

# JUNG ONE GIN

NAMYANGJU, SOUTH KOREA

**2023 SILVER: THE SAN FRANCISCO WORLD SPIRITS COMPETITION**

Meaning Garden in Korean, Jung One was created to showcase the beauty of its local botanicals. In addition to the traditional ingredients like juniper, coriander, and citrus peel; local botanicals are utilized as well. Korean Sansho Pepper, baby ginseng, pine needle and perilla leaves take center stage along with their more traditional counterparts. The gin's base is a single malt spirit that undergoes two copper pot distillations before a twenty-four-hour infusion with its botanicals. After the maceration Jung One gets a final distillation and is bottled at 47% abv. The result is a singularly unique Korean Gin full of malty texture and delicate fragrance representative of its terroir.

ALCOHOL  
**47.0% ABV**

BASE NEUTRAL SPIRIT  
**MALTED BARLEY**

STYLE  
**SINGLE MALT GIN**

BOTANICALS  
**JUNIPER, CORIANDER, CARDAMOM, CINNAMON,  
CHO-PHI, BABY GINSENG, PERILLA LEAF, PINE  
NEEDLE, LAVENDER, LEMON & ORANGE PEELS**

BOTTLE SIZE  
**700 ML**

STILL TYPE  
**POT STILL**

AGED  
**NO**



## THREE SOCIETIES

Located just forty minutes from Seoul in Namyangju, Three Societies is Korea's first craft distillery focusing on single malt spirits. Founded by Korean American Brian Do, and Scottish Master Distiller Andrew Shand in June of 2020, their aim is to make world class malt spirits reflective of Korea's culture and terroir. With an uncompromising focus on quality, their ethos displays the duality of reflective tradition and progressive innovation.

