



nakchun co.ltd

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Company Overview

Nakchun uses natural filtrate water from the clay bedrock 150m underground in Donghae-si. It is said that the taste of alcohol drinks depends on the taste of water. Natural filtrate water, the brewing water of Nakchun, is derived from loess water, containing various minerals and excellent medicinal properties. It was used as medicine in apothecaries in premodern times. We use domestic rice to make makgeolli. To become a world-class brewery, Nakchun is equipped with modern facilities and our own research institute to improve product quality and manage hygiene. We also focus on research and development to produce makgeolli that can capture the tastes of the global customers by restoring, improving and developing traditional alcoholic beverages.

History

- 2019. 04** Participated in International Food Industry Show
- 2019. 05** Participated in International Food Industry Exhibition, Seoul
Launched in DBS Cruise, Donghae Port
- 2019. 08** Launched in Lotte Mart
Launched in Nonghyup Hanaro Mart
- 2019. 09** Participated in Makgeolli Festival, Jaroseom Island
Launched Albatross, makgeolli for golf courses
- 2019. 10** Participated in Mureungje Festival in Donghae
Launched in Ministop
- 2019. 11** Participated in Nationwide Makgeolli Festival
Participated in Korean Sool Grand Festival
Participated in Daegu International Food Exhibition
- 2019. 12** Participated in Vietnam Export Consultation
Opened Hervita in Ari Gangwon-mall
Opened in Lotte Super

Performance

- 2014** Grand Award with Gijangsoo Pumpkin Makgeolli at Korean Sool Grand Festival
- 2015** Excellence Award with Gijangsoo Pumpkin Makgeolli at Korean Sool Grand Festival