



THREE SOCIETIES

# THREE SOCIETIES THE FIRST KOREAN SINGLE MALT DISTILLERY

# THREE SOCIETIES, THE FIRST KOREA CRAFT SINGLE MALT DISTILLERY

The history of Single Malt Whisky in Korea starts with Three Societies distillery in Namyangju, just 40 minutes north of Seoul.

Our name derives from the three people that make up our distillery. The Scottish Master Distiller and Blender Andrew Shand, the Korean American founder Bryan Do, and the Korean employees that make our company possible.

The logo symbolizes each country's representative animals to protect our shield and distillery.

We are paving the way for world class whisky using traditional methods in a new land.

## HISTORY

- 2020. 06 Three Societies Distillery Founded
- 2020. 06 First Distillation
- 2021. 01 Premium Single Malt Gin 'Jung One' Launched
- 2021. 08 Filled 1,000 Casks
- 2021. 09 The First Korean Single Malt Whisky 'Ki One' Launched

## AWARD

- 2021 London Spirit Competition Bronze - Jung One
- 2021 San Francisco World Spirit Competition Silver - Jung One
- 2022 International Wine & Spirit Competition Bronze - Ki One Tiger Edition
- 2022 San Francisco World Spirit Competition Gold - Ki One Unicorn Edition

HISTORY IN THE MAKING

## OUR THREE PHILOSOPHIES

### Craftmanship

Dedication to the craft is engrained in our team. We have experience in distillation that spans over 40 years and take pride in our no compromise attitude for the best spirits.

### Reinterpretation of Tradition

Traditional methods are our foundation and will help us make the world class products however, we are always trying to innovate with break the mold. For example, why not use different wood to mature our spirits if it creates bolder and tastier products!

### Quality

We do not take short cuts on our ingredients or wood. We use the best malt from the UK and only the best woods to age our spirits. Most of our wood comes from Kentucky but we use Sherry casks from Europe and will experiment with other woods from around the world long as quality never takes a back seat.

CRAFTMANSHIP, REINTERPRETION OF TRADITION, QUALITY

## OUR TEAM



### Founder / Chief Spirits Taster DO BRYAN HAN

The road to spirit world after passing world-famous media and IT companies such as Edelman and Microsoft. He succeeded in his business as the CEO of the Hand & Malt Brewing Company, which led the Korean craft beer market, and now he start new business Korea's first single malt distillery Three Societies.

“ Whisky, which is the new challenge for me based on the skills and experiences accumulated while making beer, We would like to raise the Korean whisky's reputation in the world with the unique characteristics of the Three Societies. ”



### Spiritual Advisor / Master Distiller & Blender ANDREW SHAND

Whisky Master Distiller with 42 years of experience. In 1980, Andrew started his whisky career at Glenlivet as cooperage. And learned and experienced lots of famous distillery as distiller and distillery manager such as Chivas group, Nikka group, Speyside distillery and American single malt distillery Virginia and Copper Fox. Now he start new challenge based on his experience in Korea, whisky's new land

“ We will show eclectic and experiential whisky based on my 42 years career in whisky industry at the first Korea single malt distillery, Three Societies. ”

# TEAM THREE SOCIETIES

# MADE WITH FOUR SEASONS KI ONE, THE FIRST KOREAN SINGLE MALT WHISKY

Ki One, Korean Single Malt Whisky, matured in distinct 4 seasons in Korea

[ ki wŏn ] in Korean means the Beginning and Hope.

These two themes perfectly encapsulate our spirit as we are at the beginning of the single malt whisky journey from Korea to the world.

We matured over 1,500 casks in our warehouses.

We will show eclectic casks not only new oak, bourbon, sherry but also red wine, rum, Bokbunja, and etc.



BEGINNING AND HOPE

# MADE WITH KOREA'S BOTANICAL JUNG ONE, KOREAN SINGLE MALT GIN

Jung One is a premium single malt gin made with the finest malt spirit from Korea's first craft single malt distillery 'Three Societies'.

Jung One means "Garden" in Korean, and we chose this name to symbolize the many local botanicals that are used to make this small batch gin.

Aside from the traditional ingredients used in gin like juniper berries, coriander seeds, cinnamon, and orange peels we also use local botanicals like perilla leaves, Korean sansho peppers, baby ginseng, and hand-picked leaves from our neighboring pine trees

We are not your typical gin, so sip Jung One first then decide your next move. But we are confident you will like it as is.



## SIPPING JUNG ONE AND DECIDE YOUR NEXT MOVE



**THREE SOCIETIES**

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**WE DON'T DECIDE WHEN WHISKY IS READY,  
OUR CASKS TELL US WHEN THEY ARE READY.**

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