

# Applease Korea Brewery

First apple wine brewery of Korea

Amazing apples from Uiseong, Korea

Various choices – wine, cider, spirit & brandy

## Our Story

Inspired by Calvados, apple-based brandy from France, we craft a premium quality apple wines.



### Apple wine from a land of abundance

- Uiseong's largely daily temperature difference, abundant sunshine and even less rainfalls make ideal conditions for apple growing.

### Outstanding material management

- Apples from family-owned orchard for generations with the collective experience.
- Brewing for 28 years with apples picked in October for an ideal balance of acidity and sweetness.

### Onggi aged – Korea's traditional fermentation method

- After 15 years of study, developed our own brewing method of combining a Korean traditional fermentation in **Onggi** with a classic apple wine brewing method.
- All products of Applease Korea are produced with the **Onggi** aged method.

\*Onggi is a Korean traditional earthenware.



## Our History

1996  
Applease Korea winery establishment

2007  
Winner of the silver prize at the Indiana Wine Fair

2010  
Winner of the silver prize at the Los Angeles Wine Fair  
Award commendation of Minister of Agriculture and Food

2011  
Presidential award commendation

2012  
Pyeongchang Special Olympics Host Town  
Official Sponsorship

2019  
Awarded the Million Dollar Export Tower

2021  
Awarded the 3 Million Dollar Export Tower

2023  
Awarded the 5 Million Dollar Export Tower

2024  
Exported to over 30 countries including USA,  
New Zealand, Austrailia and Thailand



## Our Products

# APPLEASE

Sweet moments  
with a hint of apple flavour





# Fruit-flavored liquor aged in Onggi

## The Chateul Soorok / Dugun Dugun



Net content

**360ml**

ABV

**14~19.3%**

Main ingredient

**Apple Wine**



Net content

**360ml**

ABV

★ **12%**

Main ingredient

**Apple Wine**

- The Chateul Soorok is apple wine-based liquor aged in Onggi, which presents a clean & crispy finish.
- Various fruit flavors are available for your fun & happy drinking!
  - 19 flavors: original, apple, peach, green grape, lychee, moscato, strawberry etc.

- Dugun Dugun is an apple wine-based liquor aged in Onggi, ★Our new product offering a smooth, soft finish with a lower alcohol content
- 12% alcohol content, reflecting the low-alcohol trend of the younger generation
- Intend to produce and export various additional flavors tailored to the demand of each country as part of our broader strategy.

너의 첫 시작은 비긴나인틴  
Your the very first start is "Be:gin Nineteen"

'first start' is Be:gin19



- 19 is legal drinking age in Korea – we wish you begin your first K-SUUL moment with our Be:gin19!
- No sweetener added but apple only, which brings delicate apple flavors & clean finish, and leaves a pleasant aftertaste.

# Bright & Sweet APISODE Apple Cider & Sangria



Net content

**275ml**

ABV

**3.5%**

Main ingredient

**Apple Wine**



Net content

**275ml**

ABV

**3.5%**

Main ingredient

**Red Wine**

- Refresh & crispy apple & grape-flavored sparkling wine.
- Korean traditional aging method in Onggi with 3.5% ABV and the perfect level of sweetness for easy drinking.

# Apple BOMB, original hard cider **HEBE**



| APPLE WINE |

Net content

**330ml**

ABV

**9%**

Main ingredient

**Apple 100%**



- Apple-forward flavor & dryness of traditional cider present complexity & refreshment.
- Made from 100% apple, no artificial additives added, which makes you experience a dry cider with light body and clean apple flavor.



# Onggi Aged Apple Wine Han's Orchard



Net content

**750ml**

ABV

**11%**

Main ingredient

**Apple**



- Korean traditional aging method in Onggi presents wine with fresh-pressed apple flavors like biting into a real apple!
- Perfect balance of sweetness and bright acidity, best choice for picnic.

# 15 years Onggi-aged apple brandy Kuemgamyongju



Net content

**750ml**

ABV

**40%**

Main ingredient

**Apple  
Brandy**



- Apple juice - fermented brandy with a punch of 40% ABV, which is perfectly balanced with its bold apple aromas given by 15 years of Korean Onggi aging.