more complex health benefits.

Special Characteristics

Red ginseng is designated as the number one luxury product of Jinan. The fermented aroma of using 6 year old roots adds to the strong aroma depth of flavour. The flavour of ginseng lingers in the mouth and gives warmth to the drinker's body.

Cultural Notes

Drinking ginseng liquor for health has long been a cultural tradition in Korea. It's not unusual to drink a cup of ginseng liquor before a meal or when it is served to welcome guests. You will find it often as the pairing at Samgyetang restaurants.



Food Pairing – Samgye Risotto

In a twist to the more traditional soup version of Samgyetang, ginseng liquor also goes well with Samgye risotto. It also pairs well with any kind of stew or 'Jjigae'.

Goeun Dal Baekja

Category | General Distilled

Alcohol Content | 52%

Ingredients | Omija

Shelf Life | None

AWARDS

2017 Korean Sool Competition
'Distilled Category' Grand Prize



JAEIEL

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Munkyeong, Gyeongbuk
+82-54-572-0601
www.omyara.com

Sweet	■	■	□	□	□	□
Sour	■	□	□	□	□	□
Bitter	■	■	■	□	□	□
Aroma	■	■	■	□	□	□

Overview

This liquor is distilled using omija berries, which have the balance of sweet, bitter, sour, spicy and salty flavours. The bottle is designed to reflect the elegance of a white hangari, and the spirit aged for 3 years.

Special Characteristics

Organic Omija berries are fermented and distilled twice up to an ABV of 52%. Despite the high proof, the flavour is smooth due to its 3 year aging process.

Cultural Notes

This spirit is crafted by Master Lee Jong Ki, who is Korea's first Whiskey Master Blender, and the only producer of distilled omija spirits. It was the first spirit to be named 'Goeun Dal'.

Food Pairing – Mung Bean Jelly Salad

The best pairing are foods that do not interfere with aroma of omija, such as mung bean jelly salad. It also goes well with Korean royal dish 'Gujeolpan' or jerky.



Myeongin Andong Soju Yangbantal

Category | Distilled Soju
Alcohol Content | 45%
Ingredients | Rice, Rice nuruk
Shelf Life | None

AWARDS

2011 Korean Sool Competition
 'Distilled Soju Category' Second Prize
 2012 Korean Sool Competition
 'Distilled Soju Category' Grand Prize
 2013 SWSC Gold
 2014 Monde-Selection Grand Gold
 Korea Grand Master 6



MYEONGIN ANDONG SOJU

📍 6, Saneopdanji 6-gil, Pungsan-eup,
 Andong-si, Gyeongsangbuk-do
 📞 +82-54-856-6903
 🌐 www.adsoju.com

Sweet	■ ■ ■ □ □
Sour	■ ■ ■ □ □
Bitter	■ ■ ■ □ □
Aroma	■ ■ ■ □ □

Overview

Andong has long been well renowned as a region for soju. The traditional mask bottle series of Andong Soju reflects the 'Yangban' culture of the region.

Special Characteristics

Myeongin Andong Soju is first brewed with rice and rice nuruk in three stages. It is then distilled to make a 45% soju that has a sweet front and soft acidity. The aroma is strong and reflects the characteristics of the region.

Cultural Notes

It has been recorded that soju in the Andong region was used for medicinal purposes, and recipes within families were passed down through many generations. Myeongin Andong Soju has been designated as a National Treasure, reflecting the unique distilling culture of the region.

Food pairing – Omuk Tang (Fish cake soup)

Andong Soju goes beautifully with clear broth soups that have a refreshing kick like Omuktang. It also pairs well with octopus sashimi and grilled mackerel.



