

괴산특산명품주



HONGSAMSOOL

KOREAN RED GINSENG WINE

The beauty of tradition and modern appearance together create a new standard for red ginseng.

Meet the RED-GINSENG WINE

HONGSAMSOOL is delivers the taste of the nature, soil without adding artificial additives to taste.

As a traditional Korean liquor, it is the only red ginseng fermented wine (Alc.14%) in the world, made by fermenting 5 years old red ginseng for a year.



A 1,000-year-old Tradition

RED-GINSENG

Representative specialty of Goesan, Chungcheongbuk-do

The main ingredient of HONGSAMSOOL, is 100% used only as red ginseng harvested in the 'Geosan' area in Korea.

The taste of

HONGSAMSOOL



Red-ginseng scent is subtle and soft.

Natural Sparkling produced during fermentation enriches the taste.

Product

Product: Hongsamsool / 홍삼명주

Size: 375 / 500ml

Alc.: 14%

Type: Fermented Liquor

HS-code: 2206.00.9090

Storage: Room Temperture

Expire: N/A



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