

홍삼명주
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Nature & Ginseng

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Nature & Ginseng

Red Ginseng Wine, a sip of rejuvenating energy

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紅參名酒



一口活气，
红参名酒



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The brewery for Red Ginseng Wine is located in Goesan-gun, Chungcheongbuk-do with clean, clear water and air. Ginseng was a sacred plant that only those with a good personality could find as a unique long-standing Korean traditional medicinal herb that perfectly treated a variety of illnesses.

For increased production, ginseng has been planted in fields and has passed through diverse development processes.

The reason why Korean ginseng has been widely known throughout the world is that ginseng is steamed to make the red ginseng, a process that increases the active beneficial ginseng substances.

Moreover, Goesan, a clean region, is home to unpolluted, clean and clear nature along with clean water and beautiful mountains.

Ginseng produced in clean and clear nature is cultivated to be fresh and healthy in unpolluted soil. It is proud of offering the best quality that clients can enjoy with confidence.



一口活气，红参名酒

红参名酒酿造厂位于忠清北道槐山郡，这里山清水秀，空气清新。自古以来，山参作为治病救人的韩国固有传统药材，是一种只有心地善良的人才能找到的神圣之物。

今天，为了获得更高的产量，开始在旱田里人工种植，种植产业取得了重大发展。韩国人参世界闻名的原因在于蒸制人参制成红参，增加了有益人体的有效成分。

槐山山清水秀，毫无污染，形成洁净的自然环境。洁净的自然环境下孕育的人参，在毫无污染的土地上茁壮成，品质优异，可放心食用。



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The energy that can be acquired from wine is increased because of the vitality of the microbes created through the long fermentation process being combined with the power of the soil and red ginseng. That's why you can gain energy from drinking wine. More than just saying, 'Let's cheer up!' Red Ginseng Wine will refresh and rejuvenate you!

酒劲上来了。
这是得益于红参所具有的土地力气和长时间发酵而制成的菌的生命力。
所以您可以享受酒劲。
因为红参名酒比起“我们加油吧”的话，更能鼓舞力气。



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Red Ginseng Wine 375ml

Traditional Korean wine is mostly made from grain (rice) or various kinds of fruit. Red Ginseng Wine is the first wine made with red ginseng. The effective ingredients of red ginseng are quickly absorbed into the body, making it strong and healthy.

Red Ginseng Wine delivers the genuine taste without any artificial additives.

It has no expiration date and is not oxidized. You don't need to add any additional red ginseng.

Enjoy the rich flavor of red ginseng.

一口恢复疲劳的力量！红参名酒
红参名酒是将韩国代表性品牌红参发酵制成的健康根部发酵酒。
红参名酒为忠清北道槐山地区特产酒品，对栽培4~5年的人参进行3年以上的发酵、成熟等后制成原液，经过长时间等待后终能诞生。
希望大家能亲身感受一下红参的“土气”。

从韩国传统酒品而言，大部分是用大米或果实制成的，但本产品是用红参发酵的首个产品，
红参的有效成分被迅速吸收，给我们身体带来许多益处。
红参明酒并不为了风味添加添加剂，直接表现出“土壤的味道”。
并且没有保质期，不会氧化，无需单独摄取红参。



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Red Ginseng Wine 500ml

- Immunity is power.
- Immunity... it is critical at the moment
- Red Ginseng Wine is not just an ordinary wine.
- Red Ginseng Wine is made through a natural fermentation process, so it is good for human health.

- 免疫力就是力量。
- 免疫力，是重要的时期。
- 红参名酒不同于普通酒品。
- 因为红参名酒只通过发酵而制成，所以很健康。



Red Ginseng Wine 750ml

- Red Ginseng Wine slides down your throat smoothly.
- Red Ginseng Wine also has a slight taste of whiskey.
- Red Ginseng Wine has a rich and smooth finish.
- It feels softer and smoother in a wine glass.

- 红参名酒喝起来非常畅快淋漓。
- 红参名酒还可以稍稍品尝到威士忌的味道。
- 红参名酒香味悠扬、隐隐绰绰。
- 倒入葡萄酒杯中，可感受更柔和的香味。

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Red Ginseng Wine Gift Set

Fatigue recovery, the power of a sip! Red Ginseng Wine

Red Ginseng Wine is fermented wine made from the Republic of Korea's signature brand 'Hongsam (red ginseng)'. As a local specialty of Goesan, Chungcheongbuk-do, Red Ginseng Wine is an aged red ginseng extract. The 4-5-year-old ginseng roots are fermented and aged for 3 or more years.



No. 1 Gift Set



No. 2 Gift Set



No. 3 Gift Set



No. 4 Gift Set

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Red Ginseng Wine, a sip of rejuvenating energy

••• Storage

Room temperature or cold storage / No expiration date
(If you prefer a cold drink, keep it in the refrigerator.)

••• 保管方法

常温或冷藏保管/无保质期
(如果您喜欢喝冰凉的, 可以冷藏保管后食用)

Get rejuvenated with your family and friends with a sip of Red Ginseng Wine!
Enjoy the pleasant finish from a glass of good wine!
We hope you can achieve your goals with a sip of Red Ginseng Wine.

和家人、朋友一起喝一口红参名酒, 充满力气, 祝您在欢快酒席中, 品尝好酒, 结束一天的生活。
希望享用一口红参明酒时, 能够感受到我们的心意。



The Return of 43,824 Hours in a Pure Region!

The prestigious red ginseng liquor birthed through 5 years of cultivation and 3 years of fermentation and ripening is a prestigious liquor produced by fermenting Korean red ginseng, which provides various flavors.

洁净地区43,824个小时的回馈

经过 5年栽培和3年发酵过程诞生的名牌酒—红参名酒仅使用国产红参发酵, 是一种可以让您感受到多种口味的名牌酒。

- The prestigious red ginseng liquor is only processed through fermentation, and thus, various flavors are released depending on the soil, light, and environment.
- Only Korean red ginseng is fermented with no other additives.
- Our thorough quality control results in only the best products.

- 因为红参名酒只进行发酵处理, 所以会土壤、光照、环境的不同而产生多种口味。
- 无其它添加物, 仅使用国产红参发酵。
- 严格的品质管理保证为您提供最优产品。