Chusa 40

Category | General Distilled Liquor

Alcohol Content | 40%

Ingredients | Apples

Shelf Life | None

AWARDS

2019 Korean Sool Competition
'Distilled Category' Grand Prize



YESAN APPLE WINERY

107-25, Daemong-ro, Godeok-myeon,

Yesan-gun, Chungcheongnam-do

+82-41-337-9584

www.chusawine.com

Sweet	■ ■ ■ □ □
Sour	■ □ □ □ □
Bitter	■ ■ ■ □ □
Aroma	■ ■ ■ □ □

Overview

This distilled apple brandy is the product of Chungcheong-nam do, and has been aged in oak barrels.

Special Characteristics

Crushed apples from the winery's orchard are fermented into a cider and then distilled to 40% ABV. The brandy is then finished by ageing in oak casks under the winery, imbuing it with a dark amber colour and delicate oak fragrance.

Cultural Notes

The winery is close to the hometown of Chusa winemaker Kim Jeong Hee. The winery has its own apple orchard and is a popular place for tourists and visitors, holding apple festivals and events throughout the year.

Food Pairing – Brownies

Chusa goes well with sweets with vanilla or chocolate aromas such as in brownies. It also goes nicely with dark chocolate or nuts.



Chuseongju

Category | General Distilled Liquor

Alcohol Content | 25%

Ingredients | Rice, Nuruk, Omija, Goji Berries, Blackberries, Chinese herbs

Shelf Life | None

AWARDS

Desinated 2017 Premium Quality Products Awards('K-Ribbon Selection)
Korea Grand Master 22



CHUSEONGGOEUL

- 📍 29, Chunyeong-ro, Yong-myeon, Damyang-gun, Jeollanam-do
- ☎ +82-61-383-3011
- 🌐 www.chuseongju.co.kr

Sweet	■ ■ ■ □ □
Sour	■ □ □ □ □
Bitter	■ □ □ □ □
Aroma	■ ■ ■ □ □

Overview

This spirit is made by a Cultural Asset Holder for Food and follows a recipe passed down for thousands of years. It is a representative of the medicinal liquor category by incorporating numerous infusions, and is well known in the Damyang region of Jeollanam-do.

Special Characteristics

This liquor is distilled twice and infused with 13 different kinds of medicinal ingredients. After being aged for 100 days, it becomes a soft and gentle spirit sitting at 25% ABV.

Cultural Notes

Chuseongju was thought to have been brought to a village in Damyang by a monk who would drink a concoction of the 13 aromatics as a tea to protect their health.

Food Pairing – Steamed Cabbage

The smoky aromas from the spirit pairs well with steamed cabbage seasoned with soy sauce. It also pairs well with bamboo shoots and Kalchi(hairtail).



Moonbaesul Dragon

Category | Soju

Alcohol Content | 40%

Ingredients | Sorghum, Millet

Shelf Life | None

AWARDS

2007 Korea Sool Competition

'Distilled Soju Category' Grand Prize

2011 Korea Sool Competition

'Distilled Soju Category' Third Prize

Important Intangible Cultural Heritage 86

Korea Grand Master 7



MUNBAEJU BREWERY

📍 27, Geoman 2-ro 15beon-gil, Tongjin-eup,

Gimpo-si, Gyeonggi-do

☎ +82-31-983-3031

🌐 www.moonbaesool.co.kr

Sweet ■■■□□

Sour ■□□□□

Bitter ■■■□□

Aroma ■■■■□

Overview

Moonbaesul uses millet and sorghum which is deeply rooted in Pyeongyang brewing culture. Moonbaesul was the chosen alcohol for both the 2000 and 2007 Inter-Korean summit.

Special Characteristics

In contrast to a lot of other rice based distilleries, Moonbaesul uses millet and sorghum in the fermentation process. The resulting aroma is of clean grain and light pear, with a smooth finish.

Cultural Notes

The name 'Moonbae' comes from a native Korean pear varietal, referencing the pear notes in aroma from soju. Although it is now distilled in Gimpo, the original distillery was in Pyeongan province and they moved south after the Korean war.

Food Pairing – Steamed Chestnuts

Moonbaesul is great neat, but as a side dish steamed chestnuts work well, or also aromatic meats such as roast lamb.



