

# Premium Rice Distilled Soju

## 그랜드마스터

**GRANDMASTER**



# The Art of Soju Making



Seven centuries worth of courage, wisdom, trails and time.  
Infusing the essence of our special blend of Korean white rice into natural rock water.

**GRANDMASTER**

Is a testament to the revered method of traditional brewing and aging,  
The local specialty passed down for generations.

**DISTILLED SOJU  
MADE FROM  
KOREAN RICE**

**100% PREMIUM RICE  
NO ADDITIVES USED**



**100% 국내산 쌀로 만든.**

**GRANDMASTER is a premium rice distilled soju made of Korean White Rice 100%**

**Using the purest bedrock water from the mountain**

**FRESHER AND SMOOTHER!**

**We refuse to use  
Normal water but**

**BEDROCK WATER**

**We use clear mineral water from 100 meters  
beneath the bedrock of Cheondeungsan Mountain  
where the purest water flows in Korea**

# 'Ong-gi'

Is the Korean clay pot to enhance the freshness of soju, The pot itself breathes with appropriate humidity and air ventilation through the countless microscopic holes created in it.

CLAY POT AGING FOR A MONTH

TRADITIONAL  
MANUFACTURING  
METHOD

Clay Pot Aging



Hint of rice and  
honeydew melon,  
and finishes with  
subtle sweetness  
of Andong white rice!

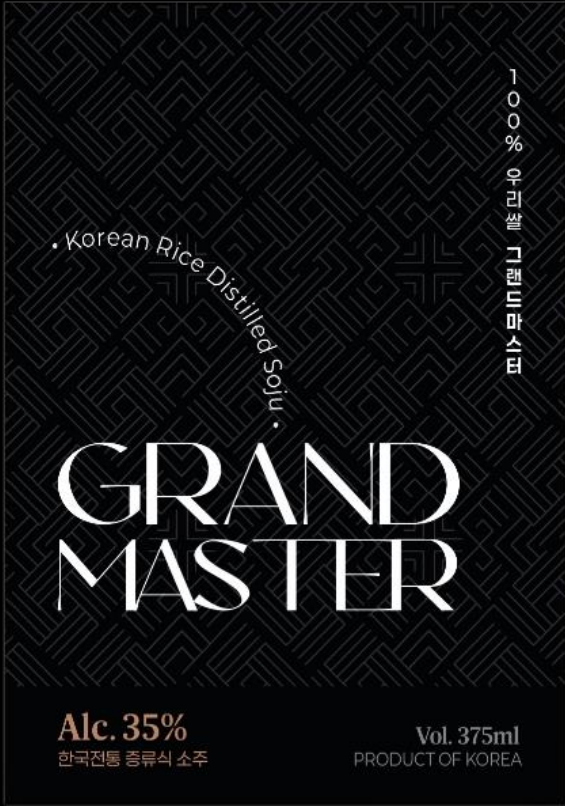
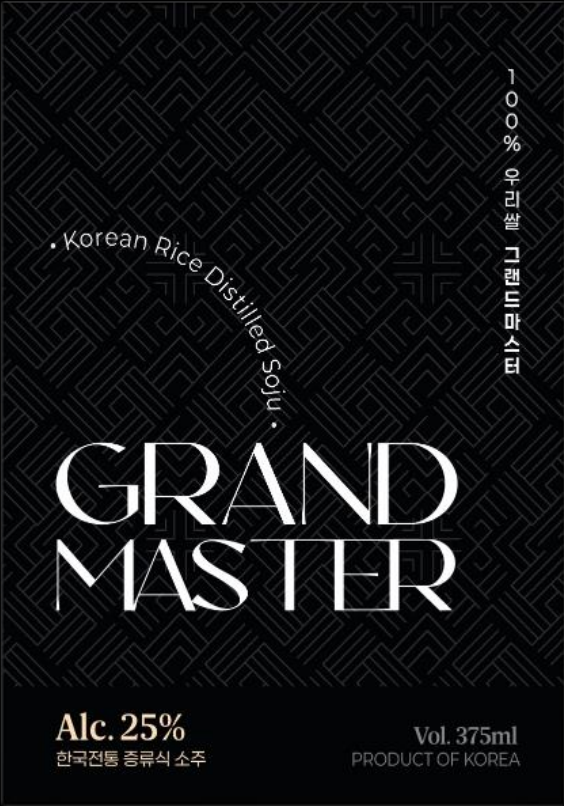
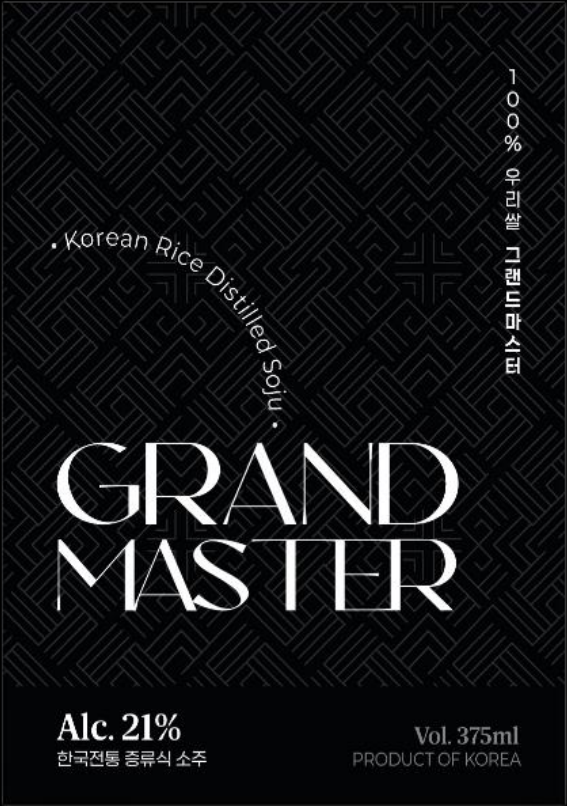
100% ANDONG PREMIUM RICE  
**AGAIN, NO ADDITIVES USED**



#MASTER-CLASS SOJU  
#Korean Heritage



#Modern in design  
#Traditional in taste



- ‘Luxury-grade white Rice’
- ‘The purest bedrock water’
- ‘Traditional method of brewing & aging’



# #Facility #JPNK Liquor Corp



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