Lee Gangju

Category | Liqueur

Alcohol Content | 25%

Ingredients | Rice, Wheat, Barley, Pear, Ginger, Honey, Turmeric, Cinnamon, Nuruk

Shelf Life | None

AWARDS

2010 Korean Sool Competition

'Liqueur Category' Grand Prize

2011 Korean Sool Competition

'Liqueur Category' Grand Prize

Intangible Cultural Heritage 6 – Jeollabukdo

Korea Grand Master 9



JEONJU LEE GANGJU

28, Maeam-gil, Deokjin-gu, Jeonju-si, Jeollabuk-do

+82-63-212-5765

www.leegangju.co.kr

Sweet	■ ■ ■ ■ □ □
Sour	■ □ □ □ □ □
Bitter	■ ■ □ □ □ □
Aroma	■ ■ ■ ■ □ □

Overview Lee Gangju is an iconic spirit of the Jeolla-do region. It has a soft and mild flavour that lends itself to pairing with Jeolla cuisine.

Special Characteristics After the mash of rice and nuruk is distilled, it is then distilled with aromatics such as cinnamon, pear, ginger and turmeric. While the pear elevates the sweetness, the cinnamon and turmeric infuse their spice and health properties into the spirit.

Cultural Notes The name Lee Gang Ju comes from the character 'Lee' for pear and 'Gang' for ginger, the two dominant flavours in the spirit. It is also known as one of the three representative spirits of the Joseon Dynasty.

Food Pairing – Stir fried beef and rice cake

Lee Gangju pairs well with other similarly aromatic and strong flavoured foods such as Ddeokbokki or stir fried beef and rice cake. It also pairs well with beef tartare or mushroom & tofu stew.



Maeshil Wonju

Category | Liqueur

Alcohol Content | 13%

Ingredients | Distilled green plum liquor,

Fermented green plum syrup, Honey

Shelf Life | None

AWARDS

2013 Korean Sool Competition

'Liqueur Category' Grand Prize

2014 SWSC Silver

2014 IWSC Silver

2015 Monde-Selection Gold



DEOHAN JURYU

28-13, 7gil, Jungsanro,

Eunpyeong-gu, Seoul

+82-2-2280-8080

www.thehan.kr

Sweet	■ ■ ■ □ □
Sour	■ ■ ■ □ □
Bitter	■ □ □ □ □
Aroma	■ ■ ■ ■ □

Overview

'Maewha' or plum flowers were always enjoyed by scholars. Plum fruit liqueur is made from the plums picked 100 days after the plum flowers bloom and is an excellent aperitif due to its citric profile.

Special Characteristics

Maeshil Wonju has a strong flavour of green plum and a pleasant acidic finish. The true flavour of the plums are preserved in the maceration process, and the hint of honey gives added health benefits.

Cultural Notes

The yellow plum or 'Hwangmae' is picked after the summer has passed. It is a far more difficult to cultivate, but yields the optimum results for flavour and citric acid. To achieve the best balance, Maeshil Wonju is made with 80% yellow and 20% green plums.

Food Pairing – Beef & Vegetables

Maeshil Wonju goes best with seasoned meats and vegetable dishes.

It also pairs well with chili pepper bulgogi or chapchae.



Gimcheon Gwahaju 23

Category | Other Liquors

Alcohol Content | 23%

Ingredients | Rice, Nuruk

Shelf Life | None

AWARDS

Korea Grand Master 17

Intangible Cultural Heritage 11-
Gyeongsangbuk-do



GIMCHEON GWHAJU

📍 1178-4, Gwabangyeong-ro, Daehang-
myeon, Gimcheon, Gyeongsangbuk-do

☎ +82-54-436-4461

🌐 www.gwahaju.farmmoa.com

Sweet	■ ■ □ □ □
Sour	■ □ □ □ □
Bitter	■ ■ ■ □ □
Aroma	■ ■ ■ □ □

Overview

Gwahaju literally means 'Summer passing wine' and was a fortified technique to deal with the hot summer months. By adding soju to the fermentation mash, a whole new category of drink, not unlike port wine, is born.

Special Characteristics

Without the need of artificial sweeteners, this Gwahaju is sweet and rich with a balanced natural flavour. It is a true expression of the harmony of fermentation and distillation, with strong aroma but smooth flavours.

Cultural Notes

Gwahaju can be found throughout the literature of the Joseon Dynasty and the technique spread to various regions throughout Korea. Gwahaju was designated a heritage asset to Gyeongsangbuk-do, and is well known throughout the province.

Food Pairing – Grilled flounder

This special liquor goes best with lightly grilled flounder.

It also has great pairing with spicy seafood soup or black pork.



Bokbunja-eum

Category | Fruit Liquors
 Alcohol Content | 12%
 Ingredients | Bokbunja
 Shelf Life | None

AWARDS

2012 Korean Sool Competition
 'Fruit Wines Category' Second Prize
 2014 Korean Sool Competition
 'Fruit Wines Category' Second Prize
 2015 Monde-Selection Gold
 2017 Korean Sool Competition
 'Fruit Wines Category' Grand Prize



BAESANGMYEON JUGA GOCHANG LB

48, Byeongam-gil, Asan-myeon,
 Gochang-gun, Jeollabuk-do
 +82-63-563-7756
 www.soolsool.co.kr

Sweet	■ ■ ■ ■ □
Sour	■ ■ ■ ■ □
Astringent	■ ■ ■ ■ □
Aroma	■ ■ ■ ■ □

Overview

Bokbunja is made of a berry similar to raspberries but darker in colour and easily found in Korea. It is a specialty of Gochang in North Jeolla Province and produces a unique aroma.

Special Characteristics

While the colour may look like a deep red wine, this Bokbunja has a fresh and rich fruit aroma with a balance of astringency. The blend of flavours results in a balance of all elements.

Cultural Notes

The Gochang area has excellent conditions for growing Bokbunja with its sunshine and moderate sea breeze. The berries themselves are known for their health properties as they are good for the kidneys. Drinking Bokbunja is said to give you more strength and improve urinary function.

Food Pairing – Whole grilled squid

Due to the rich flavour of Bokbunja, it pairs well with foods that incorporate similar flavours such as grilled buttery squid with a Bokbunja reduction. It also goes well with grilled eel or steamed fish.



Chateau Miso Rose Sweet

Category | Fruit Liquor
 Alcohol Content | 12%
 Ingredients | Campbell Early Grapes
 Shelf Life | None

AWARDS

2013 Korean Sool Competition
 'Fruit Wines Category' Grand Prize
 2018 Korean Sool Competition
 'Fruit Wines Category' Grand Prize



DORANWON

143, Yueorjangcheok-gil, Maegok-myeon,
 Yeongdong-gun, Chungcheongbuk-do
 +82-43-743-2109
www.샷토미소와인.kr

Sweet	■ ■ ■ ■ □
Sour	■ □ □ □ □
Astringent	■ ■ □ □ □
Aroma	■ ■ ■ ■ ■

Overview

Chateau Miso Rose uses the most widely available and iconic grape in Korea 'Campbell Early'.

Special Characteristics

This is a wine that showcases a sweet profile with notes of ripe grapes and light strawberry notes with a gentle peach finish.

Cultural Notes

The winery is located in Yeongdong which is known as the best fruit producing region in Korea, with plentiful apples, peaches, pears and of course grapes. The style of Chateau Miso Rose could be compared to that of Ice Wine.



Food Pairing – Raspberry Bruschetta

This wine goes well with light and refreshing food, such as cream cheese on bread with raspberry bruschetta. It also pairs well with salads and mung bean jelly salad.

Godori Peach Wine

Category | Fruit Liquor
 Alcohol Content | 6.5%
 Ingredients | Peaches
 Shelf Life | None



GODORI WINERY

63 Mindo-gil, Gogyeong-myeon,
 Yeongcheon-si, Gyeongsangbuk-do
 +82-54-335-3174
<http://고도리 와인.com>

Sweet	■ ■ ■ ■ □
Sour	■ ■ ■ □ □
Astringent	■ ■ □ □ □
Aroma	■ ■ ■ ■ ■

Overview

This peach wine is strong in its peach aroma which makes it popular among fruit wine enthusiasts, and making it a great dessert wine.

Special Characteristics

Many wines are made with dark fruits such as grapes or berries. This wine embraces the nature of the peach, creating a wine that is unmistakable in its aromatic peach profile.

Cultural Notes

Yeongchon where the winery is located, is often referred to as the 'Napa Valley' or 'Bordeaux' of Korea due to its high fruit producing capabilities. Godori Winery uses GAP (Agricultural Product Management) certified peaches, picked at their very latest to ensure optimal sugar content.

Food Pairing – Brie Cheese Plate

The sweet, fruitiness of the peach wine goes well with a rich, fermented cheese such as brie. It also pairs well with foods of a similar profile to peaches in the form of desserts.



Grand Coteau Cheongsu

Category | Fruit Liquors
Alcohol Content | 12%
Ingredients | Grapes (Cheongsu)
Shelf Life | None

AWARDS

2019 Korean Sool Competition
 'Fruit Wines Category' Grand Prize



GRAND COTEAU

📍 107, Bbeogguksan-gil, Danwongu,
 Ansan, Gyeonggi-do
 ☎ +82-32-886-9873
 🌐 www.grandcoteau.co.kr

Sweet	■ ■ ■ ■ □
Sour	■ ■ ■ ■ □
Astringent	■ □ □ □ □
Aroma	■ ■ ■ ■ □

Overview

'Cheongsu' is a white wine fermented from green grapes developed from the Korean RDA (Rural Development Association).

Special Characteristics

Cheongsu has a sweet and rich first taste, with a refreshing sour acidity in the finish. The more you taste Cheongsu, the more you will appreciate its balance and harmony of flavours.

Cultural Notes

The word 'Grand Coteau' means 'Big Hill' which translates to the same name of the winery location 'Daebu'. It has the best location for grape farming, producing 90% of the country's grape supply. The grapes for wine making are harvested before ripening, maximizing their sourness for wine.

Food Pairing – Mussels in Cream Stew

Grand Coteau wine goes well with rich, creamy seafood stew like Mussels in cream. It also pairs well with seafood pasta or fresh seasonal fruits.



Gamgrin Liqueur

Category | Fruit Liqueurs
 Alcohol content | 12%
 Ingredients | Persimmon
 Shelf Life | None

AWARDS

2009 ISO 22000 Certification
 2011 World Tourism Organization Toast Liqueur



CHEONGDOGAM WINE

📍 27, Boonogi-gil, Pyeongakmyeon,
 Cheongdo, Gyeongbuk
 ☎ +82-54-371-1100
 🌐 www.gamwine.com

Sweet	■ ■ ■ □ □
Sour	■ ■ ■ □ □
Astringent	■ ■ ■ ■ ■
Aroma	■ ■ ■ □ □

Overview

This wine is made from seedless persimmons, which are a specialty of Cheongdo in Gyeongbuk Province. The unique astringency, sourness and sweetness create an entirely new flavour profile in fruit wines.

Special Characteristics

Making wine with ripe persimmon turns the colour of the wine into deep amber, and the natural tannins and acidity lend to a balance of flavours often unexpected in fruit wines.

Cultural Notes

There is a custom in Korea, to leave the last persimmon on the tree for the magpies to eat before winter. Persimmon is one of the fruits that reminds Koreans of their hometown, and Gamgrin uses persimmon from one of the most famous production regions.

Food Pairing – Beef Jeon

Gamgrin wines go best with fried foods such as beef jeon. It also goes well with walnut stuffed dried persimmon.



Yeopo's Dream

Category | Fruit Liquor
 Alcohol Content | 12%
 Ingredients | Green grapes
 Shelf Life | None

AWARDS

2015 Korean Sool Competition
 'Fruit Wines Category' Third Prize
 2017 Korean Sool Competition
 'Fruit Wines Category' Second Prize



YEOPO WINE FARM

75 Yujeonji-hbio-gil, Yanggang-myeon,
 Yeongdong-gun, Chungcheongbuk-do

+82-43-744-7702

www.yeopowine.kr

Sweet	■ ■ ■ ■ □
Sour	■ ■ ■ □ □
Astringent	■ ■ ■ □ □
Aroma	■ ■ ■ ■ □

Overview

Yeongdong is an area rich with grapes, and 'Yeopo's Dream' reflects the flavour and character of the region.

Special Characteristics

Yeopo's Dream is fermented from green grapes and has a clear apricot coloured appearance. It is fermented at low temperatures and has aromas of fresh peach and acacia.

Cultural Notes

There are 42 wineries in Yeongdong, and Yeopo's Dream has been at the forefront of development from the beginning. Yeopo's Dream has put the time into research and experimentation in order to find their best grapes and methods to produce an excellent quality wine in their class.

Food Pairing – Flatfish Carpaccio

This wine goes well with fish dishes with acidity and sourness such as flatfish carpaccio. It also goes well with a steamed croaker.



Honey Moon Wine

Category | Other Liquors
 Alcohol Content | 10%
 Ingredients | Honey, Tangerine peel
 Shelf Life | None

AWARDS

2019 Korean Sool Competition
 'General Liquors Category' Grand Prize



IVY YEONGNONG-JOHAP

110 Wangchangb-ro-gil, Gangha-myeon,
 Yangpyeong-gun, Gyeonggi-do
 +B2-31-775-0500
 www.ibee21.com

Sweet	■ ■ ■ ■ ■
Sour	■ ■ ■ □ □
Bitter	■ ■ ■ □ □
Aroma	■ ■ ■ ■ ■

Overview

Honey Wine is Korea's representative 'Mead' or wine fermented directly from honey and yeast. It has a sweet profile but a floral aroma with gentle acidity.

Special Characteristics

Mead or Honey Wine, has a naturally soft floral aroma with notes of fruity apple flavour notes. The rich sweetness is followed by a subtle bitterness. Despite being a sweet profile, Honey Wine achieves a delicate balance of flavours.

Cultural Notes

Honey liquor appears in Greek Mythology as the 'Drink of Gods' missing a dot. Honey Wine combines Korean ingredients with Nordic techniques, and is often used for honeymoons, anniversaries or other gifts.

Food Pairing – Grilled Camembert

Honey Wine works beautifully as a dessert wine, paired with a baked camembert. It also goes well with dried fruits and other Korean 'Hangwa' or dessert confectionary.





The Sool Gallery aims to promote the various tastes and cultural value of traditional Korean liquor. The Sool Gallery is a traditional liquor communication space established by the Ministry of Agriculture, Food and Rural Affairs and the Korea Agro-Fisheries & Food Trade Corp. It supports recommendations, sales and links of specialized procurement companies for overseas events such as overseas missions.

Tasting Party Reservation Information (Free and Paid)

- Business days | From Tuesday to Sunday, every week
- Regular Holiday | Every Monday
- Operating hours | 10 a.m. to 8 p.m. (Hourly programming)
- Booking | Search Naver's "The Sool Gallery" and click "book Naver"

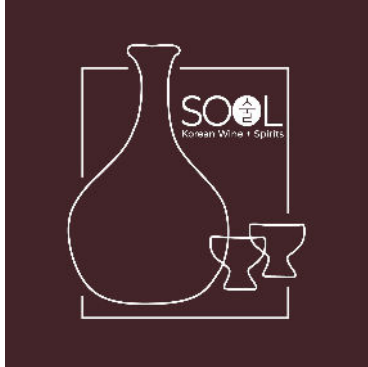


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More information about traditional liquor can
 be found at www.thesool.com





The Korean Sool/ Table

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